

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. 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	1	Tutorial on obtuse V fold and pointed V folds. Students complete.	1		1	Demonstration of breaded chicken / fish / haloumi.	1		1	
2		2		2		2	H/W breaded chicken / fish / haloumi ingredients	2		2	End of unit test + streetfood practical planning sheet.
3		3		3	Nutrients theory. Food diary and analysis. Nacho and salsa fake-away demonstration.	3	Practical	3		3	Graphics test
4	FOOD TECHNOLOGY Analysis of types of venues that sell food. Focus on recording information and adding depth	4		4	H/W nacho and salsa ingredients	4		4		4	
5	H/W bring in an onion	5		5	Demonstrate a slide mechanism. Students complete.	5		5	Streetfood menu planning + recipe plan for kebabs. Flatbread demonstration.	5	
6		6	Cheesecake practical	6	H/W Respond to feedback on the storyboard + improve	6		6	H/W ingredients for kebabs	6	
7		7	Students respond to feedback and make improvements. Tutorial and demonstration of an asymmetric V fold	7		7		7	Practical	7	
8	<b>RECALL</b> Knife grips, knife safety, chopping techniques. Onions chopped, bagged and frozen. Teacher Demonstration of burger making. H/W burger ingredients	8		8		8	Breaded food practical	8		8	
9		9		9		9	Practical	9		9	Final streetfood practical lesson - students own dish
10	GRAPHICS POP UP BOOK. Demonstrate a simple V Fold. Students complete	10		10	Nachos sensory analysis. The benefits of ginger + different types of ginger. Ginger biscuit demonstration	10		10		10	How to write a final evaluation. Students complete a final evaluation for their pop up book.
11		11		11	H/W ginger biscuit demonstration	11		11		11	
12		12		12	Demonstrate a layered pop up. Students make a prototype. Complete a self assessment.	12		12	Working in pairs, 1 student prepares kebabs, the other prepares the flatbreads	12	
13		13	Cheesecake skills audit. Mac + cheese demo to include roux sauce, ways to elevate the dish.	13		13		13	Practical	13	
14		14	H/W mac + cheese ingredients	14		14		14		14	
15	Burger practical	15	Design a character to base your pop up book on. Create a pen profile. Demonstrate a storyboard for the pop up book	15		15	Mini street food project. Task analysis	15		15	

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16	Box pop up demonstration. Students complete. Create a decorated V fold. H/W RECALL create a decorated box pop up	16	H/W RECALL create a storyboard for the character you have designed	16		16	Practical	16		16	
17		17		17	Ginger biscuit practical	17		17		17	
18		18		18	Students draw out and complete a layered pop up based on the prototype.	18		18		18	
19		19		19		19		19	Sensory analysis and skills audit of kebabs and flatbread	19	
20		20	Mac + cheese practical	20		20		20	H/W Humble Crumble research	20	
21		21	Tutorial on parallel folds. Students complete.	21		21		21	Practical	21	
22	Sensory analysis of the burger. Bread product development + annotation	22		22		22		22		22	
23	Acute V folds demonstration. Students complete. RECALL students create shaped versions of acute V folds	23		23		23		23		23	TEXTILES RECALL artist research page elements. Demonstrate presentation standards. Students create a POP ART aagertist research page
24		24		24	Sensory analysis, skills audit, health and hygiene activity	24		24		24	
25		25		25	Complete a practical plan for the final pop up book.	25		25		25	Create a pop art collage from magazine or printed images.
26		26		26		26		26	Working in pairs, 1 student prepares kebabs, the other prepares the flatbreads	26	DT LIGHT UP PEN HOLDER Research + make a mood board based on the patterns of Eduardo Paolozzi
27		27		27		27		27	H/W crumble ingredients	27	H/W work in the style of Paolozzi
28		28		28		28		28	Peer assessment. Responding to feedback and making improvements	28	
29	Cheesecake demonstration and cheesecake product analysis.	29		29		29		29			
30	H/W cheesecake ingredients	30		30		30		30			
		31				31		31			

MARCH		APRIL		MAY		JUNE		JULY		AUGUST	
1		1		1		1	Practical	1		1	
2	Peer assessment of artist research page. What is an onomaopoeia in pop art? Draw 4 examples. <b>RECALL</b> presentation standards	2		2		2	Practical	2		2	
3		3		3		3		3		3	
4	Working drawings, marking out timber	4		4	Machine sew the drawcord channel on the bag. Press. Iron on the transfer background.	4		4		4	
5		5		5		5		5		5	
6		6		6	Practical	6		6	Photograph + final evaluation. H/W bring in some rice / lentils	6	
7		7		7		7		7	How to write an evaluation. Photograph and evaluate work.	7	
8		8		8		8	Practical	8		8	
9	Work in the style of Lichtenstein. Zoomed in section of WHAAM. + respond to marking	9		9		9	PCB electronics demonstration. Soldering health and safety. Solder the PCB	9		9	
10		10		10		10		10		10	
11	Draw lap and housing joints on isometric paper + label	11		11	RECALL Hand embroidery / machine applique	11		11		11	
12		12		12	Practical	12		12		12	
13		13	Pop art sports bag design ideas including a background and applique	13		13		13	Juggling bags machine sewing challenge	13	
14		14	2d design CAD software tutorial	14		14		14		14	
15		15		15		15	Practical	15		15	

