

SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY
1 Students study 2 DT subjects for half a year, followed by another 2 DT subjects. For example, Sept - Feb 1 hour of food technology and 1 hour of textiles technology per week.	1	1	1 RECALL sensory evaluation of the pizza. RECALL the process of making a frying pan pizza + evaluative assessment of performance.	1	1
2 Feb - July 1 hour of Graphics and 1 hour of product design per week. The combination of subjects and order they are completed is dictated by the class they are in and the timetable	2	2	2 H/W food poisoning worksheet + all in one sponge ingredients	2	2 Student choice practical
3 <b>FOOD TECHNOLOGY</b> - design and label a hot chocolate drink. Record the process of making a hot drink. Washing up demonstration.	3	3 Demonstrate the rubbing in method to create a crumble. RECALL students make their own crumble, assemble and bake an apple crumble	3 RECALL students create roof tiles in their chosen medium and glue to the model. Window and door frames applied.	3	3 RECALL Final evaluation and end of unit test
4 H/W Hot chocolate ingredients	4	4	4	4	4
5	5	5 2d Design tutorial to create the shop name.	5	5 Demonstrate short crust pastry. Students make + freeze their pastry	5
6	6 Knife skills demonstration, savoury cous-cous demonstration. RECALL the process of making cous-cous and record it	6 H/W make a collage of different types of hanging shop signs + adjectives	6	6 H/W Quiche ingredients	6
7	7 H/W Savoury cous-cous ingredients	7	7	7 Assessment of progress to date. Students create a list of finishing touches for their model that will improve it.	7
8 <b>RECALL</b> students make a hot chocolate and decorate it in line with their design drawing	8 Glue bricks to A3 sheet in an accurate brick pattern + watercolour pencil / paint	8	8 All in one cupcakes demonstrate and do - cook alongside students	8	8
9 GRAPHICS mark making activity + brick pattern activity	9	9	9 1 point perspective drawing tutorial. Demonstration of colour blending and shading	9	9 Sensory analysis + evaluative assessment of student choice practical + equipment quiz
10	10	10 Sensory analysis of the apple crumble +how to write an evaluation.	10 H/W colour theory	10	10
11	11	11 H/W Pizza dough ingredients	11	11	11
12	12	12 Health and safety demonstration on the hot glue gun. Students glue their model	12	12 Demonstrate short crust pastry. Students make + freeze their pastry	12
13	13 RECALL Students make a savoury cous-cous salad	13	13	13 H/W Quiche ingredients	13
14	14 H/W cooking apples	14	14	14 Students refine their model and add fine detail	14

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15	RECALL evaluate the hot chocolate. The Eatwell plate. Smoothie demonstration.	15	Glue bricks to A3 sheet in an accurate brick pattern + watercolour pencil / paint. Glue A3 sheet to card	15		15	Raising agents theory lesson RECALL different types of raising agents used to date	15	H/W Make a chimney worksheet and net	15	
16	H/W Smoothie ingredients	16		16		16	H/W Pastry ingredients	16		16	
17	RECALL draw brick pattern + develop using different materials and techniques	17		17	Demonstrate how to make a pizza dough + frying pan pizza. Students make + freeze a pizza dough	17	RECALL create a 1 point perspective drawing for the shop window	17		17	
18		18		18	H/W Pizza toppings	18		18		18	
19		19		19	Students add colour to their shop name and glue it to their model. Demonstrate how to measure and cut window and door frames. RECALL students create their own frames	19		19	RECALL quiche practical	19	
20		20	Demonstrate how to peel and chop a cooking apple. Students prepare their apples, bag + freeze them. H/W crumble topping	20		20		20	H/W planning sheet for student choice practical	20	
21		21		21		21		21	Hot glue the chimney on to the model. Age the brickwork. Add fine details	21	
22	RECALL Smoothie Practical	22	Select one type of shop from the high street brainstorm. Develop 5 name ideas for the chosen shop. Draw out the name in three different fonts	22		22		22		22	
23	Put the developed brick samples in order and justify / evaluate the reasons	23		23		23		23		23	<b>TEXTILES</b> Mark making exercise and Scarpace title.
24	H/W complete the mind map of different types of shop on the high street	24		24	RECALL frying pan pizza practical	24		24		24	H/W collect images and facts about the artist Vincent Scarpace
25		25		25	Demonstrate different ways of making roof tiles. RECALL students create 3 samples of roof tiles that shows different techniques. Students then place in rank order and evaluate	25		25		25	PRODUCT DESIGN note holder mind map
26		26		26		26		26	RECALL end of unit test	26	H/W select a theme from the mind map and collect images connected to the theme
27		27		27		27		27	H/W Student choice ingredients	27	
28		28		28		28		28	Complete an annotated final design drawing of the completed model	28	
29	Sensory analysis and taste testing	29		29		29		29			
30	Demonstrate how to measure and cut textured wallpaper strips and then bricks. RECALL students complete task	30		30		30		30			
		31				31		31			



