### Key Stage 3

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	PD Skills Passport	Designing through sketching, modelling	Acrylic Pen		Phone Stand Storage Pot	CAD CAM Sharpener
	E-Textiles	Skull Fabric Torch		Catering Skills Passport	EWP Grill Hob	Fish Oven
Year 8	Clock – Design Movements	USB Desk Lamp		Beach Huts	Problem Solving	
	Forces and Stresses	Mechanica Systems and Movemen	Part Next Charles Door	Baking Braising Frying	Proteins Fats Carbohydrates	Taste testing Climate Change
Year 9	Chocolate Box	Coat Hook	Sustainability Bug House	Grand Designs	Iterative Design	Electronics Testing
	Food safety	Special Special Diets	The Industry			

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Design and Technology: Product Design	Materials and their working properties	Timbers and Polymers		Designing Principles		Making Principles
	On	NEA				
Engineering Design	Ro40: Design, Evaluation and Modelling Product Evaluation Modelling Design Ideas Completion of NEA	Ro40: Design, Evaluation and Modelling Product Evaluation Modelling Design Ideas Completion of NEA	Ro38: Principles of Engineering Design Designing Processes Design Requirements Communicating Design Outcomes Evaluation Design Ideas	Ro38: Principles of Engineering Design Designing Processes Design Requirements Communicating Design Outcomes Evaluation Design Ideas	Skills Passport Screwdriver Identity Tag Pop Riveting Multi Tool	Skills Passport Screwdriver Identity Tag Pop Riveting Multi Tool
Hospitality and Catering	The industry, job roles and requirements	Factors affecting success Hospitality operations	Hospitality operations Health and safety	Food safety	Food safety	Food safety Meeting customer needs

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Design and Technology:	Making Principles	New and emerging technologies	Energy, materials, systems and devices	Specialist technical principles	Exam prep	
Product Design		NEA – Non Exam				
Engineering Design	Ro39: Communicating Designs  Manual production of freehand sketches Manual production of engineering drawings Use of CAD  Completion of NEA	Ro39: Communicating Designs  Manual production of freehand sketches Manual production of engineering drawings Use of CAD  Completion of NEA	Ro38: Principles of Engineering Design Designing Processes Design Requirements Communicating Design Outcomes Evaluation Design Ideas	Ro38: Principles of Engineering Design Designing Processes Design Requirements Communicating Design Outcomes Evaluation Design Ideas	Exam prep	
Hospitality and Catering	Health and safety of the kitchen and front of house Food Safety Food related causes of ill health Symptoms and signs of foodinduced ill health Preventative control measures of food-induced ill health	The Environmental Health Officer (EHO) Customer requirements in hospitality and catering	Controlled assessment	Exam Revision Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision	The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements Health and safety in hospitality and catering provision Food Safety	

#### Key Stage 5

Year 12	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Design and Technology:	Polymers Metals Woods	Metals Woods Papers & Boards	Composite, Smart and Modern Materials	Modern, Industrial and Commercial Practice	Product Design Considerations	Product Design Development
Product Design		NEA				

Year 13	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	
Design and	Design Methods	Design Processes	Responsible Design		Evam Prop	
Technology: Product Design		NE	Exam Prep			