



D&T - Programme of study – KS4 – 2022-2023

Year 9 and 10

Year 9 – GCSE Foundation (Skills and knowledge building)		
<ul style="list-style-type: none"> • Content dictated by the examination board specification • Staff choose themes of the units to suit current trends and the specific individuals making up the cohort • All units of work combine a combination of design, practical and theory lessons • Units delivered in an order determined by the member of staff to build on the previous knowledge and skills – work leads into the more complex and challenging Year 10 units • Mock NEA tasks cover targeted sections of the GCSE coursework project 		
D&T - Graphics	D&T - Materials	Hospitality & Catering
<ul style="list-style-type: none"> • Designers • Pop vinyl packaging • T-shirt design • Drawing skills • Concert/festival design • Test cube practical • Architecture and interior design • Creative thinkers (LEGO) 	<ul style="list-style-type: none"> • Designers • Electronics introduction- bread boarded light sensing circuit • Drawing skills • Ergonomics and anthropometrics -sanding block • Mechanisms - Whirligig • Mini contextual challenge - Mini box 	<ul style="list-style-type: none"> • Health and Safety in Food (Risk Assessment) • Food poisoning • Catering establishments • Environmental Health • Practical skills building • Basic introduction to the Year 10 units
Year 10 – GCSE Focused Preparation (Advanced skills and knowledge building)		
<ul style="list-style-type: none"> • Content dictated by the examination board specification • Staff choose themes of the units to suit current trends and the specific individuals making up the cohort • All units of work combine a combination of design, practical and theory lessons • Units delivered in an order determined by the member of staff to build on the previous knowledge and skills – work leads into the GCSE coursework major project (worth 50% of the final GCSE grade) • Mock NEA tasks cover targeted sections of the GCSE coursework project 		
*GCSE D&T coursework contexts released on 1st June – All students focus on this task from that date on		
D&T - Graphics	D&T - Materials	Hospitality & Catering
<ul style="list-style-type: none"> • Pop-up book • Cinema display board • Packaging • Creative thinkers (LEGO) • Motion and gears • Drawing/communication techniques (revisited) 	<ul style="list-style-type: none"> • Energy sources • Smart materials/textiles • Drawing/communication techniques (revisited) • Cookbook stand • Sweet dispenser 	<p>*Due to the change in the Specification, students in Year 10 follow the same programme of study as the Year 11 students for this academic year. They will be sitting the theory examination in Year 11 and focusing on the coursework and practical examination in Year 10</p>



D&T - Programme of study – KS4 – 2022-2023

Year 11

Year 11 – GCSE Coursework and Examination preparation

- D&T Students focus on their GCSE coursework major project during this time (worth 50% of the final GCSE grade)
- H&C students 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
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"> • Explain the characteristics of unsatisfactory nutritional intake

Spring 1	<ul style="list-style-type: none"> • Final design solution • Manufacturing Specification • Making • Photographic evidence/diary • Manufacturing developments 	<ul style="list-style-type: none"> • Effects of cooking on nutrients
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"> • Examination preparation 	<ul style="list-style-type: none"> • Factors to consider when proposing dishes for menus • Examination preparation
Summer 1	<ul style="list-style-type: none"> • Examination preparation 	<ul style="list-style-type: none"> • Examination preparation