

Subject and Year Group	Autumn Year 11	Autumn 2 Year 11	Spring 1 Year 11	Spring 2 Year 11	Summer 1 Year 11	Summer 2 Year 11
DT Topic/Unit to be studied	Students will study the Specialist Knowledge theory of Design and technology. NEA - Practical based core materials. Coursework development section of folder		Students will study the Specialist Knowledge theory of Design and technology. NEA - Practical based core materials. Coursework manufacture and evaluation.		All topics listed in the specification – revision for final written examination.	
DT Core Knowledge and skills	<ul style="list-style-type: none"> specialist materials based on student choice. 		<ul style="list-style-type: none"> metal based materials or textile-based materials Examination preparation		All topics listed in the specification – revision for final written examination.	
Assessment	Unit 5 assessment, mock exam NEA		NEA		Assessment through forms assessments, GCSE pod, Quizizz to revise all knowledge for the external examination	
Food P&N Topic/Unit to be studied	RE-cap of scientific principles relating to the production of food. Live NEA1 – 10 hours controlled plus theory lessons.		Re-cap of nutrition-based work including links to special diets. RE-cap British and international cuisine. Live NEA2 – 20 hours controlled plus theory lessons.		All topics listed in the specification – revision for final written examination.	
Food P&N Core Knowledge and skills	Three themes for the NEA1 are published at the start of September. These topics will dictate the theory lessons that are delivered to the students to re-cap topics that will be relevant to the NEA.		Three themes for the NE2 are published at the start of November. These topics will dictate the theory lessons that are delivered to the students to re-cap topics that will be relevant to the NEA.		All topics listed in the specification – revision for final written examination.	
Assessment	Formal assessment to examination board for NEA1.		Formal assessment to examination board for NEA1.		Assessment through forms assessments, GCSE pod, Quizizz to revise all knowledge for the external examination	
H&C Topic/Unit to be studied	Start of unit 2 60% of the course with practical aspect. Function of nutrients in the body Nutritional needs of specific life stages / eatwell plate / dietary requirements.		Mock NEA – students will complete a practice NEA to make them familiar with the format of the written element. This will be 9 hours long including making 2 dishes		Students are given the live exam brief 9hours to complete / roughly 13 lessons with computer lessons slotted in	

	<p>Excess and deficiency of nutrients and the effect on the body</p> <p>Cooking techniques and how they change nutrition content.</p> <p>Planning menus that have less impact in the environment.</p> <p>Planning menus for the needs of the customers</p>	<p>Students are given roughly 12 lessons to complete this.</p> <p>Work will be marked, and DIRT will be given for students to be able to use in the live NEA.</p> <p>Students will complete a practice practical examination.</p>	<p>Students complete the written NEA and the practical examination.</p> <p>On completion of the NEA students will revise for the re-sit of the Unit 1 examination where appropriate.</p>
<p>H&C</p> <p>Core Knowledge and skills</p>	<p>Nutrition underpins the project and students should have an in-depth knowledge of how to plan dishes to suit the needs of their target groups.</p> <p>Students acquire practical skills to enable them to create high quality outcomes.</p> <p>Students will understand about food provenance and waste management and will plan their dishes with this in mind.</p>	<p>In completing a mock NEA, the students will be familiar with the format of the written element and will develop their own style for the completion of this element. In completing good quality DIRT, students will be able to improve their grades and ensure they do not have any of the Assessment criteria missing. In completing a practice practical examination, the students will be familiar with the pressure of working with limited time and will know what products they can produce in that time.</p>	<p>Students will apply their knowledge to complete the Live NEA. They will work to the assessment criteria to ensure that they complete all aspects of the NEA. High level cooking skills should be apparent, and a quality outcome achieved through practice.</p> <p>Students will have good knowledge of how their dish meets many needs of the consumer both aesthetically and nutritionally.</p>
<p>Assessment</p>	<p>Practice project Unit 2.</p> <p>Nutrition assessment – forms assessment,</p>	<p>Formal assessment to examination board for Unit 2.</p>	<p>Assessment through forms assessments, GCSE pod, Quizizz to revise all knowledge for the external examination</p>