Technology Key Stage 4 Curriculum

GCSE Design & Technology

		HT 1	HT 2	HT 3	HT 4	HT 5	HT 6
10	**Theory**	-New and emerging technologies -Energy generation and storage -Developments in new materials -Understanding a systems approach when designing -Materials and their working properties: **Textiles**	-New and emerging Technologies - Ecological and social footprint -Communication of ideas -Materials and their working properties: **Wood & polymers**	-Surface treatments and finishes -Investigating primary and secondary data -The work of others -Communication of design ideas -Prototype development -Materials and their working properties: **Metals and alloys**	-Sources of origins -Stock forms types and sizes -scale of productions -Communication of ideas	-Investigation, primary and secondary data -Specialist techniques and processes -Material management	-Surface treatments and finishes - Forces and stresses- - The work of others -Design strategy - Environmental, social and economic challenge -Prototype development
	NEA	Project One: **E-Textiles** **Material Area**: Fabrics and fibres **NEA Focus:** Section A&B - Develop a range of skills whilst creating a 3D product, using various Textiles equipment/ machines -New technologies -Research -User-centred design	Project Two: **Up-cycling** **Material Area**: Woods and polymers **NEA Focus:** Section C -Develop skills using hand held tools -Communication of ideas - The work of others	Project Three **Jewellery** **Material Area**: Metals and Alloys **NEA Focus:** Section D -Development -Decorative techniques - The work of others	Project Four: **Design & Make** **NEA Focus**: Section D, E and F Project focused on the iterative design process and development of project to meet the needs of the client and task.		**NEA Release date: 1st June** NEA contextual challenges released from AQA **AO1 Section A:** Identifying & investigating design possibilities **AO1 Section B:** Producing a design brief & specification
11	**Theory Recall**	Theory: **CORE** New and emerging technologies Energy, materials, systems and devices	Theory: **CORE** Materials and their working properties	Theory: **Technical** Forces and stresses, ecological and social footprint, sources of origin	Theory: **Technical and Designing/ making principles** Stock forms, types and sizes, scale of production, specialist techniques, surface treatment and finishes, research material, SMEC issues, the work of others	Theory: **Designing and making principles** *RECAP* on all theory **Final written examination**	
	NEA	**A02 Section C:** Generating design ideas	**AO2: Section D:** Developing Design Ideas	**AO2: Section D:** Developing Design Ideas **AO2: Section E:** Realising Design ideas	**AO2: Section E:** Realising Design ideas **AO3: Section F:** Analysing and Evaluating **Deadline for NEA**		

GCSE Food Preparation & Nutrition

		HT 1	HT 2	HT 3	HT 4	HT 5	HT 6
10	Theory	**Food, Nutrition and Health** Protein and Fat Carbohydrates Making Informed Choices Diet, Nutrition and Heslth	**Food Nutrition and Health** Vitamins Minerals and Water	**Food Science** Cooking and Heat transfer Proteins and Enzymic Browning Carbohydrates	**Food Science** Fats and Oils Raising Agents	**Food Safety** Microorganisms, Enzymes and Food Spoilage Microorganisms in Food Production Bacterial Contamination Buying and Storing Food Preparing and Cooking Food	**Food Choices** British and International Cuisines Sensory Evaluation Food Labelling Factors Affecting Food Choices
	NEA	Mini NEA2 - Plan and make a dish for a Dietary Need.	Mini NEA2 - Plan and make a dish for European Cuisine.	Mini NEA1 – Food Science investigation on Enzymic Browning	Mini NEA1 – Gluten formation investigation Mini NEA1 – Raising Agents	Mock NEA 2	Mock NEA1
11	Theory Recall	**Food Provenance** Food and the Environment Food Provenance and Production Methods Sustainability of Food Food Production Food Processing	**Food Preparation Skills**	**Food Nutrition and Health** **Food Science**	**Food Safety** **Food Choice**	**Recap on al Theory** **Final written examination**	
	NEA	**NEA 1 Released 1st September**	NEA1 – Food Science Investigation **NEA 2 Released 1st November**	NEA2 – Food Preparation Assessment	NEA2 – Food Preparation Assessment **Deadline for NEA**		