

Key Stage 4 D&T Curriculum Overview

All pupils work within a specialist group in Technology. Year 9 is used as a knowledge and skill building year to allow all pupils to engage successfully with the particular requirements of their own specialist GCSE examination course. A variety of tasks appropriate to each cohort of pupils will develop attitudes, technical knowledge and skills in both designing and making.

Year Group & Lessons Per Week	Design and Technology	Food Preparation and Nutrition
9, 10 & 11 2 or 3 Lessons per week	<p>AQA 8552 Design and Technology. A Broad skills-based D&T course encompassing all areas of Design & Technology including Electronics, Mechanisms, Resistant Materials and Textiles. Allows pupils to develop design solutions using materials and processes that are most appropriate to the challenge in hand. At the same time it is possible for pupils to pursue the development of specialist knowledge as appropriate.</p> <p>Assessment:-</p> <p>1. <u>Written exam -50% 2hrs</u> (summer of Yr 11) Section A – Core technical principles (20 marks) - A mixture of multiple choice and short answer questions, assessing a breadth of technical knowledge and understanding.</p> <p>Section B – Specialist technical principles (30 marks) - Several short answer questions (2–5 marks) and one extended response to assess a more in depth knowledge of technical principles.</p> <p>Section C – Designing and making principles (50 marks) - A mixture of short answer and extended response questions.</p> <p>2. <u>Non-exam assessment (NEA) -50% 30–35 hours approx.</u> Students will produce a prototype and a portfolio of evidence. This will be a substantial design and make task. Contextual challenges will be released annually in June in the year prior to the submission of the NEA. Students will be encouraged to work with timber, metal, polymers and textiles as well as encompassing electronic and mechanical systems. Work will be marked by teachers and moderated by the exam board.</p>	<p>AQA Food Preparation & Nutrition 8585 is a creative course which focuses on practical cooking skills to ensure pupils develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials.</p> <p>At its heart, this qualification focuses on nurturing pupils' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics:</p> <ul style="list-style-type: none"> • Food, nutrition and health • Food science • Food safety • Food choice • Food provenance. <p>Assessment:-</p> <p>1. <u>Written exam -50% 1hr 45 mins</u> (summer of Yr 11) Section A – Multiple-choice (20 marks) Section B – Five questions, each with a number of sub-questions, covering all aspects of the specification (80 marks)</p> <p>2. <u>Non-exam assessment (NEA) -50% 30 hours</u></p> <p>a) Task 1: Food Investigation - 15%, 10hrs (Autumn Year 11) Practical investigation and electronic report looking into the working characteristics, functional and chemical properties of ingredients.</p> <p>b) Task 2: Food Preparation Assessment - 35%, 20hrs (Spring Year 11) Plan, prepare, cook, present and photograph three dishes to fit the task set by the exam board in a 3 hour session. Electronic portfolio presented to support this.</p>