

KS4 CURRICULUM – Years 10 & 11

For more detailed information, please contact the [Department Heads](#)

DESIGN AND TECHNOLOGY

	When	Curriculum Content	Assessment	Events, Trips etc
Year 10 Resistant Materials	Autumn Term	Developing knowledge of safe workshop practice. Use of hand and machine tools. Working with natural and man-made woods. Working with plastics. Working accurately from drawings. Analysing and evaluating products. An introduction to the use of CAD and CAM in their designing and making.	Regular homework based on exam questions. Assessment of practical projects and focused practical tasks.	
	Spring Term	Continuation of working with plastics and CAD/CAM. Working safely with metals – casting, brazing, welding, cutting and forming. Study of 20 th Century design Movements. Study of exemplar coursework, and development of their own portfolios.		
	Summer Term	Continuation of working with metals. Learning to work from a brief, and practise Task Analyses and Designing for Coursework. Start developing ideas for their final Coursework Project in Year 11.		

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Year 10 Catering	Autumn Term	The food and drink industry. Types of establishments. Cake making methods. Effective communication Pastry making Food Hygiene Certificate	Practical assessment	
	Spring Term	Food commodities and methods of cooking. Eggs, pasta, cheese, meat. Task 1 Controlled Assessment	Controlled assessment Task 1	Young Chef competition.
	Summer Term	Special dietary needs Meal planning Health and safety Advanced culinary skills	Ongoing practice exam questions. Mock GCSE exam.	

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Year 10 Health & Social Care	Autumn Term	<p>Unit 1: (Core) "Human Lifespan and Development across the Life Stages".</p> <p>Explore human growth and development across the life stages.</p> <p>Investigate factors that affect human growth and development and how they are interrelated.</p> <p>Preparation for the external exam in January.</p>	External exam beginning of Spring Term	
	Spring Term	<p>Unit 6: 'The Impact of Nutrition on Health and Wellbeing'.</p> <p>Explore the effects of balanced and unbalanced diets on health and the wellbeing of individuals.</p>	Assignment brief internally assessed.	Nutritionist-guest speaker.
	Summer Term	<p>Unit 6: Continued.</p> <p>Understand the specific nutritional needs and preferences of individuals.</p>	Assignment brief internally assessed.	

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Year 11 Resistant Materials	Autumn Term	<p>Task analyses and research for their coursework.</p> <p>Initial designing and design development.</p> <p>Modelling in card, wood, and 3D software of their final designs.</p> <p>Production of design specifications and materials lists.</p> <p>Ongoing exam practise and theory lessons.</p>	Regular homework based on exam questions. Ongoing assessment and feedback of their Coursework.	
	Spring Term	<p>Finalising designs and manufacturing of their product.</p> <p>Evaluation and testing of their product.</p> <p>Hand in of final product and portfolio.</p> <p>Ongoing exam practise and theory lessons.</p>	Marking of Coursework at the beginning of the Summer Term. 2 Hour written exam.	
	Summer Term	<p>Theory lessons and exam preparation.</p> <p>Improving knowledge of materials, processes, and product features and functions.</p>		

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Year 11 Health & Social Care	Autumn Term	<p>Unit 2: (Core) 'Health and Social Care Values'.</p> <p>Explore the care values that underpin current practice in health and social care.</p> <p>Investigate ways of empowering individuals who use health and social care services.</p>	<p>Internal Assessment.</p> <p>Assignment brief.</p>	<p>Project with local primary school.</p>
	Spring Term	<p>Unit3 'Effective Communication in Health and Social Care'.</p> <p>Investigate different forms of communication.</p> <p>Investigate barriers to communication in health and social care.</p>	<p>Assignment brief.</p>	
	Summer Term	<p>Completion of Unit 3. Consolidation on all units.</p>	<p>Assignment briefs.</p>	

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Year 11 Catering	Autumn Term	<p>International Cuisine</p> <p>Packaging and Environmental Considerations & Multicultural Influences</p> <p>Task 2 Controlled Assessment</p>	<p>Controlled Assessment Task 2</p>	
	Spring Term	<p>Skills using a range of Food Commodities</p> <p>Nutritional Analysis</p> <p>Advanced Culinary knowledge</p>	<p>Mock exam</p>	
	Summer Term	<p>Revision</p> <p>www.examtime</p> <p>www.getrevising</p> <p>www.wjec.co.uk</p>	<p>1 ¼ Hour written exam</p>	