

Statement of Intent

Design & Technology (D&T) and Food Preparation & Nutrition (FP&N) in our school will equip students with the knowledge, understanding and skills required to solve real world problems through a range of contexts involving problem solving principles. Students will develop skills to analyse, design, make and evaluating the products they create and cook whilst enabling them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills and future job opportunities.

Key Stage 3 Curriculum

The year is split into two subject areas; catering and design and technology. The students will cover different topics per term in D&T. They will also complete a different dish or theory task weekly in catering. Homework is set once a week and the expected completion time is 30 minutes.

Key Stage 4 Curriculum

Food Preparation and Nutrition

The students will complete the Eduqas GCSE Food Preparation and Nutrition qualification, which now has a large focus on food science. It is divided into three parts: two non-examined assessments (50% of total marks) and one written exam (50% of total marks). During the course the students will attend 3 lessons a week and will be expected to complete 45 minutes of homework per week.

Design and Technology

The students will complete the AQA GCSE Design & Technology qualification that has dedicated mathematical based content. It is divided into two parts: one non-examined assessments (50% of total marks) and one written exam (50% of total marks). During the course the students will attend 3 lessons a week and will be expected to complete 45 minutes of homework per week.

Extended Learning

What we offer to extend the learning of our students

We have a range of exciting extra-curricular clubs. Currently we offer Game Design Club (linked to BAFTA Awards), Land Rover 4x4inSchools Club (in partnership with Land Rover and Jaguar engineers), Dyson Engineers Club, Vans Trainer Design Club, Design Ventura Club (creating objects to be sold in the design museum), Food Club and the London Leaders Award.

What parents can do to support extended learning in this subject

To help support the student parents could encourage their children to use a sketchbook and practice a range of drawing techniques. Parents could assist inspiration by taking their child to a design shows and encouraging them to ask questions about why everyday products have been made. Additionally, you could visit exhibitions and galleries and encourage students to watch cookery programmes or try out new recipes.

KS3 Curriculum Map

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Year 7	Letters for a Lighthouse Catering <ul style="list-style-type: none"> H&S and intro to Catering Measuring Weighing 	Catering <ul style="list-style-type: none"> Basic skills Ratios Measuring, weighing 	Catering <ul style="list-style-type: none"> Cake making methods Measuring Use of graphs, charts and tables Production plans - tables 	Light Project <ul style="list-style-type: none"> Innovative, functional, appealing products that respond to needs? 	Bag project <ul style="list-style-type: none"> Select & use specialist equipment? 	Key ring <ul style="list-style-type: none"> Select & use specialist tools? Develop & communicate ideas using annotated sketches, detailed plans?
Year 8	Catering <ul style="list-style-type: none"> Bread making Measuring Weighing 	Catering <ul style="list-style-type: none"> Pastry making Measuring, weighing Portioning 	Catering <ul style="list-style-type: none"> Cake making methods High risk foods Measuring Calculations 	Snake Toy <ul style="list-style-type: none"> Research & exploration? Understand user needs?? 	Chocolate Box <ul style="list-style-type: none"> Select & use CAM (Computer Aided Manufacture)? Understand impact of developments in D&T on society & environment? 	Cushion <ul style="list-style-type: none"> Select & use specialist processes? Study of cultures?
Year 9	Catering <ul style="list-style-type: none"> Sauces and main meals Eggs project Measuring, weighing Gingerbread house design/construction. 	Catering <ul style="list-style-type: none"> Desserts Measuring, weighing Portioning 	Catering <ul style="list-style-type: none"> Main meals Measuring, weighing Marking out Portioning Costing Shopping lists - tables 	Shaky Hand Game <ul style="list-style-type: none"> Understand responsibilities of designers, engineers & technologists? Select & use specialist tools? 	Radio <ul style="list-style-type: none"> Test, evaluate & refine ideas & products against a specification? Understand how more advanced electrical & electronic systems can be powered? 	Phone Holder <ul style="list-style-type: none"> Develop & communicate ideas using 3D & mathematical models? Understand & use the properties of materials to achieve functional solutions

KS4 Curriculum Map

Eduqas GCSE Food Preparation and Nutrition

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Year 10	<p>Diet and Good Health</p> <ul style="list-style-type: none"> • Planning balanced diets. • Energy requirements of individuals <p>Practical</p> <ul style="list-style-type: none"> • Fruit and vegetables 	<p>Principles of Nutrition</p> <ul style="list-style-type: none"> • Fats and Proteins • Carbohydrates • Minerals and trace elements • Vitamins <p>Practical</p> <ul style="list-style-type: none"> • Milk, cheese and yogurt 	<p>Food Commodities</p> <ul style="list-style-type: none"> • Types of Food <p>Practical</p> <ul style="list-style-type: none"> • Cereals 	<p>Food Science</p> <ul style="list-style-type: none"> • Effects of cooking • Microorganisms • Function and chemical properties of food • Food spoilage • Storing food <p>Practical</p> <ul style="list-style-type: none"> • Meat, fish and poultry 	<p>Food Provenance</p> <ul style="list-style-type: none"> • British cuisines • Food and the environment • International cuisines • Food production and processing • Technological developments <p>Practical</p> <ul style="list-style-type: none"> • Meat, fish and poultry 	<p>Food Preparation</p> <ul style="list-style-type: none"> • Sensory preparation • Factors influencing food choices • Food choices • Food labelling and marketing information <p>Practical</p> <p>Soya, tofu, beans and seeds</p>
Year 11	<p>NEA1</p> <ul style="list-style-type: none"> • Research and plan task • Investigate working characteristics, functions and ingredients through practical 	<p>NEA1</p> <ul style="list-style-type: none"> • Analyse and evaluate the task <p>NEA2</p> <ul style="list-style-type: none"> • Investigate and plan task • Select final menu to showcase skills and production plan 	<p>NEA2</p> <ul style="list-style-type: none"> • Prepare, cook and present a menu of three dishes. • Evaluate the selection, preparation of the three dishes 	<p>Examination Preparation</p> <ul style="list-style-type: none"> • Diet and good health • Principles of nutrition • Food commodities • Food science • Food Provenance • Food Preparation 	<p>Examination Preparation</p> <ul style="list-style-type: none"> • Diet and good health • Principles of nutrition • Food commodities • Food science • Food Provenance • Food Preparation 	

KS4 Curriculum Map

AQA GCSE Design & Technology

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Year 10	<p>Core technical Principles</p> <ul style="list-style-type: none"> New and emerging technologies Energy generation and storage New materials <p>Practical</p> <ul style="list-style-type: none"> Dyson Boat Challenge London leaders Challenge/Sketching techniques 	<p>Core Technical Principles</p> <ul style="list-style-type: none"> Mechanical devices Systems approach to designing <p>Practical</p> <ul style="list-style-type: none"> T-Shirt Screen printing/vinyl cutting 	<p>Specialist Technical Principles</p> <ul style="list-style-type: none"> Forces and stresses Ecological and social footprint Sources and origins <p>Practical</p> <ul style="list-style-type: none"> Ikea Chair/2D Design/Laser cutting 	<p>Specialist Technical Principles</p> <ul style="list-style-type: none"> Stock forms, types and sizes Scales of production Specialist techniques and processes <p>Practical</p> <ul style="list-style-type: none"> Dyson on the move/sketching/Photoshop 	<p>Designing and Making Principles</p> <ul style="list-style-type: none"> Investigating, primary and secondary data Environment, social and economic challenge Design strategy <p>Practical</p> <ul style="list-style-type: none"> Design Venture/3D Printing 	<p>Designing and Making Principles</p> <ul style="list-style-type: none"> Tolerances Material management Specialist tools and equipment Special techniques and processes <p>Practical</p> <ul style="list-style-type: none"> Dyson Energy efficiency/Blue Foam
Year 11	<p>NEA</p> <ul style="list-style-type: none"> Identifying and investigating possibilities Producing design brief and specification 	<p>NEA</p> <ul style="list-style-type: none"> Generating designs ideas Developing ideas 	<p>NEA</p> <ul style="list-style-type: none"> Realising design ideas Analysing & evaluating 	<p>Examination Preparation</p> <ul style="list-style-type: none"> Core technical principles Specialist technical principles Designing and making principles 	<p>Examination Preparation</p> <ul style="list-style-type: none"> Core technical principles Specialist technical principles Designing and making principles 	