

Subject and Year Group	Autumn Year 13	Autumn 2 Year 13	Spring 1 Year 13	Spring 2 Year 13	Summer 1 Year 13	Summer 2 Year 13
DT Topic/Unit to be studied	Technical principles NEA Coursework 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 develop a design.		Designing and making principles NEA Coursework 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 manufacture a product.		Technical principles Designing and making principles Preparation for the examination.	
DT Core Knowledge and skills	11 enterprise and design communication 12 design and marketing principles 13 cultural impact		14 design process and critical evaluation 15 selection of tools, processes, and responsible design		16 design for manufacture and project placement.	
Assessment	NEA coursework and low stakes testing of examination content		Mock exam NEA coursework and low stakes testing of examination content		NEA coursework and low stakes testing of examination content	
Food S&N Topic/Unit to be studied	Preparation for Units 2 and 3. Unit 3 In Unit 2 students will develop an understanding of hazards and risks in relation to the storage, preparation, and cooking of food in different environments and the control measures needed to minimise these risks. From this understanding, learners will be able to recommend the control measures that need to be in place, in different environments, to ensure that food is safe to eat. The aim of unit 3 is for learners to use their understanding of the properties of food in order to plan and carry out experiments. The results of the experiments would be used to propose options to solve food production problems.		Unit 3 Practice unit 2 Students will put all the theory work learnt in the first term into action when completing their Unit 3 NEA. This is time limited; students will work on one of three projects proposed by the examination board. On completion of the Unit 3 project students will put into practice the theory work from term 1 into a practice Unit 2.		Unit 2 external examination. The Unit 2 examination is an externally assessed examination piece of work. The students have 8 hours to complete this assessment and is controlled. Students will work on this when it is released by the examination board in the last term. On completion of this examination the students have completed the course unless they are re-sitting the Unit 1 examination, if this is the case, we will revise Unit 1 material.	
Food S&N Core Knowledge and skills	In unit 2 students will learn about food safety, how micro-organisms can affect food safety, how some foods can cause ill health in people that have intolerances or allergies and what controls need to be in place to minimise the risks of food causing ill health. This understanding will allow you to recommend the safety controls that should be in place in different environments where food is stored, prepared, and cooked In unit 3 students will gain an understanding of the scientific properties of food and how these properties contribute to the changes that occur in food. Students will use this learning to plan and carry out experiments with different types of food. By carrying out these experiments, they will be able to propose options to solve food production problems.		Students will combine knowledge learnt through Unit 1 and theory work from the first term of year 13 to complete an investigation into one of the themes set out by the exam board. This will include a series of investigations to identify problems with a food product. It will also include the writing of a full report to explain the options available to solve food production problems. For the practice Unit 2 students will draw on the theory work of Unit 1 and 2 to prepare a formal report on the food safety relating to a food production situation.		Students will combine knowledge learnt through Unit 1 and theory work from the first term of year 13 to compete an in-depth risk assessment set out by the exam board. This is a time limited externally assessed examination and will be completed over 8 hours. There will be the opportunity for formal lessons on topics related to the brief prior to the sitting of the examination.	
Assessment	Forms assessments scientific principles Practice Unit 3 assessment.		Forms assessments HACCP and food safety information Practice Unit 2 assessment		Formal assessment to exam board for Unit 2 externally assessed examination.	