

Key Stage 3						
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	<p>Students on a termly rotation</p> <p>Cuisine- Basic Culinary skills Product Innovation-Mobile Phone stand Graphics/Textiles-Accessory</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a termly rotation</p> <p>Cuisine- culinary skills Product Innovation-Mobile Phone stand Graphics/Textiles-Accessory</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a termly rotation</p> <p>Cuisine- culinary skills Product Innovation-Mobile Phone stand Graphics/Textiles-Accessory</p> <p>Design Unit-Smart apprentice</p>	
8	<p>Students on a termly rotation</p> <p>Cuisine- Medium Culinary skills Product Innovation-Silhouette nightstand Graphics/Textiles-Sustainable organiser</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a termly rotation</p> <p>Cuisine- Medium Culinary skills Product Innovation-Silhouette nightstand Graphics/Textiles-Sustainable organiser</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a termly rotation</p> <p>Cuisine- Medium Culinary skills Product Innovation-Silhouette nightstand Graphics/Textiles-Sustainable organiser</p> <p>Design Unit-Smart apprentice</p>	
9	<p>Students on a half termly rotation</p> <p>Cuisine- Medium/High Culinary skills Product Innovation-Laser lamp Textiles-functional product</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a half termly rotation</p> <p>Cuisine- Medium/High Culinary skills Product Innovation-laser lamp Textiles-functional product</p> <p>Design Unit-Smart apprentice</p>		<p>Students on a half termly rotation</p> <p>Cuisine- Medium/High Culinary skills Product Innovation-laser lamp Textiles-functional product</p> <p>Design Unit-Smart apprentice</p>	

Key Stage 4		Course: <a href="#">Eduqas Textiles GCSE</a>				
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
10 Textiles 60%	AO3/AO1 Research Observational studies	AO3/AO1 Research Observational studies	AO2 Experimentation artist interpretation	AO2 Experimentation artist interpretation	AO4 Initial ideas	AO4 Final Piece
11 Textiles 40%	AO2 Experimentation	AO2 Experimentation	AO4 Final Piece	AO4 Final Piece	N/A	N/A

Key Stage 4		Course: Beauty Business - <u>VTCT Level 1/2 Technical Award in the Study of Hair and Beauty</u>				
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
10 Beauty Business  CW- 60% Exam 40%	<p>Double lessons-CW prep-</p> <p>UCO90/UCO92-Marketing/Entrepreneur/Developing a brief.</p> <p>Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p>	<p>Double lessons-CW prep-</p> <p>UCO90-UCO92 Marketing/Entrepreneur/Developing a brief.</p> <p>Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p> <p>Brief released 1<sup>st</sup> DEC</p>	<p>Begin CW-Deadline-End of March 2024</p> <p>Exam May 2024</p>	<p>Retrieval Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p>	<p>Retrieval Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p>	<p>Retrieval Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p>
11 Beauty Business	<p>Double lessons-CW prep-</p> <p>UCO90/UCO92-Marketing/Entrepreneur/Developing a brief.</p> <p>Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p>	<p>Double lessons-CW prep-</p> <p>UCO90-UCO92 Marketing/Entrepreneur/Developing a brief.</p> <p>Single Lesson-Exam prep UCO91-Anatomy of Hair/Skin/Nails</p> <p>Brief released 1<sup>st</sup> DEC</p>	<p>Begin CW-Deadline-End of March 2024</p> <p>Exam May 2024</p>		NA	NA

Key Stage 4		Course: <u>Eduqas Food and Preparation GCSE</u>				
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
10 Cuisine	Practical-British Cuisine	<u>Practical-International Cuisine</u>  <u>Exam prep</u> Nutrition, food science, heat transfers and raising agents	Practical - <u>Sauces</u>  <b>Core knowledge</b> for examination will be developed using PLC from DEC mocks	<u>Practical-Raising agents</u> <u>Cake unit and desserts/setting</u>  <b>Core knowledge</b> examination preparation Primary and secondary food processing/waste and food packaging/global food production/food miles and carbon foot print	<u>Planning own cooks</u>  Students will prepare for NEA, developing planning skills by creating their own recipes.  <b>Core knowledge</b> Influences on food choices/cultural, religious and moral food labelling	<u>Mock NEA</u>  Students will develop skills in food science based investigation developing planning and practical skills in preparation for NEA  Core knowledge based on PLC from summer term 1
11 Cuisine	NEA 1 15%-Experimental unit-Brief released September 1st Section A/B/C- Deadline OCT  <u>Exam prep-</u> Food science- Cooking methods and heat transfers nutrition, Protein, carbohydrates, fats, minerals and fibre	<u>NEA 2</u> 35%-Start NEA 2-Brief released NOV 2022 Brief/research Section A  <u>Exam prep-</u> Food spoilage, storage, food poisoning, food safety. Food influences and choices, cultural, religious dietary, influences on marketing	<u>NEA 2</u> 35%-Start NEA 2-Brief released NOV 2022 Brief/research Section A  <u>Exam prep-</u> Food spoilage, storage, food poisoning, food safety. Food influences and choices, cultural, religious dietary, influences on marketing	<u>NEA 2</u> 35%- Trial cooks and analysis Section A  <u>Exam prep</u> Raising agents global food production, food miles, carbon food print, primary and secondary processing	Exam prep 50%  <u>Exam prep</u> Using PLC to retrieve and fill gaps in knowledge from Spring and Autumn term	Exam prep 50%  <u>Exam prep</u> Using PLC to retrieve and fill gaps in knowledge from Spring and Autumn term

Key Stage 4		Course: <a href="#">AQA Product Design GCSE</a>				
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
10	<p>Core Knowledge (Exam Prep 50%) - Core Material areas</p> <p>Practical Skills (Wood joints)</p> <p>Practice NEA (Headset project)</p>	<p>Core Knowledge (Exam Prep 50%) - Specialist Wood Principals. - Forces, Stresses &amp; Motions.</p> <p>Practical Skills &amp; Practice NEA (Headset project)</p>	<p>Core Knowledge (Exam Prep 50%) - Environmental issues - Scales of Production.</p> <p>Practical Skills &amp; Practice NEA (Headset project)</p>	<p>Core Knowledge (Exam Prep 50%)</p> <p>Practical Skills &amp; Practice NEA (Headset project)</p>	<p>NEA - 50 % Section A (Investigating the Brief) Section B (Design Brief &amp; Specification)</p>	<p>NEA - 50 % Section A (Investigating the Brief) Section B (Design Brief &amp; Specification) Section C (Generation of ideas)</p>
11	<p>NEA (50 %) Section C (Generation of ideas) Section D (Development of ideas)</p>	<p>NEA (50 %) Section D (Development of ideas) Section E (Realisation of final prototype)</p>	<p>NEA (50 %) Section E (Realisation of final prototype) Section F (Evaluation)</p>	<p>Revision &amp; Exam Prep (50 %)</p>	<p>Revision &amp; Exam Prep (50 %)</p>	<p>N/A</p>