YEAR 7

UNIT F01

Where food comes from Safety and hygene

UNIT F02

Knife skills Healthy eating

UNIT F03

Cooking a range of dishes

UNIT D01

Health and safety Workshop tools and equipment

ASSESSMENT

POINT Key knowledge and understanding

UNIT D02

Safe use of workshop machinery

UNIT T01

Knowledge of key designers

UNIT T02

Use of specialist textile equipment

ASSESSMENT **POINT**

Key knowledge and understanding



YEAR 8

UNIT F01

Diet and health

UNIT F02

Factors that affect food choice

UNIT F03

Applying knowledge of nutrition

UNIT D01

Use of timber based materials joining methods

ASSESSMENT

POINT Key knowledge and understanding

UNIT D02

The design process Finishing techniques

UNIT T01

Designing for a client

UNIT T02

Exploring material properties



ASSESSMENT POINT

Key knowledge and understanding





YEAR 9

UNIT F01

Food and it's functions

UNIT F02

Consumer issues Food trends

UNIT F03

Planning and cooking a range of dishes

UNIT D01

properties

Using CAD/CAM Exploring material

ASSESSMENT

Key knowledge and understanding

POINT

Electronic systems Use of specialist equipment

UNIT D02

UNIT T01

Natural forms Repeat patterns

UNIT T02 ASSESSMENT

Printing methods **POINT** Key knowledge Manufacturing processes understanding



and



FOOD, DT AND TEXTILES ARE TAUGHT ON A CAROUSEL BASIS AND STUDENTS WILL COMPLETE ONE OF THE 3 TOPICS EACH TERM

ST BEDE'S CATHOLIC HIGH SCHOOL

FOOD TECHNOLOGY, DESIGN TECHNOLOGY AND TEXTILES DEPARTMENT

