

Technology Curriculum 2023/24

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Year 7 Food	Hygiene and Safety Weighing and Measuring Eatwell Guide / Nutrition Hand Building practical skills and confidence		Function of ingredients Governments 8 Healthy Eating Tips Building practical skills and confidence		Consequences of a poor diet Where does our food come from? Building practical skills and confident	
Year 7 Engineering	Building skills and confidence Health & Safety Skills test using a variety of tools and equipment		Developing design skills Cubee Craft		Practical skills Design and Produce Blot Bloc Evaluate and confirm development opportunities of product made	
Year 8 Engineering	Building skills and confidence Health & Safety Practice finger joint practical		Produce finger joint box with acrylic lid Practical activities		Produce wooden puzzle Evaluate and confirm development opportunities of product made	
Year 9 Engineering	Building skills and confidence Health & Safety Produce card prototype of lamp		Produce lamp using pine and acrylic Practical activities		Evaluation and confirm development opportunities of product made	
Year 7 Food	Hygiene and Safety Weighing and Measuring Introduction to The Eatwell Guide and Development of practical skills		The governments 8 Healthy Eating Tips Consequences of eating an unhealthy diet Development of practical skills		Where does our food come from? Evaluating food products Development of practical skills	
Year 8 Food	Important of a balanced diet Development of practical skills	Macro / Micro Nutrients Development of practical skills	Importance of water and fibre Healthy Eating Development of practical skills		Diet related illnesses Importance of a balanced diet Development of practical skills	
Year 9 Food	Food Spoilage & Contamination Development of practical skills	Sustainability & Environmental Impact Development of practical skills	Food Choices Development of practical skills	Food Provenance Development of practical skills	Food Labelling Development of practical skills	Food Legislation and Manufacturing Development of practical skills
Year 10 NCFE Technical Award in Food & Cookery	Content Area 1 – Health and safety relating to food,	Content Area 3 – Food groups, key	Content Area 3 – Food groups, key	Content Area 2 – Food legislation	Content Area 4, 5 and 6 Factors affecting food	Content Area 7 – Menu and action

	nutrition and the cooking environment Building confidence and independence with practical outcomes	nutrients and a balanced diet Building confidence and independence with practical outcomes	nutrients and a balanced diet Building confidence and independence with practical outcomes	and Food provenance Building confidence and independence with practical outcomes	choice, Food preparation, cooking skills and techniques, recipe development Building confidence and independence with practical outcomes	planning for completed dishes Building confidence and independence with practical outcomes
Year 10 OCR Engineering Design	Introduction to course Begin Unit R040 – Design, Evaluation and Modelling ACCESS FM, Disassembly, CAD, Risk Assessments and Production of a Prototype		Unit R038 – Principles of Engineering Design Topic Area 1 – Designing processes Topic Area 2 – Design Requirements		Combination of R040 – Design, Evaluation and Modelling R038 – Topic Area 3 – Communicating design outcomes Topic Area 4 – Evaluating design ideas	
Year 11 NCFE Technical Award in Food & Cookery	Review content areas 1 – 7 Building confidence and independence with practical outcomes	Begin Live NEA Research Task Complete Task 1 and 2 Begin Task 3	Complete Task 3 and 4 Evaluate and complete NEA	Revisit Content Areas in preparation for Exam Content Area 1 - Health and safety relating to food, nutrition and the cooking environment Content Area 2 – Food legislation and Food provenance Content Area 3 – Food groups, key nutrients and a balanced diet	Revisit Content Areas in preparation for Exam: Content Area 4, 5 and 6 Factors affecting food choice, Food preparation, cooking skills and techniques, recipe development Content Area 7 – Menu and action planning for completed dishes	Exam Time

<p>Year 11 OCR Engineering Design</p>	<p>Begin Unit R040 – Design, Evaluation and Modelling ACCESS FM, Disassembly, CAD, Risk Assessments and Production of a Prototype</p>	<p>Unit R038 – Principles of Engineering Design Topic Area 1 – Designing processes Topic Area 2 – Design Requirements</p>	<p>Combination of R040 – Design, Evaluation and Modelling R038 – Topic Area 3 – Communicating design outcomes Topic Area 4 – Evaluating design ideas</p>
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