Thomas More Catholic Academy
FAITH | EXCELLENCE | RESPECT

Technology Curriculum Sequence

Big idea / subject / theme.	KS2	Year 7			Year 8			Year 9			Year 10 - Food Preperation and Nutrition			Year 10 Product Design			Year 11 - Food Preperation and Nutrition		
		Term 1	Term 2	Term 3	Term 1	Term 2	Term 3	Term 1	Term 2	Term 3	Term 1	Term 2	Term 3	Term 1	Term 2	Term 3	Term 1	Term 2	Term 3
		FOOD AND NUTRITION	**PRODUCT DESIGN**	**TEXTILE**	**FOOD AND NUTRITION**	PRODUCT DESIGN	TEXTILE	**FOOD AND NUTRITION**	PRODUCT DESIGN	TEXTILE	Nutrition & Heat Transfer	Working Characteristics of Ingredients	Food Safety	Product Design	Product Design	Textiles	Sep-01	NEA 2	Revision
																	NEA 1	inc 3 hour Practical Exam	
																	Nov-01		
																	NEA 2		
																	NEA 1	NEA 2	
		Y7 Food Skills	Core Skills & Subject Introduction	Core Skills & Subject Introduction	Y8 Healthy Eating	Design & Wider skills	Moodboard	Y9	Commercial Production & Metal Theory	Designer research	Energy Needs	Experimenting with different amounts/ types of ingredients	Principles of Food Safety	Communicating design ideas	Designer trends/ Upcycling	Forces & Stresses	Investigating working characteristics of ingredients	Food Preparation Task	
		Health & Safety while preparing food	Health & Safety	Basic skills hand sewing	Storing food Safely	Target market	Presentation	Food Provenance			Carbohydrates	Fair testing Controls	Hygiene	2D/3D	Investigate	Sources & Origins		Demonstrating technical skills	
			-Risk assessment		High risk foods	- Sustainability	Product Analysis		Ferrous Metals	Product analysis	Protein	Consistent		- Perspective	Analyse	Stock Forms	Food Provenance Sustainability of food	Skills Audit	
		Sensory evaluation appearance aroma	**Design process**	**Cultural Influences**		- customer	Design	Extending food preparation skills		Acces	Fat		Food Spoilage & Contamination	- Lap book View	Evalulate	Scales of production	Food environments	Planning	
		Texture	-Analysis	- Design skills	Adapting dishes to make them healthier	- Marketable	Evaluation/ Assess		Non Ferrous Metals	Availability	Calories	Funtional & Chemical properties of Food	Pathogenic	-Orthographic projection	- Polymers	prototype batch		inc. D.T & H & S for 3 hour practical exam producing 3 dishes	
		Taste	- Brief	- Evaluation		- Requirements		Understand, Source, Seasonability and Characteristics	Alloys	Environment		Protein	High risk foods	- CAD	- Thermoplastic	Mass	Food Processing & Production		
		Using utensils & electrical equipment.	- Specification	- Quality control	Using utensils & electrical equipment.		Pratical skills	of a broad range of ingredients		Customer	Planning balanced Meals	Denaturation	Enzyme		- Termo set plastic	One off	Primary Processing		
		Macro nutrients & Micro nutrients	- Manufacture	**Health & Safety**		Specifications	Health & Safety using machine		Physical properties	Cost	Food allergy	Coagulation	Catalyst	Timber	- Material properties	Continuous	Secondary Processing		
		Selecting & Preparing ingredients	- Evaluation	- Correct use of tools	Applying heat in different ways	- Aesthetics	manufacture quality control	Multi-cultural influences on food choice.	- Strength		Food intolerance	Gluten		- Tools	- Density, strength, toughness, hardness	Environment			
			- Statement	Selection of materials		-Manufacture			- Hardness	Fabric manipulation	Seasonal		Mircroorganism in Frood production	- Processes	- Refining	Efficient working			
				Building practical skills accuracy.	Adapting a basic recipe to their own choice of ingredients	- Process	Fibres		- Toughness	Resist Dyeing	Budget	Carbohydrates	Non-pathogenic	- Application	- Fraction Distillation	Pollution			
			Timber			- Design Fixation	Natural/		- Malleability		Portion	Gelatinisation	Pasteurisation	- Environmental factors	- Cracking	Global warming			
			- Deciduous	Use of machines Health & Safety		- User centered design	Synthetic		- Durability	Construction Techniques		Dextrinisation	Homogenized	- Sourcing	-Processes	Energy generation & storage			
			-Coniferous	Construction techniques			Harvesting			Understanding Patterns	Specific Dietary Needs	Caramelisation		- Social responsibility	- Stabilisers	Coal, Gas, Oil, Nuclear, Renewable Energy			
			- Sustainability	Tollerance		CAD.	Fractional distilation		Quality Control	Fabric Components	Vegetarian/Vegan		Bacterial Contamination	- Ethical factors	- Components	Strength			
				seams		Computer aided design	weaving		- Accuracy		Coeliac	Fats & Oils	Danger zone	- Seasoning/ conversion		Hardness, Toughness, Malleability ductility & Elasticity			
			Designs	Seam allowance		CAM.	spinning		- Manufacture	Communicating design ideas	Lactose	Plasticity	Spore	- Manufacture		Technical textiles			
			- Initial ideas	Pinning/sewing		Computer aided manufacture	Cotton Wool		- Prototype	Selection of materials		Shortening	Germinate	- Flat pack		Selection of materials & components.			
			- Development				Silk		- Tolerance	Sketching modelling evaluating	Heat transfer	Emulsifacation	Contamination	- Moisture content		End of life disposal			
			- Annotation	Resist dyeing		Practical	Polyester		- Sketching	Commercial production	Conduction	Aeration		- Standard components		Calculation of cost			
			- Functionability	Fabric dyeing		- Tools	Polyamide		-Modelling	Physical properties	Convection		Buying & Storing Food			Availability cost			
			-Rendering	Surface pattern		- Processes	Elastane		- Client		Radiation	Rising Agents	Shelf life	Electronics		Social/ Cultural/Ethical			
				Construction					- Specifaction	Building practical Skills	Selecting Appropriate Cooking Methods	Chemical	Ambient	- Soldering		The work of others			
			Practical	Evaluation					- Development	Surface pattern and decoration	Moist	Mechanical	Tainted	- PCB		Investigation			
			- Tool names & uses	Annotation					- Annotation	Finishing Tolerances	Steam	Biological		- Circuit		Analysis			
			- Processes	Render					Environmental factors	Evaluating	Dry			- Service		Inform			
			- Jigs						Avaiability	Quality control	Boil			- Pararell		Design Strategies			
			- Templates						Social responsibility		Grill			- Input/output process		Sketching			
			- Commercial production						Cultural factors		Stew			- Systems approach		Modelling			
			- Prototype						Functionability		Roast			- programming		Testing			
			- Scale						- Extraction		Saute			- switches		Evaluation			
									- Refining		Poach			- speakers		New materials			
									- Casting		Fry			- buzzers		Smart materials			
									- Componants		Braise					Composite materials			
									- Drilling		Bake					Technical textiles			
									- Wasteage		Toast					Extraction			
																Classification			
																Selection	NEA 2	Revision	
														Textiles	**Textiles**	Product Design	Food Preparation Task		
														Skills	Communicating Design Ideas	Metals			
														- open/closed seam	2D/3D Perspective exploded view orthographic	Motion	Researching Task focus		
														knife pleat	CAD	Types of movement	Selecting appropriate dishes		
														box pleat		Linear			
														dart	Textiles Properties	Reciprocating			
														gather	fabric/fibres	Osollating			
														Piping		Levers 1 2 3			
														Stock forms	Plain weave	Linkages			
														Emerging Technologies	Woven / Non-Woven	-Bell erands			
														enterprise	Bonded fabric	CAMS, Gears, Pulleys			
														sustainability	Felted fabrics				
														Finite/non-finite	Knitted fabrics				
														Disposal of waste					
														Ecological & Social footprint	Classification and properties of materials				
														People culture/society	Absorbent				
														Tech push/Market poll	Density & Usability				
														Fashion Trends	electrical & Thermal Conductivity				
														Poduction Techniques & systems					