

Subject Name:	Design & Technology: Food, Textiles & Product Design
Key Stage 4 (GCSE and/or BTEC)	
Curriculum Intent Statement	
<p>Purpose of study Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.</p>	
Autumn Term 1	
<p>Product Design & Textiles</p> <ul style="list-style-type: none"> • Generating ideas in Art & Design • Product Design & Textiles pathways • Learning aims A1 , A2 <p>Food Preparation and Nutrition</p> <ul style="list-style-type: none"> • Product Design & Textiles • Generating ideas in Art & Design: • Product Design & Textiles pathways • Learning aims A1 , A2 	
Autumn Term 2	
<p>Product Design & Textiles</p> <ul style="list-style-type: none"> • Develop practical skills in Art & Design • Product Design & Textiles pathways. • Learning aims A1 <p>Food Preparation and Nutrition</p> <ul style="list-style-type: none"> • Food science • Cooking of food and heat transfer • Food preparation skills 	

Spring Term 1

Product Design & Textiles

- Responding to a client brief,
- external assessment,
- Learning aim A, B, C

Food Preparation and Nutrition

- Food science (continued)
- Cooking of food and heat transfer
- Food preparation skills

Spring Term 2

Product Design & Textiles

- Responding to a client brief,
- external assessment,
- Learning aim A, B, C

Food Preparation and Nutrition

- Food provenance, sustainability
- Food production and processing
- Food preparation skills

Summer Term 1

Product Design & Textiles

- Develop practical skills in Art & Design:
- Product Design & Textiles pathways.
- Learning aims A2 & B1

Food Preparation and Nutrition

- Food choice and factors affecting choice
- Sensory evaluation
- Food labelling
- Food preparation skills

Summer Term 2

Product Design & Textiles

- Develop practical skills in Art & Design:
- Product Design & Textiles pathways.
- Learning aims A & B

Food Preparation and Nutrition

- Food safety
- Food spoilage and contamination
- Food preparation skills