

	Year	HT1	HT2	HT3	HT4	HT5	HT6						
	7	(DT)H&S, hand tools, basic materials, design process	(DT)H&S, hand tools, basic materials, design process	(Graphics) CAD/CAM, manufacturing processes, ergonomics, anthropometrics	(Graphics) CAD/CAM, manufacturing processes, ergonomics, anthropometrics	(food) ingredients, hygiene, PPE	(food) ingredients, hygiene, PPE	KS3 groups are rotating around DT, graphics and food. 1 subject area per term					
	8	(DT)materials, templates, machinery, sketching	(DT)materials, templates, machinery, sketching	(Graphics) energy, model making, annotating/presenting/evaluating	(Graphics) energy, model making, annotating/presenting/evaluating	(food)nutrients, kitchen rules, cooking processes	(food)nutrients, kitchen rules, cooking processes						
	9	(DT)finishes, design brief and specification, joints	(DT)finishes, design brief and specification, joints	(Graphics) branding, logos, mechanisms, pop ups	(Graphics) branding, logos, mechanisms, pop ups	(food)cuisines, calculating ingredients, scaling up /down	(food)cuisines, calculating ingredients, scaling up /down						
	10 DT	spec	spec	spec	NEA & spec	NEA & spec	NEA & spec						
	11 DT	NEA & spec	NEA & spec	NEA & spec	revision & spec	revision & spec	revision & spec						
	10 FT	understand the catering industry		enhancing their cooking ability		revision & spec	revision & spec						
	11 FT	course work & catering practical		course work & catering practical		revision & spec	revision & spec						