

AUTUMN 1

AUTUMN 2

SPRING 1

SPRING 2

SUMMER 1

SUMMER 2

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Rotation 1 Food technology Healthy Eating and Nutrition

National curriculum assessment criteria being address:

- **Cooking and nutrition**
- **Making**
- **Evaluating /Technical language**

To have knowledge of the following:

- Health and safety
- The Eat Well guide
- Recycling and the environment
- Seasonal foods
- Adapting and improving recipes
- Nutritional information and packaging

Rotation 2 Resistant materials Earphone Holder

National curriculum assessment criteria being address:

- **Designing**
- **Making**
- **Evaluating /Technical language**

To have knowledge of the following:

- Health and Safety

- Machine training
- Smart and modern materials
- Practical production
- Role of the client, designer and manufacturer
- Annotation vs labelling

Rotation 3 Textiles Kawaii Project

National curriculum assessment criteria being address:

- **Investigating**
- **Designing**
- **Making**
- **Evaluating /Technical language**

To have knowledge of the following:

- Health & Safety
- Development of Design ideas
- Safe use of the sewing machine
- Hand stitching techniques
- Development of practical skills
- Planning skills
- Understanding of quality assurance

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Rotation 1 Food technology Multicultural foods

National curriculum assessment criteria being address:

- **Cooking and nutrition**
- **Making**
- **Evaluating /Technical language**

To have a deeper understanding of the following:

- The Eat Well guide
- Cultural foods and religious beliefs.
- Sensory analysis of food products.
- Dietary needs.
- Functions and properties of ingredients.

Rotation 2 Resistant materials Toy Frame

National curriculum assessment criteria being address:

- **Designing**
- **Making**
- **Evaluating /Technical language**

To have a deeper understanding of the following:

- Health and safety
- Practical production
- Quality assurance / Quality Control
- Social moral and economic considerations
- Role of the client, designer and manufacturer
- Evaluation

Rotation 3 Textiles Cushion Project

National curriculum assessment criteria being address:

- **Designing**
- **Investigating**
- **Making**
- **Evaluating /Technical language**

To have a deeper understanding of the following:

- Assessing risks
- Research
- Developing and evaluating a range of design ideas
- Pattern cutting
- Employing a range of textile techniques appropriately
- Producing plans that could be followed by a third party
- Understanding commercial viability

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Rotation 1 Food technology Street food

National curriculum assessment criteria being address:

- **Cooking and nutrition**
- **Making**
- **Evaluating /Technical language**

To apply acquired knowledge of the following:

- Analysing a brief
- Food research
- Balances diet
- Nutritional needs for different groups
- Functional and properties of ingredient
- Writing a specification
- Production plan
- Final evaluation

Rotation 2 Resistant materials Valet Organiser

National curriculum assessment criteria being address:

- **Investigating**
- **Designing**
- **Investigating**
- **Making**
- **Evaluating /Technical language**

To apply acquired knowledge of the following:

- Methods of joining wood
- Critically analyzing the work of others
- Annotating design work
- 2d and 3d drawing techniques and modelling
- Sources of inspiration
- Computer aided design and computer aided manufacture
- Molding plastic

Rotation 3 Textiles Sustainability & World Textiles

National curriculum assessment criteria being address:

- **Designing**
- **Making**
- **Evaluating /Technical language**

To apply acquired knowledge of the following:

- The 6 r's of sustainability
- Annotating relevant imagery
- Developing a range of design ideas
- The difference between knitted and woven material
- Product specification
- Paper pattern templates
- Modern plant fibers
- Producing practical outcome