	1 Autumn Term 1st Sept-23 Oct								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	Week 8		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
	31/08/26	**07/09/26**	**14/09/26**	**21/09/26**	**28/09/26**	**05/10/26**	**12/10/26**	**19/10/26**		**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**								**Graphics Project**						
SS 7 Pink, Indigo & Cyan	Baseline Health and saftey and prior knowledge	Baseline Health and saftey in the workshop & Colour rendering	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	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	Baseline Health and saftey and prior knowledge	Baseline Health and saftey in the workshop & Colour rendering	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	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**	Baseline Health and saftey and prior knowledge	Baseline Health and saftey in the workshop & Colour rendering	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	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	Week 8		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
		Pull Along Toy Project								**Pull Along Toy Project**						
Year 8 Design & Technology	Health and Safety Pt 1	Pull along Introduction and Product Analysis	Design work Sketch Focus	Designs Work Rendering towards a light source 1	Designs Work Rendering towards a light source 2	Pull Along Toy Project (Woodwood) Practise cutting wood	Full scale template, and Gluding timber together	Deciplinary Literacy and contingancy for days missed sue to insets/ open days and absence		Where Timbers come from?	Transfering designs and relief cuts	Scroll Saws Vs Coping Saw	Types of Files and sanding	Applying Paint and finishes	Evaluation	Evaluation, Deciplinary Literacy and contingancy for days missed sue to insets/ open days and absence
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		chicken goujons Skill and cross contamination focus	pizza demo & theory allergies-intolerences-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	Week 8		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
		Anthometric Chair Project								**Anthometric Chair Project**						
	Health and Safety Pt 1	3D Sketching Basics, Shoulder movement, weight, angles and parallel lines	3D Sketching Basics, Blockbuilding & crating	3D Sketching in Situ, Proportions, and Rendering	What is a Chair, Chair Analysis, Primary and Secondary Data	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	Model Analysis	Developments of Design	Model of Developments	Modelling with CAD CAM	Final design and Evaluation
	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8								
Year 10 Design Technology	H&S and 3D Sketching Basics,	3D Sketching Basics, Blockbuilding & crating	3D Sketching in Situ, Proportions, and Rendering	Initial Ideas-bottle opener	Full scale model	Marking out on Metals	Wasting and Abrading	Polishing and Buffimg		Evaulations and improvements	Line Bending Project	Line Bending Project	Line Bending Project	Revision Week	**Mock Week 1**	**Mock Week 2**
	3D Sketching Basics, Shoulder movement, weight, angles and parallel lines	3D Sketching Basics, Blockbuilding & crating	New and emerging technlogies Advances in Tehcnlogy and crowd funding	Industrial Revelution	Sustainability and the Environment	Sustainability and the Environment	People Society and Culture	People Society and Culture		People Society and Culture	Unit 2 Energy Generation	Finite Energy Sources	Formes of Renewable energy	Revision Week		

Year 10 Hospitality and Catering	L1 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-		L1- 1.3 COSHH, PPE and HASAWA	L1-Risk assessments	L1- 1.3 Risk assessments	L1&2 Dishes using higher skills	Revision Week	**Mock Week 1**	**Mock week 2**
	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-		L2-MHOR, RIDDOR	L2- HACCP	L2- Consolidation questions	L1&2 Dishes using higher skills	Revision Week		
	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		L3- Risk assessment	L3-Accident Forms & Consolidation questions	L2- Consolidation questions	L3-Paper practice questions 1.3	Revision Week		
Year 11 Design Technology		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 D	NEA Section D	NEA Section D	NEA Section D
		NEA Section A	NEA Section A	NEA Section B	NEA Section B	NEA Section C	NEA Section C	NEA Section C				NEA Section C	NEA Section D	NEA Section D	NEA Section D	NEA Section D
	NEA Section A	NEA Section A	Unit 5 Metals, Sources, origins and Properties	Unit 5- Working With Metals	Unit 5 Commercial Maufacturing of Metals	Unit 5 Polymers, Sources, origins and Properties	Unit 5- Working With Polymers	Unit 5 Commercial Maufacturing of Polymers		**Mock Week 1**	**Mock Week 2**	Unit 6 - The work of others	Unit 6 - The work of others	Mock Analysis	Unit 6 Design Stratergies	Unit 6 Communication of Designs
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		**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
	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		**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