

## Technology Department Long Term Plan 2018 - 2019

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<b>Food</b> - Hygiene and Safety Equipment – Knife Skills, nutrition, sources of ingredients, organic, fair trade, free range, seasonal foods. <b>RM</b> - Money box project. <b>Textiles</b> – Pencil case project. Embellishment techniques.					
Year 8	<b>Food1</b> – Introduction to Food Preparation + Nutrition <b>RM</b> – Mood light, biomimicry <b>Textiles</b> – Cushion, merchandising					
Year 9	<b>Food1</b> – <b>RM</b> – Mechanical toy. <b>Tex</b> – Transporting/carrying items, small bags					
Year 10 Technology	Project completed in the style of NEA. Context & Problem Research Investigate the design of others/designers Client Needs Brief & specification Design & development work Modelling	Design & development work Modelling Investigate the design of others/designers CAD/CAM Thoery: Materials Processes Environment	Making project - skills	Making skills Theory: Generic Fossil fuels	Theory: Modern materials Fill the gaps Exam prep	Start NEA
Year 10 Food & Nutrition	Fruit and vegetables: Provenance, classification How grown/reared + processed Nutritional value – focus vitamins A,B,C,D, Ca + Fe Complementary actions of nutrients Life stages Vitamins and Processing	Nutrient content – fresh, frozen, canned, dried, diced Vegetarianism Food science – oxidation, enzyme browning Practise investigation (NEA1) Food safety + hygiene Use by / best before Storage (linked to fruit and veg)	Cereals: Provenance How grown Classification Nutritional value – sources Dietary consideration Food science Practise investigation (NEA1) Food safety + hygiene (linked to cereals)	Meat, fish, poultry + eggs Provenance How grown Classification Nutritional value Dietary considerations – linked to NEA2 Food science – structure, denaturation, coagulation, foaming, aeration, connective tissue Practise investigation (NEA1) Food hygiene, safety and storage	Butter, oils margarine, sugar and syrup AS PREVIOUS	Soya, tofu, beans, nuts and seeds AS PREVIOUS

Year 11 Rm & Textiles	CA	CA Prep for the mock	CA Exam prep - revision	CA – raise attainment against target using data Exam prep - Fill the gaps	Exam prep - revision	
Year 11 Food & Nutrition	NEA 1: Context Research Experiments Results analysis Conclusion	NEA 2: Context research Planning Testing	Testing Practical exam Evaluation	Exam prep – revision Special diets Waste Cooking methods Nutrition Food science	Exam prep – revision Nutrition Provenance Healthy eating Commodities Processing	