

HALF TERM 1: Food Technology Eat Well Plate KQ1 – What is Food technology and why is Health and Safety important in a food room? Hazards and solutions in the food room, PPE. Hygiene. KQ2 – How can Knife skills be used to produce a practical fruit salad? Bridge and claw techniques, practice and working independently with the equipment, Food room layout. KQ3 - What equipment is needed to develop nutritional food	 Guided reading 'Understanding food and producing food with purpose': Kitchen safety The 4'c Government guidelines and healthy lifestyles 5 a day Eat well guide
and dishes? Location of equipment in NEW Academy food room, basic equipment uses. KQ4 – What are the essential Eat well guide lines? Carbohydrates, fats, protein, 5 a day, vitamins and minerals. KQ 5 – What are the 4 c's?	Students to plan and write about the importance of the Eat well Plate guidelines and its impact on suataining a healthy long life.
Cooking, cleaning, cross contamination and chilling. KQ 6 – How can you prepare, cook and design for special diets? Food allergies and intolerances, Anaphylaxis, lactose intolerance, coeliac disease.	Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical outcomes. Verbal peer/self assessment – WWW/EBI.
KQ 7 – How can producing a nutritional pasta salad help develop your knife skills? Accuracy, practice, working independently KQ 8 – What are the correct food storage requirements? Cross contamination – 4c's, food storage equipment/appliances, correct temperature, bacteria growth and causes of ill health. KQ 9 – How can planning, preparing and cooking a practical quesadilla develop my practical skills of using an oven? Layering techniques, cooker demo/analysis, temperature analysis, health and safety when using the oven. KQ 10 _ What are emerging and new technologies? 3D food printing, food presentation, Gastronomy KQ 11 – How can planning, preparing and cooking a practical bolognaise sauce develop my skills of using a hob? Hob demonstration/analysis, temperature control, health and safety guidelines when using the hob.	Science – Nutrition and Diet Mathematics – Weighing and calculation of ingredients.
HALF TERM 2: Sustainable and wearable textiles KQ1 – What is Textile technology? Fibres and fabrics, characteristic and uses.	Guided reading - 'Behind Primark' and its unethical employment of children in sweatshops.
KQ2 – What are the 6'rs? Reduce, recycle, reuse, rethink, repair, replace, sustainability. KQ3 – What is a specification and why are they important to designers and manufacturers? ACCESS FM	Students to write a report on 'How ethical are your clothes?'
KQ4 – Why are mood boards produced for theme generation and inspiration? Examples, existing products, product analysis, designer influences.	Students to debate how ethical are our clothes? and who's responsibility it is to dispose of textile waste: the designer, manufacturer or the customer?



 KQ5 – How can sketching ideas, help the design development of innovative products? Primary and secondary colours, colour wheel, complementary colours, hue and tone, colour fusion and separation, image, language and meaning, creativity and innovation. KQ6 -What fabric finish processes can be used for textiles? Transfer printing and decorative techniques. KQ7 – How can you evaluate a finished textile practical outcome? Questionnaires, surveys, pie charts, research analysis, product testing, data, analysing primary and secondary knowledge. KQ8 – How does sustainability and textiles impact on the environment? 6 r's, eco-design, biodegradable, ecological foot print, energy sources. 	Seince – Reducing/Reusing/Recycling
HALF TERM 3: Graphics – Brochure Design for a new tourist attraction in local community - Wolverhampton	Guided reading 'Imagery – subjective or narrative?
KQ1 - What is colour theory and colour association? Colour wheel, presentation, hue and tone. KQ2 – How can rendering improve my designing and presentation?	To write a report on how imagery can be subjective and/or narrative with given examples.
Sketches, designing, mind mapping KQ3 – How can shading and toning improve my designing and presentation? Unique styling KQ4 – What is marketing and branding? Logos and trademarks, Corporate identity and brand names,	To feedback verbally their own poster design and how they have been inspired by famous graphic designers to create their own master piece.
 symbols, registered companies, law, patents and copyright KQ5 – What is line theory? Albert Betz and Max Munk, Mathematical model of line distribution. KQ6 – Why is Sustainability important? 6 r's, eco-design, biodegradable, ecological foot print, energy sources, Kyoto protocol. KQ7 – What is Typography? Lettering styles, uppercase and lower case, size and styles, fonts, small letters, serifs, typeface, sans. KQ8 – How is Imagery subjective and narrative? Definitions, language, text, differences, examples. KQ9 – How can designing develop your presentation skills? Presentation, development of ideas, composition and style. KQ10 – Who are Chipp Kidd, Nevile Brody and Paula Scher? How to research with success. 	Business – Marketing and branding Science – Sustainability/environment impact/considerations. Art – Rendering, colour therapy and colour wheel.



HALF TERM 4: Food and Nutrition – Special Diets	Guided reading – • Nutrients in Food
KQ1 – What is Food and Nutrition studies?	Carbohydrates, proteins and fats
Definition, Nutrition and health, NHS, diet.	 Food waste and recycling
KQ2 – What are the dietary guidelines?	 Food waste and recycling
Eat well plate, 5 a day, tips and advice	
KQ3 – What are the nutritional needs of specific groups of	
people? Nutrients in food, vitamins and minerals, special diets.	Students to write a report on how Fair Trade is
KQ4 – How can food and its production have an impact on the	helping farmers in developing countries to get a
environment?	fair price for the produce they sell to large
Water, energy, food wastage and recycling, sustainability.	manufacturers and distributors.
KQ5 – What is Fairtrade?	
Definition, examples, economy.	0
KQ6 – What skills can be learnt by planning, preparing and	(=) Students to verbally feedback their
cooking healthy sustainable meals for the family?	investigations on fair trade
Knife skills, equipment usage, special diets, nutrients in food.	$Y \neq \gamma$
KQ7 – What are the different commodities?	
Poultry, meat, fish. Eggs, dairy products, cereals, vegetable	
and fruits, soya products.	Science – food and nutrition/environment
KQ8 – Why is it important to know where your food comes	Geography – Fairtrade/environment.
from?	•
Food provenance.	
HALF TERM 5: Product Design Biomimicry	
	Guided reading - Bullet trains from kingfishers,
Pewter Casting Jewellery	Wind turbines from whales, swimwear from
KQ1 – What is Product design?	sharkskin, ventilation systems from termites,
Definition, job career pathways, examples of work.	vacuum cleaners from wind cyclones.
KQ2 – What is Biomimicry and how have designers used	
biomimicry to develop innovations? Bullet trains from kingfishers, Wind turbines from whales,	
swimwear from sharkskin, ventilation systems from termites,	Students to research and write information
vacuum cleaners from wind cyclones.	about their chosen article as detailed above.
KQ3 – How can examples of nature, aid your Design ideas and	Expressing how nature will inspire them to
development?	design their own jewellery.
James Dyson – cyclone vacuum case study.	
KQ4 – Which products already exist that have been developed	Students to present their research to the class
from biomimicry?	to inform other students of their new-found
Product analysis.	information.
KQ5 – How can a mood board develop inspiration for	
innovation?	
Examples, existing products, product analysis, designer	Science – wind power renewable resources/
influences.	nature and animals inspiring technology.
KQ6 – How can I develop design techniques and skills?	\mathbf{v}
Colour, shape, presentation, hue and tone, rendering,	
composition, layout, clarity, creativity.	
KQ7 – How can you Join materials together?	
Soldering, welding techniques.	
KQ8 – Name 5 metals and their properties. metals and ferrous metals, non-ferrous metals and alloys,	
characteristics and uses.	
HALF TERM 6:	
	Guided reading- Graphic designers - Paul Rand,
NEW Graphics - Launch of a new Chocolate	David Carson, Saul bass, William Morris and
NEW Graphics – Launch of a new Chocolate	Suzanne Kare.
wrapper design	



	Students to write a timeline from 1914 to present day of the 10 most influencial graphic designers, detailing the changes and influences on society that these designers have encouraged.
	Students to share their information and research to the group/class.
Q	History – timelines. Science – materials/ sustainabilty and the Environment.