Class

1 Autumn Term 1st Sept–23 Oct

Class	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
	31/08/26	07/09/26	14/09/26	21/09/26	28/09/26	05/10/26	12/10/26	19/10/26
YEAR 7					**Graphics Project**			
SS 7 Pink, Indigo & Cyan	Baseline	Food branding project (Graphics) Brief & Analyse existing packaging	Food branding project (Graphics) Product analysis using ACCESS FM	Food branding project (Graphics) Design Specification	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Learning CAD on GoogleSlides
					Graphics Project			
JAC 7 Brown & Magenta	Baseline	Food branding project (Graphics) Brief & Analyse existing packaging	Food branding project (Graphics) Product analysis using ACCESS FM	Food branding project (Graphics) Design Specification	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Learning CAD on GoogleSlides
					Graphics Project			
LB 7 Yellow wed P3	Baseline	Food branding project (Graphics) Brief & Analyse existing packaging	Food branding project (Graphics) Product analysis using ACCESS FM	Food branding project (Graphics) Design Specification	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Initial designs	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Learning CAD on GoogleSlides
Year 8	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
					Textiles Project			
Year 8 Design & Technology	H&S	What is Textiles	Batik/ Theory	Screen print The	Laser Cut	Hand Cut	Screen print	Stitch- running
Food	H&S and food hygiene	H&S and food hygiene	What do Astronauts eat in space extended reading comprehension task.	spaghetti bolognese demo & macro and micro nutrient theory	Spaghetti bolognese practical chopping and balanced meal focus	Spaghetti bolognese practical chopping and balanced meal focus	chicken goujons demo & age related	chicken goujons Skill and cross contamination focus
Year 9	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
					Anthometric Chair Project			
	H&S	What is a Chair. Chair Analysis	Data Analysis and Scaling	Initial ideas. Page layout and proportions	Solidworks, intro extruding and extruded cut	Solidworks Fillet, Chamfer and Shells	Hand Modelling Craft knife safety	Hand Modelling Craft knife safety
Year 10 Design Technology	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
	H&S	Initial ideas- bottle opener	Full scale model	Marking out on Metals	Wasting and Abrading	Wasting and Abrading	Polishing and Buffing	Evaluations and improvements
	1.1 Industry annd Enterprise	Advances in Tehcnology and crowd funding	Industrial Revolution	Sustainability and the Environment	Sustainability and the Environment	People Society and Culture	People Society and Culture	People Society and Culture
Year 10 Hospitality and Catering	1.1 Course overview & 1.4 Bacteria and chemicals	L1& 2 Brownies	L1- 1.4 Specific bacteria	L1- 1.4 Specific bacteria	L1& 2 Samosas	L1- 1.4 Revision questions	L1- 1.4 Revision questions	L1&2 Dishes using higher skills L3-
	L2-Bacteria and chemicals	L1& 2 Brownies	L2- 1.4 HACCP	L2- 1.4 HACCP	L1&2 Samosas	L1- 1.4 Revision questions	L2- 1.4 Assessment	L1&2 Dishes using higher skills L3-
	L3-Allergies and intolerances	L3- EHO (Environmental Health Officer)	L3- 1.4 Food Poisoning (Murder mystery)	L3- 1.4 Food Poisoning (Murder mystery)	L3- 1.4 Legislation	L3- Consolidation questions	L3-Marking and answers- Look for high skilled recipe	L3-Marking and answers- Look for high skilled recipe
Year 11 Design Technology	NEA Section A	NEA Section A	NEA Section A	NEA Section A	NEA Section B	NEA Section B	NEA Section C	NEA Section C
	NEA Section A	NEA Section A	NEA Section A	NEA Section B	NEA Section B	NEA Section C	NEA Section C	NEA Section C
	NEA Section A	NEA Section A	Unit 5 Metals, Sources, origins and Properties	Unit 5- Working With Metals	Unit 5 Commercial Manufacturing of Metals	Unit 5 Polymers, Sources, origins and Properties	Unit 5- Working With Polymers	Unit 6 Commercial Manufacturing of Polymers
Year 11 Hospitality and Catering	Recap and recall	Rough puff pastry & presentation	Recap and recall	Ravioli	Unit 2- brief and analysis- PLAN	Unit 2- Mind maps of dishes- PLAN	Unit 2- importance of nutrition -PLAN	Revision
	Recap and recall	Rough puff pastry & presentation	Recap and recall	Ravioli	Unit 2- brief and analysis	Unit 2- Mind maps of dishes	Unit 2- importance of nutrition	Revision

Half Term: 26th Oct – 1st Nov

2 Autumn Term 2nd Nov–18th Dec

Class	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
	02/11/26	09/11/26	16/11/26	23/11/26	30/11/26	07/12/26	14/12/26
YEAR 7				**Graphics Project**			
SS 7 Pink, Indigo & Cyan	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Evaluate vs Specification
				Graphics Project			
JAC 7 Brown & Magenta	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Evaluate vs Specification
				Graphics Project			
LB 7 Yellow wed P3	Food branding project (Graphics) Learning CAD on GoogleSlides	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Final CAD Design	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Making final piece	Food branding project (Graphics) Evaluate vs Specification
Year 8	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
				Pull Along Toy Project			
Year 8 Design & Technology	Pull along Into and Product Analysis	Designs	Designs	Marking out and Sawing	Pull Along Toy Project (Woodwood) Practise cutting wood	Pull Along Toy Project (Woodwood) Practise cutting wood	Sanding and Finishing
Food	chicken goujons Skill and cross contamination focus	pizza demo & theory allergies- intolerances- coeliac/lactose	Pizza Quick bread base skill	Pizza Quick bread base skill	Apple plait	Apple plait	Chocolate quiz & theory
Year 9	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
				Anthometric Chair Project			
	Model Analysis	Developments of Design	Model of Developments	Modelling with CAD CAM	Modelling with CAD CAM	Final design and Evaluation	
Year 10 Design Technology	Line Bending Project	Line Bending Project	Line Bending Project	Vacuum forming Project	Revision Week	**Mock Week 1**	**Mock Week 2**
	Unit 2 Energy Generation		Finite Energy Sources	Forms of Renewable energy	Revision Week		
Year 10 Hospitality and Catering	L1- 1.3 COSHH, PPE and HAZARDS	L1-Risk assessments	L1- 1.3 Risk assessments	L1&2 Dishes using higher skills	Revision Week	**Mock Week 1**	**Mock week 2**
	L2-MHOR, RIDDOR	L2- HACCP	L2- Consolidation questions	L1&2 Dishes using higher skills	Revision Week		
	L3- Risk assessment	L3-Accident Forms & Consolidation questions		L3-Paper practice questions 1.3	Revision Week		
Year 11 Design Technology	**Mock Week 1**	**Mock Week 2**	NEA Section C	NEA Section D	NEA Section D	NEA Section D	NEA Section D
			NEA Section C	NEA Section D	NEA Section D	NEA Section D	NEA Section D
			Unit 6 - The work of others	Unit 6 - The work of others	Mock Analysis	Unit 6 Design Strategies	Unit 6 Communication of Designs
Year 11 Hospitality and Catering	**Mock Week 1**	**Mock Week 2**	Unit 2- cooking methods can impact on nutritional value -PLAN	Unit 2- cooking methods can impact on nutritional value	Unit 2- Factors affecting menu planning -PLAN	Unit 2- Factors affecting menu planning	Unit 2- how to plan production
			Unit 2- cooking methods can impact on nutritional value -PLAN	Unit 2- cooking methods can impact on nutritional value	Unit 2- Factors affecting menu planning -PLAN	Unit 2- Factors affecting menu planning	Unit 2- how to plan production

Christmas Holidays: 19th DEC – 4th JAN

1 Spring

Class	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
	04/01/27	11/01/27	18/01/27	25/01/27	01/02/27	08/02/27
YEAR 7	**Food Project**					
SS 7 Pink, Indigo & Cyan	Food Project Health & Safety	Food Project The 4 C's. and food poverty reading	Food Project bridge and claw Fruit Salad demo and assessment	Food Project reflection on fruit salad The Eatwell Guide Demo Rock Cakes	Food Project Rock Cake Assessment	Food Project sensory analysis demo tortilla wraps Assessment
	Key Fob					
JAC 7 Brown & Magenta	Key fob - Introduction, Sourcing Materials and design	Key fob - Template and Types of Timber	Key fob - Wasting Material, practical cut and file	Key fob - practical cut and file	Key fob - painting and finishes	Monster Project (Textiles) Healthy & safety, Analysis of existing product
	Textiles Project					
LB 7 Yellow wed P3	Monster Project (Textiles) Healthy & safety, Analysis of existing product	Monster Project (Textiles) Specification	Monster Project (Textiles) finish 4 designs	Monster Project (Textiles) finish	Monster Project (Textiles) Card model	Monster Project (Textiles) Card model, model vs specification
Year 8	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
				Pull Along Toy Project		
Year 8 Design & Technology	Pull along Into and Product Analysis	Designs	Designs	Marking out and Sawing	Pull Along Toy Project (Woodwood) Practise cutting wood	Pull Along Toy Project (Woodwood) Practise cutting wood
Food	How dishes on a menu address environmental issues	Group flatbbreads	chicken tikka Naan-wich Demo & multi cultural/food preferences	chicken tikka Naan-wich	chicken tikka Naan-wich	Ultra processed food and chocolate readings
Year 9	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
				Food Project		
	Theory- Health and safety	Theory- The Hospitality & Catering industry	Theory- Factors affecting the success of hospitality and catering industry	Theory- Operational activities in a kitchen	Sausage rolls person A	Sausage rolls person B
Year 10 Design Technology						
Year 10 Hospitality and Catering						
Year 11 Design Technology						
Year 11 Hospitality and Catering	Unit 2- How to plan production	Unit 2- FPT	Unit 2- FPT	Unit 2- FPT	Unit 2- Skills practicals	Unit 2- Review of performance
	Unit 2- How to plan production	Unit 2- FPT	Unit 2- FPT	Unit 2- FPT	Unit 2- Skills practicals	Unit 2- Review of performance

February — Half Term

2 Spring

Class	Week 1	Week 2	Week 3	Week 4	Week 5
	22/02/27	01/03/27	08/03/27	15/03/27	22/03/27
YEAR 7			**Food Project**		**Key Fob**
SS 7 Pink, Indigo & Cyan	Food Project reflection on fruit salad The Eatwell Guide Demo Rock Cakes	Food Project sensory analysis demo tortilla wraps Assessment	Food Project tortilla wraps	Food Project tortilla wraps	Key fob - Introduction, Sourcing Materials and design
					Key Fob
JAC 7 Brown & Magenta	Monster Project (Textiles) Specification	Monster Project (Textiles) finish 4 designs	Monster Project (Textiles) finish 4 designs	Monster Project (Textiles) Card model	Monster Project (Textiles) Card model, model vs specification
			Food Project		
LB 7 Yellow wed P3			Food Project Health & Safety	Food Project The 4 C's. and food poverty reading	Food Project bridge and claw Fruit Salad demo and assessment
Year 8	Week 1	Week 2	Week 3	Week 4	Week 5
Year 8 Design & Technology					
Food	Taste test chocolate/sensory	Brownies	Brownies	Easter traditions across the world food theory	Chocolate mould
Year 9	Week 1	Week 2	Week 3	Week 4	Week 5
			Food Project		
	Theory- Meeting customer requirements	Mini quiche person A	Mini quiche person B	Theory- Risks and control measures for personal safety in hospitality and catering	Practical- Focaccia
Year 10 Design Technology					
Year 10 Hospitality and Catering					
Year 11 Design Technology					
Year 11 Hospitality and Catering	Unit 2- Review of performance	Unit 2- Review of dishes	Revision	Revision	Revision
	Unit 2- Review of performance	Unit 2- Review of dishes	Revision	Revision	Revision

Easter Holidays: 26th Good Friday– Sun 11th April

1 Summer

Class	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
	12/04/27	19/04/27	26/04/27	03/05/27	10/05/27	17/05/27	24/05/27
YEAR 7	**Key Fob**				**Textiles Project**		
SS 7 Pink, Indigo & Cyan	Key fob - Template and Types of Timber	Key fob - Wasting Material, practical cut and file	Key fob - practical cut and file	Key fob - painting and finishes	Monster Project (Textiles) Healthy & safety, Analysis of existing product	Monster Project (Textiles) Specification	Monster Project (Textiles) finish 4 designs
					Textiles Project		
JAC 7 Brown & Magenta	Monster Project (Textiles) Running stitch , running stitch applique	Monster Project (Textiles) Running stitch , running stitch applique	Monster Project (Textiles) Assessment page on Stitch samples	Monster Project (Textiles) Cut out main body & Applique features	Food Project The 4 C's. and food poverty reading	Food Project bridge and claw Fruit Salad demo and assessment	Food Project bridge and claw Fruit Salad demo and assessment
					Food Project		
LB 7 Yellow wed P3	Food Project reflection on fruit salad The Eatwell Guide Demo Rock Cakes	Food Project Rock Cake Assessment	Food Project Rock Cake Assessment	Food Project sensory analysis demo tortilla wraps Assessment	Food Project sensory analysis demo tortilla wraps Assessment	Food Project tortilla wraps	Food Project tortilla wraps
Year 8	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
Year 8 Design & Technology	Monster Project (Textiles) Running stitch , running stitch applique	Monster Project (Textiles) Running stitch , running stitch applique					
Food	Thai cuisine case study	Thai curry practical	Thai curry practical	Theory Food origins	Scones	Scones	Theory seasonal foods
Year 9	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
				Wooden Keysake Box Project			
	Practical- Focaccia	Theory- Cooking and presentation techniques		H&S	Block building and Crating	Housing joint box model	
Year 10 Design Technology							
Year 10 Hospitality and Catering							
Year 11 Design Technology							
Year 11 Hospitality and Catering	Revision	Revision	Revision	Revision	Revision	Revision	Revision
	Revision	Revision	Revision	Revision	Revision	Revision	Revision

Jun

2 Summer

Class	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6				
	31/05/27	07/06/27	14/06/27	21/06/27	28/06/27	05/07/27	12/07/27			No Practicals
YEAR 7				**Textiles Project**					Over spill for	
SS 7 Pink, Indigo & Cyan		Monster Project (Textiles) finish 4 designs	Monster Project (Textiles) Card model	Monster Project (Textiles) Card model, model vs specification	Monster Project (Textiles) Running stitch , running stitch applique	Monster Project (Textiles) Running stitch , running stitch applique		Monster Project (Textiles) Assessment page on Stitch samples	Monster Project (Textiles) Cut out main body & Applique features	Monster Project (Textiles) Inverse sew together, turn out and stuff	Monster Project (Textiles) Blind Stitch & Evaluation
									Textiles Project		
JAC 7 Brown & Magenta		Food Project reflection on fruit salad The Eatwell Guide Demo Rock Cakes	Food Project Rock Cake Assessment	Food Project Rock Cake Assessment	Food Project sensory analysis demo tortilla wraps Assessment	Food Project reflection on fruit salad The Eatwell Guide Demo Rock Cakes		Key fob - Introduction, Sourcing Materials and design	Key fob - Template and Types of Timber	Key fob - Wasting Material, practical cut and file	Key fob - painting and finishes
					Key Fob						
LB 7 Yellow wed P3		Key fob - Introduction, Sourcing Materials and design	Key fob - Template and Types of Timber	Key fob - Wasting Material, practical cut and file	Key fob - practical cut and file	Key fob - painting and finishes		Monster Project (Textiles) Running stitch , running stitch applique	Monster Project (Textiles) Cut out main body & Applique features	Monster Project (Textiles) Inverse sew together, turn out and stuff	Monster Project (Textiles) Blind Stitch & Evaluation
Year 8											
											No Food Practicals
Year 8 Design & Technology											
Food		Theory food processing	End of year assessment	Theory home food preservation	Jam T	Jam T	Theory Pastry theory & cooking methods				
Year 9											
		Finger joint box model	Recall and Recap isometric design	mark out/sand/cut					**Wooden Keysake Box Project**		
								File and re-adjust	Tenon Saw, cutting	Scroll Saw and Jig Saw,cut	glue & base	wood filler/sand/evaluation
Year 10 Design Technology											
Year 10 Hospitality and Catering											
Year 11 Design Technology											
Year 11 Hospitality and Catering		Revision	Revision								
		Revision	Revision								