

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	1		1		1	Apply the toecap and tongue	1		1	
2		2		2		2	Cut out fabric + decoration	2		2	Draw and colour the key ring on the shrink plastic. Punch a hole. Heat + shrink in the oven. Apply the key ring
3	GRAPHICS 1980's pattern pattern making. Video on the 80's and a mini mind map on key 80's themes	3		3	Decorate the pattern pieces	3		3		3	
4	H/W collect images and facts on Keith Haring, Patrick Nagel or Barbara Kruger	4		4	Designs and annotations	4		4		4	Practical, photographs + written evaluation
5	TEXTILES Project brief and analysis.	5		5		5		5	End of unit assessment - written test	5	
6		6	4 Converse designs and annotations inspired by the 80's	6		6		6	Practical	6	
7		7	Sample making + evaluation	7		7		7		7	
8	Artist research page	8		8		8	Apply the sole unit. Add laces. Photograph the completed model	8		8	
9	H/W complete the artist research page + a piece of work in the style of	9		9		9	Decorate fabrics	9		9	Catch up week
10	Mind map of textiles techniques. Sample making + evaluation	10		10	Cut out multiple sole pieces, glue together and cover with fast paper mache.	10		10		10	End of unit assessment - written test
11		11		11	H/W costing worksheet	11		11		11	
12		12		12	Designs and annotations	12		12	Research graphic T shirts / music T shirts of the 1980's. Add adjectives	12	
13		13	Decorate the pattern pieces	13		13		13	H/W bring in a white t shirt	13	
14		14	Research - ugly soft toys. Make a research sheet + adjectives	14		14		14	Practical	14	
15	Research film, music, fashion from the 1980's. create mood board on PowerPoint. Add key words	15		15		15	Complete the written evaluation	15		15	

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16	Sample making + evaluation	16		16		16	Decorate fabrics + construction	16		16	
17		17		17	Punch eyelets and decorate / apply hole reinforcements. Decorate the sole.	17		17		17	
18		18		18		18		18		18	
19		19		19		19		19	Create a graphic design for a T shirt on PowerPoint. Save in the H/W file. <i>Print in colour</i>	19	
20		20	Decorate the pattern pieces	20		20		20	Practical	20	
21		21	Specification + design skills	21		21		21		21	
22	History of the converse baseball boot. Presented as a research page.	22		22		22		22		22	
23	Sample making + evaluation	23		23		23		23		23	PRODUCT DESIGN. Introduce the box project. Project brief and analysis H/W images and facts about an artist
24		24		24	Apply the uppers and back strap	24		24		24	FOOD Bake off introduction, rules of the room, neverheard the word + puff pastry functions of ingredients. Puff pastry demo
25		25		25	Pattern making, labelling + cutting	25		25		25	H/W puff pastry ingredients
26		26		26		26		26	Iron the transfer on the T shirt. Design a promotional key ring to compliment the shoe model and t shirt	26	
27		27		27		27		27		27	
28		28		28		28		28	Practical	28	
29	4 Converse designs and annotations inspired by the 80's	29		29		29		29		29	
30	Sample making + evaluation	30		30		30		30		30	
		31				31		31		31	

MARCH		APRIL		MAY		JUNE		JULY		AUGUST	
1		1		1	Cut joints	1	Sand, glue + clamp. Sand + cut on bandsaw	1		1	
2	Artist research demo. Artist evaluation + Lid designs based on the artist's work	2		2		2	Lasagne practical	2		2	
3	RECALL: Pastry evaluation. Biscuit mind map + how to adapt a biscuit recipe. Design a biscuit	3		3		3	H/W Revise tools, joints and techniques	3		3	
4	H/W Biscuit ingredients	4		4	Cut joints	4		4		4	
5		5		5	RECALL: Fajita evaluation. Chinese food + cooking methods research	5		5		5	
6		6		6	H/W chow mein or stir fry ingredients	6		6	Peer assessment activity	6	
7		7		7		7		7	Plan own choice practical	7	
8		8		8		8	Written assessment	8		8	
9	Artist research page. Self + peer evaluation against criteria	9		9		9	Curry demo. Taste testing different types of curry	9		9	
10		10		10		10	H/W curry ingredients	10		10	
11	Biscuit practical	11		11	Sand, glue + clamp	11		11		11	
12		12		12	Chinese food practical	12		12		12	
13		13	2d design lid designs	13		13		13		13	
14		14	H/W catch up club	14		14		14	Final practical	14	
15		15	RECALL: Bread evaluation. Cake methods and function of ingredients + swiss roll demo	15		15	Isometric drawing of final product + shading	15		15	

MARCH		APRIL		MAY		JUNE		JULY		AUGUST	
16	Artist research improvement and work in the style of	16	Swiss roll ingredients	16		16	Curry practical	16		16	
17	RECALL: biscuit evaluation. Bread demo + function of bread ingredients. Recipe adaptations	17		17		17		17		17	
18	H/W Bread ingredients	18		18	Sand, glue + clamp. Sand + cut on bandsaw	18		18		18	
19		19		19	Italian food research. Demo roux / bechamel sauce. Planning lasagne / cooking in pairs	19		19		19	
20			Measure + mark out all joints	20	Lasagne ingredients	20		20		20	
21		21	H/W Swiss roll practical	21		21		21		21	
22		22		22		22	Photograph final product + written evaluation	22		22	
23	Lid design ideas	23		23		23	Naan bread paired practical	23		23	
24	Bread practical	24		24		24	H/W Revision	24		24	
25		25		25		25		25		25	
26		26		26		26		26		26	
27		27	Cut joints	27		27		27		27	
28		28	RECALL: Swiss Roll evaluation. Mexican food research + mood board.	28		28		28		28	
29		29	H/W Fajita ingredients	29		29		29		29	
30		30		30		30	Functions of ingredients written test	30		30	
31				31				31		31	