



TECH

Food preparation & Nutrition YEAR 11

NEA 1:
Students conduct NEA 1 under
controlled assessment conditions.
Tasks are released on September
1st.

NEA 2:
Students conduct NEA 2 under
controlled assessment conditions
. Tasks are released on October
1st.

Students completed final revision
and preparations for the written
paper.
Food, Nutrition and Health
Food Science
Food Safety
Food Choice
Food Provenance
&
12 skill groups will be revised.

Food preparation & Nutrition YEAR 10

Unit 2: Food & Nutrition:
Students develop their ability to
follow more complex recipes. They
have a secure understanding of the
Eatwell Guide and develop their
knowledge and understanding of
different nutrient groups and the
importance of a balanced diet.
Students develop their knowledge
and understanding of dietary groups
and how to make recipe
modifications to meet these needs.

**Unit 3: Resistant Materials:
Bauhaus Furniture**
Students learn about different design movements and the impact
of Bauhaus. They focus on product functionality.
Students will learn about different types of wood joints, focusing
on dowel joints.
Students expand their knowledge of different machinery.
Students secure their knowledge and understanding of the design
process and how to work explicitly with a design brief.

**Unit 1: Product Design
Collectable Figurine**
Student learn new skills such as CAD on Photoshop, product
analysis and how to write a specification. These new combined
skills work together to produce a collectable clay figurine,
backing packaging and blister formed plastic.
Students will refine their research skills and use this to ensure a
successful product, suitable for the target audience.

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

**Unit 3: Resistant Materials
Gears in Motion**
Students will learn about different types of motion and energy.
Students will develop their material knowledge and hand tool
skills.
Students will test and evaluate their work to achieve a working
wooden gear train.

**Unit 2: Food & Nutrition:
International Cuisine**
Students develop knowledge and
understanding regarding of environmental
and social issues regarding food production.
Students broaden their technical skills
through a range of practical outcomes and
have a secure understanding health and
safety.

**Unit 1: Textiles:
Cushion Project**
Students develop their ability to work to a design
brief. Students develop their market research to
inform their own design and planning. Students
develop their batik skills and learn new skills of tie
dye and applique. Students develop their ability to
demonstrate a more complex range of hand stitches
and learn new 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
Wooden Keyring**
Students learn to design a product for their chosen
audience, following a specific brief.
Students learn basic timber theory.
Students explore develop ideas from thumbnail
sketch to high quality wooden outcome.
Students will use hand tools and some machinery.

**Unit 1: Textiles:
Jungle Animal**
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 learn decorative techniques such as batik.

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