



D&T - Programme of study – KS4 – 2023-2024

Year 11

Year 11 – GCSE Coursework and Examination preparation

- D&T pupils focus on their GCSE coursework major project during this time (worth 50% of the final GCSE grade)
- H&C pupils focus on their controlled assessment coursework, as well as developing the knowledge and skills necessary for success in the practical examination element (combines to form 60% of the final grade)
- Theory content continues to be taught during this time (in lessons as well as set as bespoke homework tasks – understanding checked with mini-tests and by using the examination checklist sheets)
- Theory becomes the focus in preparation for the Year 10 mock (July) and Year 11 mocks (November/March)
- Full examination preparation taught following completion of the coursework

***Coursework is an iterative process and students can deviate from the list below if desired**

| Term | D&T (Graphics + Materials) | Hospitality & Catering |
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| Summer 2 (Year 10) | <ul style="list-style-type: none"> • Front cover • Context analysis – Mind map • Client profile • Client interview • Creative imagery • Research – Existing Products/Disassembly • SMSC – Environment/Social/Economic | <ul style="list-style-type: none"> • Function of nutrients in the body |
| Autumn 1 | <ul style="list-style-type: none"> • Design Brief • Specification • Imaginative ideas sketches • Annotation/Analysis/Justification • Real-world links • Client Feedback • Location • Focused designs based on Client feedback • Focused designs – SMSC • Focused designs – Links to Specification | <ul style="list-style-type: none"> • Needs of specific groups |
| Autumn 2 | <ul style="list-style-type: none"> • Materials testing • Joining Methods • CAD CAM • Test models – Construction • Client interview/feedback • Test models – re-designed to suit feedback • Investigation of all practical elements • Conclusions made – Client/Specification | <ul style="list-style-type: none"> • Evaluation of food and self |
| Spring 1 | <ul style="list-style-type: none"> • Final design solution • Manufacturing Specification • Making • Photographic evidence/diary | <ul style="list-style-type: none"> • Effects of cooking on nutrients |

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| | <ul style="list-style-type: none"> • Manufacturing developments | |
| Spring 2 | <ul style="list-style-type: none"> • Evaluation against Specification • Final client interview • End user interview • Testing • Improvements/Modifications | <ul style="list-style-type: none"> • Factors to consider when proposing dishes for menus • Examination preparation |
| | <ul style="list-style-type: none"> • Examination preparation | |
| Summer 1 | <ul style="list-style-type: none"> • Examination preparation | <ul style="list-style-type: none"> • Examination preparation |