

<b>Subject Name:</b>	<b>Design &amp; Technology: Food, Textiles &amp; Product Design</b>
<b>Key Stage 4 (GCSE and/or BTEC)</b>	
<b>Curriculum Intent Statement</b>	
<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>	
<b>Autumn Term 1</b>	
<p><b>Product Design &amp; Textiles</b></p> <ul style="list-style-type: none"> <li>• Responding to a client brief,</li> <li>• Internal assessment task, in preparation for external assessment task</li> <li>• Client based task following Unit 3 requirements (design &amp; make activity)</li> <li>• Learning aim A, B, C</li> </ul> <p><b>Food Preparation and Nutrition</b></p> <ul style="list-style-type: none"> <li>• Coursework Assignment 1 (set by exam board)</li> <li>• Revision work</li> </ul>	
<b>Autumn Term 2</b>	
<p><b>Product Design &amp; Textiles</b></p> <ul style="list-style-type: none"> <li>• Responding to a client brief,</li> <li>• Internal assessment task, in preparation for external assessment task</li> <li>• Client based task following Unit 3 requirements (design &amp; make activity)</li> <li>• Learning aim A, B, C</li> </ul> <p><b>Food Preparation and Nutrition</b></p> <ul style="list-style-type: none"> <li>• Coursework Assignment 1 (set by exam board)</li> <li>• Revision work &amp; mock written exam</li> <li>• Practice 3 hour practical exam</li> </ul>	

## Spring Term 1

### Product Design & Textiles

- Responding to a client brief, external assessment,
- 6 to 8 page research and design presentation
- Production of final piece based upon research and design
- Learning aim A, B, C

### Food Preparation and Nutrition

- Coursework Assignment 2 (set by exam board)
- Revision work

## Spring Term 2

### Product Design & Textiles

- Responding to a client brief, external assessment,
- 6 to 8 page research and design presentation
- Production of final piece based upon research and design
- Learning aim A, B, C

### Food Preparation and Nutrition

- Coursework Assignment 2 (set by exam board) Completion by start of May.
- Including 3 hour practical exam
- Revision work

## Summer Term 1

### Product Design & Textiles

- Responding to a client brief, external assessment,
- 8 page research and design presentation
- Production of final piece based upon research and design
- Learning aim A, B, C

### Food Preparation and Nutrition

- Coursework Assignment 2 (set by exam board) Completion by start of May
- Revision work

## Summer Term 2

### Product Design & Textiles

- Production of final piece based upon research and design
- Portfolio preparation of design and research work for unit 3
- Presentation of design and make tasks for units 1 & 2

### Food Preparation and Nutrition

- Revision work & exam practice