

Hobart High School Key Stage 4 Curriculum Map – Year 10

Department: D&T – Food Preparation & Nutrition

	Unit Title	Knowledge & Skills Developed	Assessment	Personal Development
Autumn 1	Hygiene and safety The Great British Veg Off Where does our veg come from and why is it good for us? Preservation of food	4 C's of food poisoning and food safety (– recap) -food provenance -Seasonality / organic / Fairtrade -Nutritional values -Enzymic browning and oxidation experimental work -Micronutrients & water soluble vitamins	Starters for 10 DNA assessment End of unit test-Vitamins and minerals Verbal feedback Peer, self and teacher assessment	Moral and ethical choices Keeping safe and healthy
Autumn 2	Dairy products Eggs, cheese, milk	-Sensory analysis and types of product analysis -Nutritional value of eggs and dairy -Different farming methods -Egg labelling, processing and storage -Experimental work to identify how eggs are used in food preparation -Nutritional value of cheese / yogurt -How dairy products are made -The importance of dairy products or alternatives in your diet -Menu planning and star chart focus	Starters for 10 – milk/eggs DNA assessment – exam questions Verbal feedback Peer, self and teacher assessment	Planning and preparation skills
Spring 1	Fats	-Fats – composition, type, structure and nutritional value -Energy balance and health	Starters for 10 – dairy products and veg from term 1 DNA assessment – exam questions fats Verbal feedback Peer, self and teacher assessment	Keeping safe and healthy Planning and organisation
Spring 2	Starches & Carbohydrates	-The structure of starch -Use of raising agents – bread making experiments -Sauce making – gelatinisation and dextrinisation -Different methods of cooking	Starters for 10 – sauce making & gelatinisation DNA assessment – Preparation for NEA 1 / fats experiment Verbal feedback Peer, self and teacher assessment	Planning and organisation

Summer 1	Special diets and dietary analysis The importance of protein in diets Food provenance	-Health issues -Vegetarianism and ethics -Energy balance, diet and Health -Protein structure – amino acids, nutritional value -Alternatives to meat	Food a fact of life overview of functional properties Starters for 10 – protein / food provenance DNA assessment – factors affecting food choices Verbal feedback Peer, self and teacher assessment	Understanding the needs to different diets including H&S
Summer 2	Foods from different cultures Food and religion New and emerging foods Additives and fortification	-Diversity in food -Understanding celebration and ceremony -Cooking methods -Elements of NEA 2 including research, timeplanning ingredients lists and sensory analysis	Verbal feedback Peer, self and teacher assessment DNA Preparation for NEA2 Summer written exam	Embracing different cooking styles

Hobart High School Key Stage 4 Curriculum Map – Year 11

Department: D&T – Food Preparation & Nutrition

	Unit Title	Knowledge & Skills Developed	Assessment	Personal Development
Autumn 1	NEA 1 Elements of NEA2	Identifying different types of analysis and evaluation How to carry out a sensory analysis NEA 1 – Food Science Investigation -variables / fail test / methods of recording	Preparation for NEA Seneca	Organisational skills Planning and preparation
Autumn 2	Special diets Allergens Target groups Food safety and hygiene	10 hours – NEA 1 Research / aims / planning / investigation / analysis Mock NEA2 – focus on areas not addressed in Year 10.	Seneca NEA preparation	Organisational skills Planning and preparation
Spring 1	NEA 2	NEA 2– preparation for NEA (20hrs including 3hr practical) -Time planning -Nutritional analysis -Costing -Evaluation	NEA assessment Whole class feedback	Organisational skills Planning and preparation
Spring 2	Review of units	Review and recap course units RAG rating to identify areas for additional revision Exam technique Exam preparation	Exam technique Short answer questions	Organisational skills Planning and preparation
Summer 1	Exam preparation	Preparation for summer exams		
Summer 2	Exam preparation	Preparation for Summer exams		

Hobart High School Key Stage 4 Curriculum Map – Year 10

Department: D&T – Product Design

	Unit Title	Knowledge & Skills Developed	Assessment	Personal Development
Autumn 1	Presentation skills Mini NEA – Lighting	Drawing and presentation skills including isometric, single point and two point perspective How to structure your portfolio Mini NEA a) Identifying and investigating design possibilities Theory Section 1 - Materials and their working properties - Timber and manufactured boards - Paper and board - Thermoforming and thermoset polymers - Natural and synthetic fibres - Ferrous and non ferrous metals	Assessment using GCSE exam criteria for section A mini NEA Whole class feedback Starters for 10	Organisation skills Presentation Analysing Independent working Problem solving
Autumn 2	Mini NEA - Lighting	Mini NEA b) Design brief and specification c) Generating and developing design ideas d) manufacturing prototype Theory Section 1- composites Section 1- Electronic systems	Assessment using GCSE exam criteria for section B,C,D mini NEA Whole class feedback Starters for 10 End of unit assessment	Organisation skills Presentation Analysing Independent working Problem solving
Spring 1	Completion of mini NEA	Mini NEA d) completion of prototype e) analysing and evaluating design decisions and prototypes Theory Section 1 – Design and technology and our world Section 1 - mechanical components Section 2 – in depth knowledge of materials	Assessment using exam criteria for section E mini NEA End of unit assessment	Organisation skills Presentation Analysing Independent working Problem solving
Spring 2	Architectural observations	Additive manufacturing - 3d printing Theory Section 3 – developing and applying core knowledge and understanding and skills	Starter for 10 DNA End of unit assessment	Organisation skills Presentation Analysing Independent working

				Problem solving
Summer 1	User centred designing	Ergonomics and anthropometrics Smart materials and technical textiles Designing for a client Evaluating existing products in detail	Unit assessment Starter for 10 DNA	Organisation skills Presentation Analysing Independent working Problem solving
Summer 2	'Real' NEA	Analysing exam board contextual challenges –NEA Chosen designer research and analysis of their work		

Hobart High School Key Stage 4 Curriculum Map – Year 11



Department: D&T – Product Design

	Unit Title	Knowledge & Skills Developed	Assessment	Personal Development
Autumn 1	Chosen NEA title	<p>NEA – individual portfolio’s</p> <p>a)Identifying and investigating design possibilities b)design brief and specification c)generating design ideas</p> <p>Theory Section 1 refresher -Design & Technology and our world -materials</p>	<p>Starters for 10 DNA assessment End of topic test Verbal feedback</p>	<p>Problem solving Organisational skills Time keeping Meeting deadlines Giving feedback Acting on feedback Working independently</p>
Autumn 2	NEA and theory work	<p>NEA c)developing design ideas Materials research and testing Joining methods d)manufacturing of final product</p> <p>Theory Section 2 refresher – in depth knowledge -timbers and manufactured boards Section 3 -application of core knowledge and skills</p> <p>Preparation for Winter exams Exam technique and longer answer questions</p>	<p>Starters for 10 End of unit revision Generic whole class feedback on NEA</p>	<p>Problem solving Organisational skills Time keeping Meeting deadlines Giving feedback Acting on feedback Working independently</p>
Spring 1	NEA and theory work	<p>Manufacturing of final product Portfolio completion Exam practise Revision – Design & Technology in the 21st century</p>	<p>Starters for 10 DNA assessment End of unit revision Generic whole class feedback on NEA</p>	<p>Problem solving Organisational skills Time keeping Meeting deadlines Giving feedback Acting on feedback Working independently</p>

Spring 2	Revision	Exam practise Revision	DNA assessment RP	Problem solving Organisational skills Time keeping Meeting deadlines Giving feedback Acting on feedback Working independently
Summer 1	Revision	Revision and exam practise until summer exam		