

KEY STAGE 4

AQA GCSE Design & Technology: Materials & Manufacture.

AQA GCSE Design & Technology: Product Design.

AQA GCSE Design & Technology: Graphical Communication.

50% 1 single NEA and 50% written exam

AQA GCSE Food Preparation & Nutrition.

50% 2 different NEAs and 50% written exam

Eduqas Level 1/2 Hospitality & Catering.

60% coursework, 40% exam.

Students can only opt for one D&T subject.



Design & Technology: 5 lessons per fortnight. Single NEA from a selection of Design Challenges, released June of Year 10

A range of **Core Technical Principles**; this includes how energy is generated, and stored, investigating new and emerging technologies, smart and modern materials, working properties of materials such as timber, polymers, metals/alloys, paper & card and textiles. Mechanical devices renewable energy, enterprise and sustainability are also part of the curriculum.

Specialist Technical Principles are focussed within each subject area and include; a wide range of materials, scales of production and uses in industry, manufacturing techniques, treatments and surface finishes, material and component selection, forces and stress, ecological and social footprints, modification of working properties, stock forms, sources 7 origins and application of quality control & assurance.

Designing & Making Principles focus on the work of others within the subject area, investigation and research, environmental and economic challenge, design strategies, iterative design, communication of ideas, prototype development, tolerances, material management, analysis and evaluation.

Food Preparation & Nutrition: 5 lessons per fortnight. NEA 1 Food Investigation, NEA 2 Food Preparation Assessment

Students cover the 5 core topics: **Food Nutrition & Health, Food Science, Food Safety, Food Choice** and **Food Provenance**. Throughout the course students will demonstrate safe and effective cooking skills, develop knowledge and understanding of the functional properties and chemical processes, as well as the nutritional content, of food and drinks. Understand the relationship between diet, nutrition and health. Understand the environmental, ethical and socio-cultural influences on food production and availability. Demonstrate knowledge and understanding of microbiological food safety when preparing, cooking and serving different foods. Understand and explore a range of ingredients and processes from different culinary traditions, both British and International, to inspire new ideas or modify existing recipes.

Hospitality & Catering: 5 lessons per fortnight. Unit 2 coursework: Hospitality & Catering in Action

Through practical and theory work students gain knowledge, understanding and the skills required to cook. They apply the principles of nutrition and healthy eating, which enables them to make informed decisions about food and nutrition. It also allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life. Students will prepare and cook a range of recipes using a variety of skills and equipment, developing food to restaurant standard and using appropriate garnishing ingredients and techniques.

Technology Literacy Campaign (TLC)

The introduction of the TLC is designed to support the introduction of the new KS4 specification and better prepare students in Years 7 and 8 for the technical language required. VCOP (vocabulary, connectors, openers and punctuation) focus in all subject areas, to include differentiated technology spelling tests. Use of literacy mats, word walls across subject area.

Year 9 - 2 lessons per week in a 5 section carousel: Graphical Communication (3D Modelling), Computer Aided Design (Solid Works), Product Design and 2 rotations of Food Preparation & Nutrition.

All projects have a greater **Design and Make** focus, preparing for KS4 challenge.



Year 8 - 2 lessons per week in a 5 section carousel: Graphical Communication (DTP), Materials & Manufacturing, Systems and Control and 2 rotations of Food Preparation & Nutrition.

All projects build the **Technology Knowledge**, focus on **Evaluation & Analysis**.



Year 7 - 2 lessons per week in a 5 section carousel: Graphical Communication (Card Mechanisms), Materials & Manufacturing, Product Design and 2 rotations of Food Preparation & Nutrition.

Baseline Assessment in first 2 weeks. Main emphasis on **H&S**, getting the basics right.



Drop down content from the KS4 GCSE Specifications is embedded into many KS3 schemes of work.