



TECH

Students complete final revision and preparations for the written paper.

Food, Nutrition and Health
Food Science
Food Safety
Food Choice
Food Provenance

50% of overall level.

Food preparation & Nutrition YEAR 11

NEA 1:
Students conduct NEA 1 under controlled assessment conditions. Tasks are released on September 1st. 15% of overall level.

NEA 2:
Students conduct NEA 2 under controlled assessment conditions. Tasks are released on October 1st. 35% of overall level.

Students develop their knowledge and understanding within the following key theory units:

Food, Nutrition and Health
Food Science
Food Safety
Food Choice
Food Provenance

Students make a wide variety of dishes covering the core 12 Technical Skills. Students also learn presentation skills and how to plate up their dishes.

Introduction to NEA1, students will carry out a mock investigation over 10 hours.

Introduction to NEA2, students will carry out a research project and produce a final menu with dovetailed time plan in preparation for year 11. Students will carry out a mock 3 hour practical.

Food preparation & Nutrition YEAR 10

Unit 2: Food & Nutrition:
Students develop their ability to follow more complex recipes, strengthening their technical practical skills. Students develop their knowledge and skills regarding adaptations to recipes and ingredient substitutions to meet a range of dietary groups. Students develop their understanding Healthy Eating with a key focus on nutrient groups; their function and effects on the body.

Unit 3: Resistant Materials & Graphic Design
Students learn to develop their design ideas using CAD software, modelling and other 4D media. Students secure their knowledge and understanding of the design process and how to work explicitly with a design brief. Students learn a variety of approaches to the design process including biomimicry and user centred design.

Unit 1: Textiles: Fabric Storage
Students develop their skill and ability using the sewing machine and hand stitching. Students develop their ability to design textile products following a design brief. Students have good knowledge and understanding of different fabrics and are confident with their appropriate choices for their practical work. Students learn and develop a range of decorative fabric techniques and fastenings and apply these to their practical outcome.

Students complete tech units on a rotation through the year. YEAR 9

Unit 2: Food & Nutrition: International Cuisine
Students develop knowledge of seasonality, characteristics of ingredients and develop their knowledge of food production. Students have a secure understanding of the Eatwell Guide and develop their knowledge and understanding of different food groups and the importance of a balanced diet.

Unit 3: Resistant Materials & Graphic Design
Students learn to specifically use the social, cultural and ethics issues from their research in their final designs. Students develop their skills using design software. Students expand their knowledge of different materials and how to work with and the correct tools to use with each material.

Unit 1: Textiles: Jungle Animal Project
Students develop their ability to work to a design brief. Students develop their market research to inform their own design and planning. Students learn the technique of batik and apply this to their own fabric design. Students develop their ability to demonstrate a more complex range of hand stitches and develop their skills using the sewing machine.

Students complete tech units on a rotation through the year. YEAR 8

Unit 2: Food & Nutrition
Students learn basic food hygiene and kitchen health and safety. Students learn about different equipment used in food preparation. Students learn about the working characteristics of a variety of different ingredients and can apply this to their practical work. Students learn to follow a range of basic recipes and learn to evaluate their outcomes.

Unit 3: Resistant Materials & Graphic Design
Students learn to design a product for a specific brief. Students learn to complete targeted research for their product and are able to apply this research to their final outcomes. Students learn how to use basic design software.

Unit 1: Textiles: Little monsters
Students learn to design a product following a specific criteria. Students learn skills in fabric cutting, pinning and basic hand stitching. Students also learn to overstitch for their final product. Students also learn basic use of the sewing machine.

Students complete tech units on a rotation through the year. YEAR 7