**R040** Design, evaluation and **Engineering Design** modelling **R040 - TA1** R040 - TA2 Year 11 2.3 The skills and techniques of preparation, cooking and presenting dishes 2.4 Evaluate cooking skills **NEA** mock NEA AC1.2 How Hospitality & **Hospitality & Catering** Catering providers AC2.1 The importance of nutrition in Action operate Recap AC1.1 AC2.2 Menu planning AC1.3 AC1.4 Factors affecting menu planning Production plans Principles of Communicating Engineering R038 - TA3 **R039 - TA2** R038 - TA4 Cambridge Nationals Design Year 2.3 The skills and techniques of preparation, cooking and presenting dishes 10 2.4 Evaluate cooking skills **NEA** mock AC1.1 Hospitality & AC1.3 Health & Safety in AC1.4 Food Safety in the **Technical Award** AC2.1 The importance of nutrition **Catering Provision Hospitality & Catering Hospitality & Catering Hospitality & Catering** Industry Know how food induces ill health AC2.2 Menu planning Select from a wider , more complex range of materials, taking into Design & Technology -**Product design & Electronics** account their properties (including **Design & Technology -**Design and make tasks modern & smart materials). Test and evaluate product again: Developing graphical skills (orthographic & isometric drawing). **Product design & Electronics** LED desk lamps Focused practical task design specification

Consider impact of environmental Developing practical skills **Speakers** Study past/present designers for issues on design inspiration Year 9 Develop awareness of Food safety **Traditional British Foods Food & Nutrition** Food & Nutrition Foods from around the world **Nutrition & Healthy Eating - Dairy foods Focused Practical tasks** Healthy Eating - Proteins and Focused practical tasks Food provenance Design and Make task alternatives Social, moral, cultural and International cuisine Diet and lifestyle **Traditional British food** environmental issues impacting food Food science choice. **Design & Technology -Graphics, Textiles &** Introduction to Graphic design **Electronics** Development of practical skills Explore different manufacturing Develop understanding of working Design & make tasks with paper and board. processes and mechanical systems, Design and make task -Chocolate boxes Develop understanding of different types of different types of materials Rendering, typography, **Clocks** 2D/3D design. Soft keyring torches E-Textiles, technical & smart materials (timber, polymers and metals) Year 8 Nutrition & Healthy Eating - Eatwell guide - Carbohydrates Health & Safety - washing up Extend knowledge of Nutrition & Healthy Eating -Pasta production Eatwell guide - Fats & Oils **Food & Nutrition** methods of sauce ction to tood science (raising agents) Food science (gelatinization) **Carbohydrates** Diet& lifestyle (dietary related diseases) Fats & Oils Introduction to food provenance Food labelling Health & Safety when working with Textiles Health & Safety in the workshop Introduction to Iterative design Design & Technology -**Design & Technology -**Development of practical skills Learn how to use sewing machine **Product Design Tools and equipment Textiles** Using a paper pattern to create product Focused practical task **Develop understand of different** Design and make task Methods of transfer printing types of materials Mobile phone holders Environmental considerations - 6'Rs of Eco tote bags (timber and polymers) sustainability, fair trade Year 7 Development of practical skills Health & Safety **Nutrition and Healthy Eating** Getting ready to cook Eatwell guide - Fruits and Vegetables

Basic knife skills

Weighing and measuring

Introduction to Nutrition &

**Healthy Eating** 

Food & Nutrition

Focused practical tasks

Design and make task Fruits & vegetable 2

**CURRICULUM JOURNEY** 

Factors influencing food choice, including

seasonality

Use of the cooker, including understanding

methods of heat transference

NOTTINGHAM UNIVERSITY

SAMWORTH ACADEMY

**Food & Nutrition** 

Focused practical tasks

Fruits & vegetables 1

**DESIGN & TECHNOLOGY**