

Area	Key Concept	Year 7			Year 8			Year 9		
		Overarching Unit Concepts								
		Healthy Eating			Laser Cut Lamp			Inclusive Coat Hook		
		Module 1	Module 2	Module 3	Module 1	Module 2	Module 3	Module 1	Module 2	Module 3
Designing	Application of design, sketching, engineering drawings and CAD/CAM software to communicate design ideas	*Design idea development *Idea communication and development		* Designing a meal plan and budgeting	*Design idea development *Production plan *Idea communication and development *Flowcharts		*Design improvement and development	*Design idea development *Planning and timing *Idea communication and development	*CAD modelling and design skills	*Design improvement and development
Making & Modelling	Production of both physical and virtual models	*Pizza practical(Oven use) *Pasta practical(Hob Use)	*Oaty biscuits practical (Weighing) *Mexican chicken practical (Cutting techniques) *Chicken goujons practical(Production line organisation) *Batch food production	*Curry practical(Taste testing) *Bolognese practical (Cooking with minced eat)	*Casing practical – vacuum forming	*Casing practical - base (Drill &Saw) *Casing practical-upper (Laser cutter)manufacture *Circuit manufacture *Measuring and cutting accurately.	*Circuit completion and testing *CAD Modelling 2D Design	*CAD Modelling 2D Design	*Card modelling *Shaping and bending metal *Orthographic drawing on cad *3D CAD Design Tinker Cad *Measuring and cutting accurately.	*Testing and correcting issues
Researching, Analysis & Evaluating	Researching materials, processes and organisations and plying analysis and evaluation skills	*Research and design specification *Identifying user needs *Combining flavours *Testing and evaluating	*Function of ingredients *The melting method of baking *Testing and evaluating	*Appreciating cultural foods *Analysing and evaluating. *Rationing and portion control *Cost analysis	*Design brief and initial research *Identifying user needs *Material and manufacturing options.	*Components and their uses *Identifying and selecting components.	*Renewable energy decisions *Testing and correcting issues *Cost analysis	*Research and design specification *Identifying user needs	*Identifying and selecting materials and processes.	*Product completion and testing *Manufacturing research *Cost analysis *Analysing and evaluating to improve.
Health & Safety/Food safety	Health and safety procedures in the workshop and workplace		*Commercial food production		*Using the vacuum former safely	*Manufacturing and hand skills. *Soldering health and safety. *Risk Assessment	*Manufacturing and hand skills.		*Marking out and cutting metal *Risk Assessment *Manufacturing and hand skills. *Using industrial processes safely.	
	Hygiene within food storage and preparation and promoting health eating.	*Safe food preparation and healthy eating *Using an oven safely *Food hygiene *Using a hob safely	*Manufacturing and knife skills. *Pathogens and food preparation *Cooking chicken safely	*Safe food preparation and healthy eating *Food hygiene *Using a hob safely						