

	Term	Topic	Learning Outcomes	Assessment
Year 7	Term 1	Food 7H, 7W	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Practical skills – Weighing, measuring, using the hob ✓ Food choice – Sensory analysis ✓ Using equipment safely ✓ Knife skills and using small equipment ✓ Why do we eat food? The Eatwell Guide ✓ Where does our food come from and how is it produced? ✓ Protein alternatives: Soya, tofu, beans, nuts, and seeds ✓ Revision activities 	Year 7 Food preparation and nutrition – Summary assessment
		Resistant materials 7J, 7O	<ul style="list-style-type: none"> ✓ Workshop safety ✓ Iterative design ✓ Types of polymers ✓ Types of materials – Smart and new ✓ Computer Aided Design (CAD) ✓ Computer Aided Manufacturing (CAM) ✓ Polymer manufacturing process ✓ How to manufacture a mobile phone holder ✓ Revision activities 	Year 7 Resistant Materials – Summary assessment
		Textiles 7D	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Sewing machine safety/Designing ✓ Sewing machine driving test – To show competence ✓ The batik process and safety considerations ✓ Cutting fabrics using a template and inserting a zip ✓ The assembly process ✓ Product testing and evaluation ✓ Revision activities 	Year 7 Textiles – Summary assessment

	Term	Topic	Learning Outcomes	Assessment
Year 7	Term 2	Food 7J, 7O	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Practical skills – Weighing, measuring, using the hob ✓ Food choice – Sensory analysis ✓ Using equipment safely ✓ Knife skills and using small equipment ✓ Why do we eat food? The Eatwell Guide ✓ Where does our food come from and how is it produced? ✓ Protein alternatives: Soya, tofu, beans, nuts, and seeds ✓ Revision activities 	Year 7 Food preparation and nutrition – Summary assessment
		Resistant materials 7D	<ul style="list-style-type: none"> ✓ Workshop safety ✓ Iterative design ✓ Types of polymers ✓ Types of materials – Smart and new ✓ Computer Aided Design (CAD) ✓ Computer Aided Manufacturing (CAM) ✓ Polymer manufacturing process ✓ How to manufacture a mobile phone holder ✓ Revision activities 	Year 7 Resistant Materials – Summary assessment
		Textiles 7H, 7W	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Sewing machine safety/Designing ✓ Sewing machine driving test – To show competence ✓ The batik process and safety considerations ✓ Cutting fabrics using a template and inserting a zip ✓ The assembly process ✓ Product testing and evaluation ✓ Revision activities 	Year 7 Textiles – Summary assessment

	Term	Topic	Learning Outcomes	Assessment
Year 7	Term 3	Food 7D	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Practical skills – Weighing, measuring, using the hob ✓ Food choice – Sensory analysis ✓ Using equipment safely ✓ Knife skills and using small equipment ✓ Why do we eat food? The Eatwell Guide ✓ Where does our food come from and how is it produced? ✓ Protein alternatives: Soya, tofu, beans, nuts, and seeds ✓ Revision activities 	Year 7 Food preparation and nutrition – Summary assessment
		Resistant materials 7H, 7W	<ul style="list-style-type: none"> ✓ Workshop safety ✓ Iterative design ✓ Types of polymers ✓ Types of materials – Smart and new ✓ Computer Aided Design (CAD) ✓ Computer Aided Manufacturing (CAM) ✓ Polymer manufacturing process ✓ How to manufacture a mobile phone holder ✓ Revision activities 	Year 7 Resistant Materials – Summary assessment
		Textiles 7J, 7O	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Sewing machine safety/Designing ✓ Sewing machine driving test – To show competence ✓ The batik process and safety considerations ✓ Cutting fabrics using a template and inserting a zip ✓ The assembly process ✓ Product testing and evaluation ✓ Revision activities 	Year 7 Textiles – Summary assessment

End of year assessment
This will include all Year 7 topics
Misconceptions will be addressed as part of the end of year assessment review process

	Term	Topic	Learning Outcomes	Assessment
Year 8	Term 1	Food 8G, 8Q	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Macronutrients: Protein, fats, and carbohydrates ✓ Food commodities: Potatoes and vegetables ✓ Food commodities: Fish – denaturation and coagulation ✓ Traffic light labelling and allergens ✓ Chemical raising agents ✓ Revision activities 	Year 8 Food preparation and nutrition – Summary assessment
		Resistant materials 8I, 8K	<ul style="list-style-type: none"> ✓ Workshop safety ✓ How to use Techsoft 2D design ✓ Properties of materials ✓ Marking out ✓ Wood joints ✓ Types of wood ✓ Manufactured boards ✓ Processes to shape wood ✓ Fittings and finishes ✓ Assembling and finishing a product ✓ Revision activities 	Year 8 Resistant Materials – Summary assessment
		Textiles 8B	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Product analysis ✓ Templates and cutting fabrics ✓ Tie dye ✓ How to thread a sewing machine ✓ Sewing machine driving test ✓ Assembling and finishing a product ✓ Product testing and evaluation ✓ Revision activities 	Year 8 Textiles – Summary assessment

		Term	Topic	Learning Outcomes	Assessment
Year 8	Term 2		Food 8I, 8K	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Macronutrients: Protein, fats, and carbohydrates ✓ Food commodities: Potatoes and vegetables ✓ Food commodities: Fish – denaturation and coagulation ✓ Traffic light labelling and allergens ✓ Chemical raising agents ✓ Revision activities 	Year 8 Food preparation and nutrition – Summary assessment
			Resistant materials 8B	<ul style="list-style-type: none"> ✓ Workshop safety ✓ How to use Techsoft 2D design ✓ Properties of materials ✓ Marking out ✓ Wood joints ✓ Types of wood ✓ Manufactured boards ✓ Processes to shape wood ✓ Fittings and finishes ✓ Assembling and finishing a product ✓ Revision activities 	Year 8 Resistant Materials – Summary assessment
			Textiles 8G, 8Q	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Product analysis ✓ Templates and cutting fabrics ✓ Tie dye ✓ How to thread a sewing machine ✓ Sewing machine driving test ✓ Assembling and finishing a product ✓ Product testing and evaluation ✓ Revision activities 	Year 8 Textiles – Summary assessment

	Term	Topic	Learning Outcomes	Assessment
Year 8	Term 3	Food 8B	<ul style="list-style-type: none"> ✓ Food safety – Preparing for practical work ✓ Macronutrients: Protein, fats, and carbohydrates ✓ Food commodities: Potatoes and vegetables ✓ Food commodities: Fish – denaturation and coagulation ✓ Traffic light labelling and allergens ✓ Chemical raising agents ✓ Revision activities 	Year 8 Food preparation and nutrition – Summary assessment
		Resistant materials 8G, 8Q	<ul style="list-style-type: none"> ✓ Workshop safety ✓ How to use Techsoft 2D design ✓ Properties of materials ✓ Marking out ✓ Wood joints ✓ Types of wood ✓ Manufactured boards ✓ Processes to shape wood ✓ Fittings and finishes ✓ Assembling and finishing a product ✓ Revision activities 	Year 8 Resistant Materials – Summary assessment
		Textiles 8I, 8K	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ Environmental issues – The 6 R's ✓ Product analysis ✓ Templates and cutting fabrics ✓ Tie dye ✓ How to thread a sewing machine ✓ Sewing machine driving test ✓ Assembling and finishing a product ✓ Product testing and evaluation ✓ Revision activities 	Year 8 Textiles – Summary assessment

End of year assessment
This will include all Year 8 topics
Misconceptions will be addressed as part of the end of year assessment review process

	Term	Topic	Learning Outcomes	Assessment
Year 9	Term 1	Food 9G, 9Q	<ul style="list-style-type: none"> ✓ Food safety – Where do bacteria come from? ✓ Micronutrients: Making flour ✓ Sensory evaluation and star profiles ✓ Biological raising agents and caramelisation ✓ How to carry out nutritional analysis ✓ Using a temperature probe and microwave oven ✓ Food commodities: Milk, yoghurt, and cheese ✓ Food commodities: Cereals ✓ Revision activities 	Year 9 Food preparation and nutrition – Summary assessment
		Resistant materials 9I, 9K	<ul style="list-style-type: none"> ✓ Product analysis – ACCESS FM ✓ Types of metals ✓ Ideas generation and CAD/CAM ✓ Making plastic ✓ Casting ✓ Metal working processes ✓ Manufacturing ✓ Product testing and evaluation ✓ Revision activities 	Year 9 Resistant Materials – Summary assessment
		Textiles 9B	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ How the textiles industry use client specifications ✓ Using graffiti art as a design source ✓ Using batik to create patterns on fabric ✓ Using specific criteria to design a personal image ✓ Identifying and threading the sewing machine ✓ Using the sewing machine safely ✓ Creating a fabric logo using applique ✓ Fabric finishes ✓ Revision activities 	Year 9 Textiles – Summary assessment

	Term	Topic	Learning Outcomes	Assessment
Year 9	Term 2	Food 9I, 9K	<ul style="list-style-type: none"> ✓ Food safety – Where do bacteria come from? ✓ Micronutrients: Making flour ✓ Sensory evaluation and star profiles ✓ Biological raising agents and caramelisation ✓ How to carry out nutritional analysis ✓ Using a temperature probe and microwave oven ✓ Food commodities: Milk, yoghurt, and cheese ✓ Food commodities: Cereals ✓ Revision activities 	Year 9 Food preparation and nutrition – Summary assessment
		Resistant materials 9B	<ul style="list-style-type: none"> ✓ Product analysis – ACCESS FM ✓ Types of metals ✓ Ideas generation and CAD/CAM ✓ Making plastic ✓ Casting ✓ Metal working processes ✓ Manufacturing ✓ Product testing and evaluation ✓ Revision activities 	Year 9 Resistant Materials – Summary assessment
		Textiles 9G, 9Q	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ How the textiles industry use client specifications ✓ Using graffiti art as a design source ✓ Using batik to create patterns on fabric ✓ Using specific criteria to design a personal image ✓ Identifying and threading the sewing machine ✓ Using the sewing machine safely ✓ Creating a fabric logo using applique ✓ Fabric finishes ✓ Revision activities 	Year 9 Textiles – Summary assessment

		Term	Topic	Learning Outcomes	Assessment
Year 9	Term 3		Food 9B	<ul style="list-style-type: none"> ✓ Food safety – Where do bacteria come from? ✓ Micronutrients: Making flour ✓ Sensory evaluation and star profiles ✓ Biological raising agents and caramelisation ✓ How to carry out nutritional analysis ✓ Using a temperature probe and microwave oven ✓ Food commodities: Milk, yoghurt, and cheese ✓ Food commodities: Cereals ✓ Revision activities 	Year 9 Food preparation and nutrition – Summary assessment
			Resistant materials 9G, 9Q	<ul style="list-style-type: none"> ✓ Product analysis – ACCESS FM ✓ Types of metals ✓ Ideas generation and CAD/CAM ✓ Making plastic ✓ Casting ✓ Metal working processes ✓ Manufacturing ✓ Product testing and evaluation ✓ Revision activities 	Year 9 Resistant Materials – Summary assessment
			Textiles 9I, 9K	<ul style="list-style-type: none"> ✓ Fibres, yarns, and fabrics ✓ How the textiles industry use client specifications ✓ Using graffiti art as a design source ✓ Using batik to create patterns on fabric ✓ Using specific criteria to design a personal image ✓ Identifying and threading the sewing machine ✓ Using the sewing machine safely ✓ Creating a fabric logo using applique ✓ Fabric finishes ✓ Revision activities 	Year 9 Textiles – Summary assessment

End of year assessment
This will include all Year 9 topics
Misconceptions will be addressed as part of the end of year assessment review process