

Class of 2025 Design Technology

Long Term Plan 2020-21



	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	
	W/C 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 09/11	W/C 16/11	W/C 23/11	W/C 30/11	
Cycle 1	<p>Induction</p> <p>FP & N</p> <p>To understand the healthy diets and nutrition, including energy balance.</p> <p>Diet and nutrition</p>	<p>FP & N</p> <p>To be able to demonstrate baking skills including dividing a mixture.</p> <p>Health and safety and basic practical skills – Mini Carrot Cakes</p>	<p>FP & N</p> <p>To understand food provenance and sustainability issues in food and prepare high risk food safely.</p> <p>Food provenance – Turkey Sliders</p>	<p>FP & N</p> <p>To develop and understanding of food choice including special diets, Fairtrade, organic and GM crops.</p> <p>Food Choice</p>	<p>FP & N</p> <p>To create a dish from an international cuisine.</p> <p>Practical skills – Vegetarian Enchiladas</p>	<p>FP & N</p> <p>To demonstrate an understanding of food science - Coagulation</p> <p>Food Science - experiment</p>	<p>FP & N</p> <p>To demonstrate a variety of practical skills including pastry making and apply food science knowledge.</p> <p>Practical skills – Quiche and food science</p>	<p>FP & N</p> <p>To demonstrate a variety of practical skills including using fish and sauce making.</p> <p>Practical skills – Tuna Pasta Bake</p>	<p>FP & N</p> <p>To demonstrate meat and vegetable preparation skills.</p> <p>Practical Skills - Lasagne</p>	<p>FP & N</p> <p>To understand food labelling and how it effects food choice.</p> <p>Food Choice – Label creation and research.</p>	<p>FP & N</p> <p>To creatively apply nutritional and seasonal food knowledge and a variety of practical skills.</p> <p>Practical skills – Pear Marble Cake</p>	<p>FP & N</p> <p>To adapt and develop a food product in line with the healthy eating guidelines.</p> <p>Diet and Nutrition</p>		
									Mock 1			Data Day Monday		Planning Day Friday
Cycle 2	<p>Textiles</p> <p>LI: To know how to work safety with new equipment and materials in the textiles classroom.</p>	<p>Textiles</p> <p>Planner Cover</p> <p>LI: To Know how to carry out a critical analysis of the work of Artists</p>	<p>Textiles</p> <p>LI: To know how to use artists influence when designing/ How to design for a specific target market.</p>	<p>Textiles</p> <p>LI: To know how to use the correct equipment and methods when using fabric dyeing techniques</p>	<p>Textiles</p> <p>LI: To know how to independently use the correct equipment and methods when dyeing the back fabric piece.</p>	<p>Textiles</p> <p>LI: To know how to develop paper patterns, and use them when cutting out fabric shapes.</p>	<p>Textiles</p> <p>LI: To Know how to produce a range of decorative stitch techniques.</p>	<p>Textiles</p> <p>LI: To Know how to apply the applique technique using a range of decorative stitch techniques</p>	<p>Textiles</p> <p>LI: To Know how to apply the applique technique using a range of decorative machine stitch techniques</p>	<p>Textiles</p> <p>LI: To know how to apply a range of different components.</p>	<p>Textiles</p> <p>LI: To know how to pin and stitch seams using a 1cm seam allowance</p>	<p>Textiles</p> <p>LI: To know how to stuff the door stop and create to discreet stitches to complete the product.</p>	<p>Textiles</p> <p>LI: To know how to test a product against a set criteria.</p>	
				Training Day Monday	Mock 2		Mock 2				Data Day Tuesday		Planning Day Friday	
Cycle 3	W/C 12/04	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 24/05	W/C 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07	
													School Closes to Scholars 13/07	