

Subject and Year Group	Autumn	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 10	Year 10	Year 10	Year 10	Year 10	Year 10
DT Topic/Unit to be studied	Students will study the core theory of Design and technology including - Core Knowledge Practical work - Practical based core materials coursework project which is an introduction to design and development producing a plaque in metal casting.		Students will study the core theory of Design and technology including - Core Knowledge Practical work- Practical based core materials coursework project which is an introduction to manufacture producing a wooden box with various joining methods and finishes.		Students will study the core theory of Design and technology including - Core Knowledge Practical work - Practical based core materials coursework project which is an introduction to manufacture producing a wooden box with various joining methods and finishes. In June the exam board releases the theme for this year's coursework and students will research the topic.	
DT Core Knowledge and skills	Core Knowledge • new and emerging technologies • energy materials systems and devices. • Materials and their working properties. NEA - Practical based core materials. Coursework.		• common specialist technical principles • materials and manufacture NEA - Practical based core materials. Coursework.		• design principles • designing and making principles. NEA - Coursework.	
Assessment	Unit 1 assessment Practical assessment casting plaque		Unit 2 and 3 assessment Practical assessment jointed box		Unit 4 assessment NEA coursework research.	
Food P&N Topic/Unit to be studied	Theory of food storage, preparation and methods of contamination. Theory of macro nutrients. Introduction of food science linked to cooking and the macro nutrients. Practical tasks – knife skills, piping, chilled lemon tart, vitamin rich product, meringues, Victoria sponge, pastry product, baking blind, mayonnaise, fudge		Theory of micronutrients, different special diets within society, healthy eating NEA1 practice. Practical tasks – swiss roll, fresh pasta, lasagne, experimental tasks linked to bread, cakes, pastry		Theory of ethical, environmental and provenance. British and international cuisine. Time planning dishes for NEA. NEA2 practice Practical tasks – plating skills, portioning a chicken, complex chicken dish, filleting a fish, NEA2 demonstrating skills individual products, NEA2 practice exam.	
Food P&N Core Knowledge and skills	Microorganisms and bacteria, food storage, methods of contamination, hazards, methods of cooking, knife skills, Macro nutrients -Protein, Carbohydrates and fats, science of protein-based foods, science of fats and oils, science of carbohydrates		Micronutrients – vitamins and minerals, raising agents – physical, chemical and biological, healthy eating and the Eatwell guide, allergens, special diets, meal planning, sensory testing,		Food security, religious food groups, international cuisine, ethical food issues – Fairtrade, organic, food miles, environmental food issues – food miles, carbon footprint, food production methods and techniques, food production and processing.	

Assessment	Written evaluation – science of ingredients for lemon tart. Nutrition assessment macro nutrients – forms assessment. Time plan – formal planning for free choice practical work.	Nutrition assessment macro nutrients – forms assessment. Practical work grade NEA1 practice.	Ethical and environmental issues, food provenance, food security – forms assessment. NEA2 practice.
H&C Topic/Unit to be studied	Food related causes of ill health Basic chopping skills Understand the environment in which hospitality and catering providers operate Job roles within the industry, front and back of house. Technical baking challenge (bake off) Time plans – writing out detailed plans of how to make complex products Scotch egg)	Role of the Environmental health officer Pastry making Factors that affect the success of a business Kitchen layout and safe workflow Meeting customer requirements Health and safety responsibilities for both employer and employee Jointing a chicken practical	HACCP – in the workplace Special diets and medical conditions Revision – how to answer long answer questions. Entry for the external Unit 2 exam. Students will have a second chance to sit this examination in the second year of the course.
H&C Core Knowledge and skills	Microorganisms and bacteria, food storage, methods of contamination, hazards, methods of cooking, knife skills Understanding how the hospitality and catering industry works and the different job roles within including remuneration / legislation / equality / health and safety. Cooking skills include raising agents / layering / cooking with meat / technical skills with decoration / piping / whipping / presentation	Understanding the 'scores on the doors' and the importance of legislation surrounding health and safety Practical pastry making skills and the working characteristics of fat. Learning how and why business fails. Learning the way that the kitchen works from delivery to serving food – emphasis on safe storage and contamination of food. Learning how to keep safe at work, focus on PPE and legislation on health and safety Practical skills of jointing a chicken to make into multiple dishes – emphasis on waste.	Students learn acronyms which apply to health and safety and their meaning. In-depth knowledge of special dietary requirements and how to cater for them. Use of connective language and WAGOLL used to help students successfully answer long answer Q's in the exam. Students will apply their knowledge of all Unit 1 information in the completion of the external Unit 1 examination.
Assessment	Forms assessments – health and safety Forms assessments - Types of service, establishment, job roles Practical skills assessment	Forms assessments –kitchen layout and workflow, hygiene rating and role of EHO. Factors that affect success of a business. Practical skills assessment	Assessment through forms assessments, GCSE pod, GCSE bitesize, Quizizz to revise all knowledge for the external examination