

Subject and Year Group	Autumn	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 12	Year 12	Year 12	Year 12	Year 12	Year 12
<b>DT</b> <b>Topic/Unit to be studied</b>	Students will study the technical principles content of the course.  Practical Coursework preparation through a series of mini projects - students will complete a series of mini practical projects to improve their skills and understanding of the subject.		Students will study the Designing and making principles  Practical Coursework preparation through a series of mini projects - students will complete a series of mini practical projects to improve their skills and understanding of the subject.		Students will study the Designing and making principles  NEA Coursework - Students must undertake a small-scale design and make task and produce a final prototype based on a context and design brief developed by the student. In this term students will research the theme.	
<b>DT</b> <b>Core Knowledge and skills</b>	1 technical principles 2 Performance characteristics of materials 3 enhancements of materials 4 forming and redistribution 5 finishes		6 industry and commercial practice 7 digital design and manufacture 8 product design and development		9 health and safety 10 protecting design, maintenance, repair, and disposal.	
<b>Assessment</b>	Low stakes testing and coursework assessment for practical pieces.		Low stakes testing and coursework assessment for practical pieces.		Mock exam NEA coursework	
<b>Food S&amp;N</b> <b>Topic/Unit to be studied</b>	Theory work relating to an understanding of the importance of food safety. The students must be able to relate all previous knowledge to both a domestic setting and the food industry. Further develop understanding of the functions and properties of nutrients. Understand the relationship between nutrients and the human body. A series of complex food products will be made with students choosing their own products linked to a theme. Students will also complete practical experiments linked to preservation techniques.		Unit 1 NEA. Students will be assessed on all areas of the theory work learnt within the Unit 1 coursework. Students will produce an NEA project from the three themes presented by the exam board. This is time limited and comprises of a written report and a 3-hour practical examination. Practical tasks will be linked to the themes set out by the examination board and will be chosen by the students.		Revision for Unit 1 Exam. Students will be assessed on all areas of the course so far in an external examination. This term will be used to consolidate learning and revise all aspects of the course. There will be a special focus on case studies as this is a new concept introduced this year.	
<b>Food S&amp;N</b> <b>Core Knowledge and skills</b>	To understand the importance of food safety. Understand properties of nutrients Understand the relationship between nutrients and the human body Be able to plan nutritional requirements To be able to plan production of complex dishes be able to cook complex dishes Be able to use learnt information to help plan for nutritional requirements of different people in society.		This will consolidate their learning while planning complex dishes for a chosen group in society. This project is controlled, and time limited with a Practical examination – 3 hours Students will use nutritional software to analyse their products and link to the context of the NEA. Students will plan and create their own dishes as the culmination of the NEA project.		The Unit 1 examination takes place at the end of year one of the course. This will examine all of the knowledge learnt through year 1 of the course. After completion of the NEA students will focus on revision with a clear focus on nutritional group case studies.	
<b>Assessment</b>	Forms assessments nutrition, scientific information, target groups. Practical skills assessment including the writing of formal time plans Exam questions		Practice Unit 1 coursework Exam questions Formal assessment to exam board for Unit 1 coursework/NEA		Assessment through forms assessments, GCSE pod, Quizizz, practice exam papers to revise all knowledge for the external examination	