

KS3 Art, Craft & Design / Photography



MAIDEN ERLEGH
CHILTERN EDGE

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 7 1Hr	Baseline tests Theory basics. Contextual study of Mark Hearld	Development of 3D paper work. Personal response to MH.	Exploration of Pattern. Contextual study of Peter Randall-Page.	What is clay and skills. Development of personal response PR-P.	Mixed media exploration of Contextual study of James Rizzi.	Development of range of artists including Rizzi. Personal response to the theme cityscape.
YEAR 8 1Hr	Skills revisited. Painting technique study of Sarah Graham.	Skills refinement. Personal response to Sarah Graham and food.	Contextual study and response to William Morris and Angie Lewin.	Design and refine. Personal response ceramic tile.	Surrealism exploration into surreal painting. Responding to a range of surreal artists.	Development of surrealist work. Personal 3D Surreal room response.
YEAR 9 1Hr	Figure drawing Response to Tim Burton and storytelling.	Development of ideas. Personal response to 3D sculpture	Photography Into Unit. A look at different photographic ideas.	Contextual study of KAWS. Development of painting skills	Skills refinement. Personal response to KAWS.	Skills building Day of the Dead Range of skills lessons for KS4.

KS4 Art, Craft & Design / Photography



MAIDEN ERLEGH
CHILTERN EDGE

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10 3Hrs	Alphabet Exploration of techniques and Photographers. Creating a Photographic Alphabet.	Mini World Exploration of techniques and Photographers. Macro/montage/digital manipulation	Development of Mini worlds Initial ideas leading to development of final personal response.	Drawing with Light Exploration of techniques and photographers. SLR settings/ digital manipulation	Development of Drawing with Light Initial ideas leading to development of final personal response.	Coursework refinement and development of projects.
YEAR 11 3Hrs	Mock Based on recent exam questions. Initial thoughts and development of ideas.	Mock Based on recent exam questions. Final Preparation 10Hr Exam	Externally Set Assignment. Coursework final refinement.	Externally Set Assignment.	Externally Set Assignment. 10Hr Exam	
YEAR 10 3Hrs	Cultural IDENTITY Exploration of techniques and artists. Day of the Dead inspired Mask.	Cultural IDENTITY Exploration of techniques and artists. African Inspired Mask.	Cultural IDENTITY Exploration of techniques and artists. Buroca Art	Cultural IDENTITY Initial ideas leading to development of final idea. Ceramic Mask.	Personal IDENTITY Exploration of techniques and artists. Portraits / drawing / painting skills.	Personal IDENTITY Initial ideas leading to development of final idea.
YEAR 11 3Hrs	Personal IDENTITY Initial ideas leading to development of final idea. .	Mini Mock Linked to Personal Identity Final Preparation 10Hr Exam	Externally Set Assignment. Coursework final refinement.	Externally Set Assignment.	Externally Set Assignment. 10Hr Exam	

KS3 Design & Technology



MAIDEN ERLEGH
CHILTERN EDGE

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 7 1Hr	<u>Photo Stand</u> Students will look at a range of techniques and designers, using wood and metal to create a photo stand.	Students will complete and evaluate their Photo Stand. Students begin to look at a range of wood work skills.	<u>Wooden Knot</u> Students will continue their exploration of wood creating joints to make a wooden knot. Evaluation of work.	Food Tech Rotation	Food Tech Rotation	Food Tech Rotation
YEAR 8 1Hr	<u>Pewter Medallion</u> Students will look develop a range of drawing and design techniques and design a pewter cast piece.	Students will finish their pewter casting and evaluation. Students will begin to research into desk lamp design.	<u>Desk Lamp</u> Students will develop their designs into creating a desk lamp. Evaluation of Lamp.	Food Tech Rotation	Food Tech Rotation	Food Tech Rotation
YEAR 9 1Hr	<u>Clock</u> Students will explore a range of designers and graphic rendering techniques in designing their clock using acrylic .	Students will finish their clock and evaluate their work. Students will study and reflect on modern and historical architecture design.	<u>Architectural Model</u> Students will create their own personal response in the form of an architectural model.	Food Tech Rotation	Food Tech Rotation	Food Tech Rotation

KS4 Design & Technology



MAIDEN ERLEGH
CHILTERN EDGE

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10 3Hrs	<ul style="list-style-type: none"> * Manufacturing methods, assess knowledge * Market Pull/Technology Push * Orthographic drawing People Society and Culture * Sustainability and the environment * Amplifier Project- * Isometric & Ortho test, * Sustainable design * Ethics 	<ul style="list-style-type: none"> * Renewable and non-renewable resources * Hanoi Project - Construction squares * Energy storage and systems * Drilling, H&S Sign off sheets Construction – drilling and cutting * Systems approach to designing * Types of motion, classes and mechanisms * Tap & Die, threading centre rod * Dowelling and fixing * Types of motion, modelling * Hanoi Project- Final construction * Modern & Smart materials. 	<ul style="list-style-type: none"> * Material Properties: Polymers, Fibres natural and synthetic Project – Ideas Assessment * Materials: Composite; Textiles (Natural & Synthetic); Papers/Boards; Woods; Metals; Polymers. Project – Ideas, modelling * Material Properties: Key definitions (toughness etc) Project – Chosen Idea development, modelling and testing * Primary investigation of material area/s through product analysis 	<ul style="list-style-type: none"> * Primary investigation cont. phone stand. * Final design and Manufacturing Specification * Stresses on materials. * Phone stand evaluation. Project Practical * Communicating ideas, rendering, modelling * The 6Rs, ecological issues in manufacturing * Material Properties and Qualities, Sustainability in design (6Rs) and impact from manufacturing. * Iterative designing, applying 	<ul style="list-style-type: none"> * Working and physical properties of materials * Modifying properties for a purpose...composites? * Forms of supply and sizes, conversion * Scales of Production, discuss how practical could be batch or mass manufactured * Tolerances and quantity production * Modifying material properties, forms of supply, timber conversion, tolerances and QC/QA. 	<ul style="list-style-type: none"> * Tolerances, QA & QC * Preparation and finishing materials * Independent research into a designer or company Exam * NEA Intro, Design Context/Challenges discussed * NEA Contexts chosen, design needs started with primary research.
YEAR 11 3Hrs	<ul style="list-style-type: none"> * NEA –Ergonomic/ Anthropometric research, Product Analysis * NEA –Ergonomic/ Anthropometric research, Product Analysis * NEA –Design Brief & Specification 	NEA Revision Theory	NEA Revision	NEA Final hand in Revision	Final Exam	

KS3 Food & Nutrition

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 7 1Hr	Fruit kebabs and smoothies (safe cutting) Scones (rubbing in) Bread (kneading/ experiment recording yeast reaction)	Ragu Pasta Sauce (reduction sauce, safe use of hob) Jam tarts (blind baking, decoration) Fish goujons (protein, enrobing)	Function of nutrients/ Eatwell salad in a jar Macaroni cheese (roux sauce, gelatinisation) Fruit muffins Adapt a recipe- biscuits	Design Tech Rotation	Design Tech Rotation	Design Tech Rotation
YEAR 8 1Hr	Pizza - Italian Enchiladas - Mexican Sweet and sour chicken and rice - Chinese	Chicken and vegetable cous cous – Moroccan Vegetarian diet (star diagrams) Spaghetti Bolognese- Italy	Healthy Hamburger- USA Afternoon Tea/ Challenge- British dishes Chocolate Brownies (USA) Adapt a recipe/ Time planning – curry	Design Tech Rotation	Design Tech Rotation	Design Tech Rotation
YEAR 9 1Hr	Mini pancakes (food miles) Honeycomb experiment (raising agents) Frittata (free range) Seasonal soup.	Chocolate brownies (fair trade) Calzone (breadmaking/ raising agents) Shortcrust pastry- jam tarts/ fruit tartlets (shortening)	Samosas (food waste) Puff pastry (raising agents) Swiss roll NEA2 style task- own recipe	Design Tech Rotation	Design Tech Rotation	Design Tech Rotation

KS4 Food & Nutrition



MAIDEN ERLEGH
CHILTERN EDGE

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10 Theory 3Hrs	<p>Introduction to course, set expectations, target grades, and assessment methods.</p> <p>General recap on nutrition.</p> <p>Concept of provenance, how the commodity is grown.</p> <p>Classification of fruit and vegetables.</p> <p>Commodities- including processing.</p> <p>Storage and food safety</p> <p>Nutritional values (sources, function, deficiencies, excess, daily requirements)</p> <p>Dietary considerations (Eatwell Guide) Enzymic browning and oxidation.</p> <p>(Enzymic browning experiment/ recording scientifically)</p> <p>Introduce concept of NEA1 Understanding dietary reference values (EAR/RNI/ Safe intake) BNF article</p> <p>Plan a dish suitable for one group listed under dietary considerations (eg high fibre for iron deficiency.)</p> <p>Use a nutritional analysis programme to calculate nutrients and analyse data</p>	<p>Provenance, how this commodity is grown/ reared and processed</p> <p>Primary and secondary processing (pasteurisation/ storage/ food hygiene and safety)</p> <p>Nutritional values (sources, functions, deficiencies, excess, daily requirements)</p> <p>Dietary considerations</p> <p>Food science- make butter</p> <p>Practice NEA1- look at hypothesis, testing and recording methods</p> <p>Writing up NEA1's, looking at grade boundaries/ marking criteria</p>	<p>Plan a dish suitable for one group under Dietary requirements (religion, budgets, health, vegetarian etc)</p> <p>Use a nutritional analysis program to calculate nutrients and analysing data, cost dish and justify choices.</p> <p>Time planning, shopping and equipment list</p> <p>Primary and secondary processing.</p> <p>Looking at wheat milling into flour, classifications.</p> <p>Cereals- continued, looking at pasta, rice.</p> <p>Including storage and food hygiene and safety.</p> <p>Nutritional values, functions, deficiencies, excess, daily requirements.</p> <p>Dietary considerations.</p> <p>Food science- Conduct and write up an experiment- tie into raising agents Plan a dish suitable for a dietary requirement- ie high fibre, gluten free, suitable to diabetic etc.</p> <p>Calculate nutrients/ analyse data – use nutritional analysis programme.</p>	<p>How this commodity is reared and processed.</p> <p>Concept of provenance</p> <p>Primary and secondary processing, include food storage and safety. Fish and shellfish Proteins/ fat, Energy balance, changing nutritional requirements, alternative proteins- LBV/HPV, complementation Food labelling. Allergies, legal requirements, traffic light system. Packaging (environmental issues)</p>	<p>How this commodity is reared and processed.</p> <p>Concept of provenance</p> <p>Primary and secondary processing, include food storage and safety. Fish and shellfish Proteins/ fat, Energy balance, changing nutritional requirements, alternative proteins- LBV/HPV, complementation Food labelling. Allergies, legal requirements, traffic light system. Packaging (environmental issues)</p>	<p>Revision of key topics</p> <p>Mock NEA2 Mock NEA1</p> <p>Mock written exams</p> <p>Walk through mocks, looking at mark scheme, how to build higher marks. Upskilling dishes, looking at skills levels for different dishes (recapping on key components)</p>

KS4 Food & Nutrition



MAIDEN ERLEGH
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	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10 Practical 3Hrs	<p>Vegetable soup. Includes fine cutting skills, (julienne, dicing, freezing).</p> <p>Taste test exotic fruit, Pineapple upside down cake (cake making methods) Cauliflower and broccoli cheese (sauce making) Write up experiment. Primary and secondary research Dish selected by learner</p>	<p>Panna cotta/ rice pudding/ custard Halloumi and vegetable kebab Quiche (intro to pastry) Crème caramel (setting agents) Raising agents/ eggs and coagulation Analysis/ Secondary research ideas, referencing sources</p>	<p>Practice for NEA2 task skills Basic bread rolls/ focaccia Risotto Ravioli/ pasta making- develop pasta dough into a product. Write up using key skills</p>	<p>Portioning chicken (freezing portions to use in practicals Chicken goujons/ rolled stuffed chicken thighs (using portioned chicken) Filleting fish Practical- fish pie/ enrobing/ Practical- vegetarian dish, lentil/ chickpea curry. Present a ready made meal. Presentation skills, analysis of labels, improvements to health content.</p>	<p>Recap on primary/ secondary processing. Rough puff pastry/ linked product to develop skills Choux pastry Mayonnaise Lemon meringue pie Mock NEA1 opportunity</p>	<p>Mini topic, 2 dish practical tied to brief, with research and evaluation Mini topic, showing investigation, research, experiments, hypothesis, and conclusion 1hr 45 paper.</p>

KS4 Food & Nutrition



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	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 11 Theory 3Hrs	Recap on principles of NEA1. Conduct an unrelated mini NEA1 Recap on recording methods/ analysing data Nutrition- functional and chemical properties. Investigation/ Planning for Task Practical experiments Write up NEA1	Food presentation/ higher range skills practiced. Cultural foods/ Dietary requirements Preparation how to be successful in NEA2s Recap on key skills Introduce brief for NEA2 Independent research	Trial 1 Trial 2 Practicals NEA2 Write up NEAs Revision of commodities Revision of nutrition-macro nutrients	Revision of nutrition-micro nutrients Revision of water and dietary fibre Revision of diet and good health Revision of Food science- heat transfer, appropriate cooking methods Food science- functions of macro and micro nutrients Food spoilage/ positive use of microorganisms in food production	Food safety/ allergies / legal requirements Food provenance Food manufacture and processing Revision of food choices, dietary, cultural, food labelling and marketing Recap using Kahoot/ Seneca/ Exam Questions	
YEAR 11 Practical 3Hrs	NEA1 brief is released Computer room required	NEA2 brief is released Ingredients provided. Tunnocks teacake challenge, look at fine finishing techniques. Practice higher level skills. Look at exam requirements, mark scheme, and structure of NEA2 documentation Devising questionnaires, referencing research, gathering ideas/ recipes to meet brief requirements. Computer room required.	Practical trials. Photograph/ evaluate and write up. Computer room required Practical trials. Photograph/ evaluate and write up. Computer room required. Day off time table required, to complete mis en place, practical exam, evaluation, examiner notes/ recordings Computer room required			