

Years 7, 8 and 9 rotate on a carousel of 4 units throughout the year, each lasting 15 lessons.

	Half Term	Year 7	Year 8	Year 9	Year 10 (H and C)	Year 11 (H and C)
Autumn Term 2026	1	Materials: Introduction to the DT Workshop - The Design and Manufacture of a 'Night Light'. Covering simple electronics and timbers theory	Materials: Bottle Opener Task. Correct use of the workshop and tools to produce high quality outcomes. Learning metal and timber theory.	Materials: A design and manufacture task where student will be able to explore creativity in designing a clock. Students will also recap theory of Timbers, Metals and Plastics.	Food Safety: Students to complete theory content on food health and safety	Exam Preparation: Students to work through health and safety regulations in hospitality and catering environments
	2	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	Controlled Assessment Preparation: Students complete the theory of nutrition as this is required for the controlled assessment.	Controlled Assessment: Students to work through their controlled assessment
Spring Term 2027	3	Food Technology: Introduction to Food Technology - Health and Safety, and healthy eating. Cooking and Nutrition Sequential tasks to build up knowledge and skills in the kitchen.	Food Technology: A series of individual tasks involving various factors that affect food choice and healthy eating. Skills tasks developing practical techniques for food production.	Food Technology: A series of individual tasks involving nutritional knowledge, ethical choices and healthy eating. Skills tasks developing practical techniques for food production.	Controlled Assessment Preparation: Students complete the theory of nutrition and menu planning as this is required for the controlled assessment.	Exam Preparation: Students to work through the specification to gain theory knowledge
	4				Controlled Assessment Practice: Students to work through a practice controlled assessment	Exam Preparation: Students to work through producing recommendations for the hospitality industry
Summer Term 2027	5	Design: CAD/CAM tasks designed to build skills in the use of computer software to aide designing. A phone stand Task allows for Computer Aided Design & Manufacture. Plastic theory and processes	Core Designing: An introduction to a variety of drawing skills that are required to succeed in Design and Technology at GCSE. Students will build skills and then apply them to a creative design task.	Jewellery Design: A design task that requires students to be inspired by a design movement and create a unique piece of jewellery. A multiple materials project looking at timber, plastic and metal. Allowing students to show and explore their creativity	Controlled Assessment Practice: Students to work through a practice controlled assessment	Exam Preparation: Students to practice their exam technique by completing pasts papers
	6				Exam Preparation: Students to work through structure of hospitality industry and operations	Exam Preparation: Students to practice their exam technique by completing pasts papers