

Scheme of learning

AQA GCSE (9-1) 8585 Food Preparation and Nutrition



Introduction

Malbank School has chosen to deliver the AQA Food Preparation and Nutrition 8585 course. Students will be taught the theory of the course in year 10 along side practical lessons to reinforce theory and will complete Non-examined assessments (NEA) 1 and 2 in year 11. The assessment of the course is a written exam: 1 hour and 45 minutes 50%, NEA 1 and 2 50%.

Progression

Pupils will build upon prior learning from National Curriculum Design and Technology and, in particular, the subject content of cooking and nutrition. They will enhance their knowledge and understanding of what constitutes a healthy, balanced diet and good nutrition. This includes the Eatwell Guide, energy balance and the role of nutrients in a balanced diet. Before the start of the course they should already have developed a range of different practical skills and made a repertoire of predominantly savoury products which meet current guidelines for healthy eating. Food hygiene and safety is to be taught as an integral part of every lesson when preparing, cooking and serving foods.

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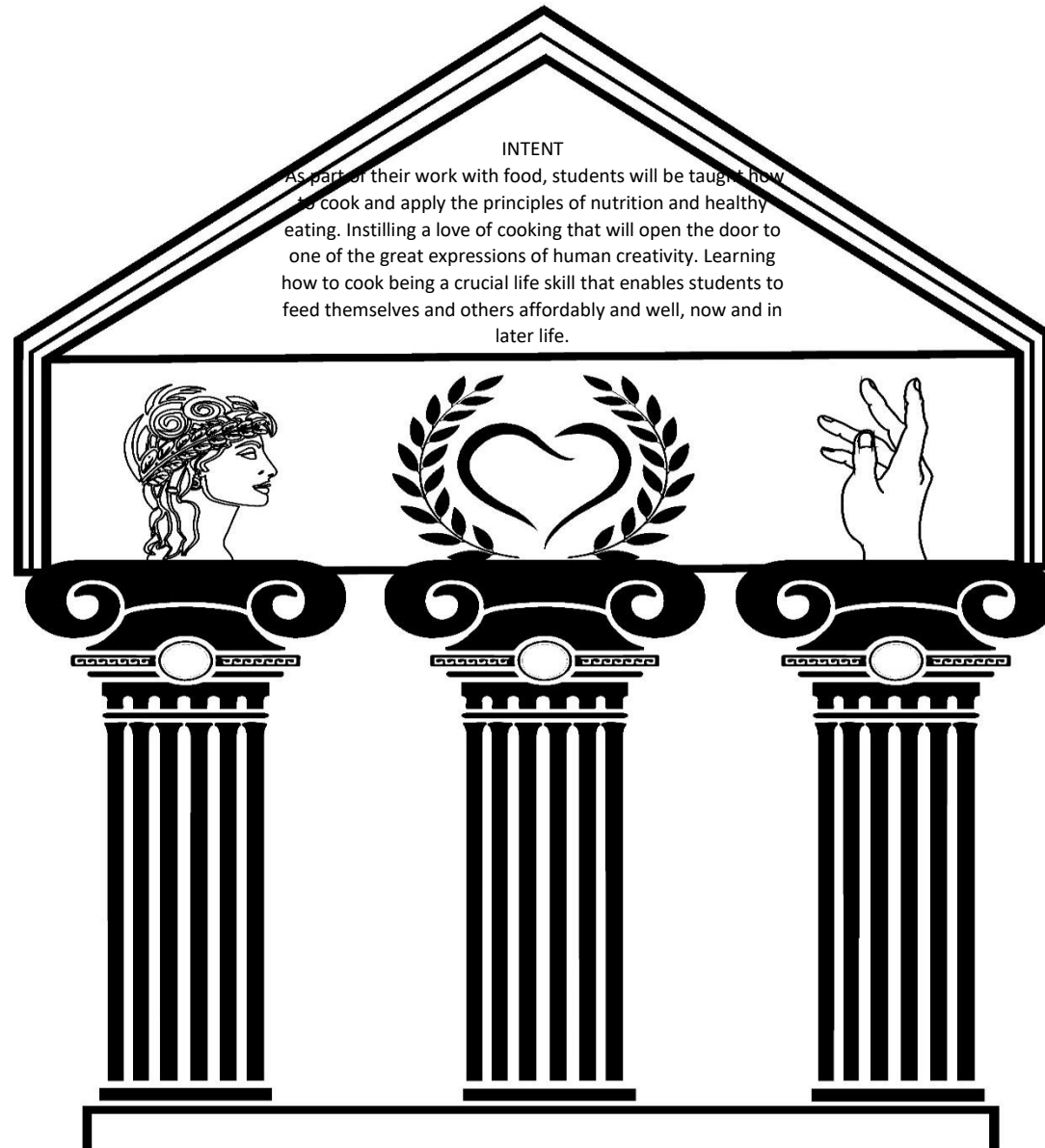
This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

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Term 1

Term	Specification reference	Objectives and content	Teaching unit resources	Unit reference	Practical activities
Food Nutrition and Health				Unit 3.2	Suggested tasks
<p>Prior learning: Students will have covered the main food groups, vitamins and minerals, carbohydrates, protein, dairy and fats and oils in KS3 through work covered on the Eat well guide. Progression will be a greater understanding of the food groups identifying the function of macro and micronutrients. Students will also identify the dietary needs of people at different life stages.</p>					
1	3.2.1	<p>3.2.1.3 Carbohydrates</p> <p>3.2.1.1 Protein</p> <p>3.2.1.2 Fats</p> <p>3.2.2 Micronutrients</p> <p>–</p> <p>3.2.2.1 Vitamins</p>	<p>sugars, starches and fibre, HBV and LBV proteins, protein complementation, saturated, monounsaturated and polyunsaturated fats, fat soluble and water-soluble vitamins</p>	<p>Heart</p> <p>Communicate the meaning of macro and micro nutrients terms</p> <p>Organisation and initiative in practical's</p>	<p>Researching the task / Demonstrating technical skills / Planning for the final menu / Analysis and evaluation</p> <p>Planning, preparing and serving appropriate dishes to demonstrate understanding.</p>

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		3.2.2.1 Antioxidant Vitamins 3.2.2.3 Water 3.2.3 Nutritional needs and health 3.2.3.1 Making informed choices for a varied and balanced diet				
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Food Science Term 2				Heart		Hand
Prior Learning: Students will have covered a very basic introduction to food science in KS3. Food science terms will be covered in practical lessons for example: enzymic browning in fruit salad, starch formation in pasta, shortening in fruit crumble, aeration in cake making. Theory covered in year 10 is to prepare students for the NEA 1 science investigation in year 11.						
2	3.2.2	3.3.1 <i>Cooking of food and Heat transfer</i> 3.3.2 Functional and chemical properties of food - 3.3.2.2 <i>Carbohydrates</i> 3.3.2 Functional and chemical properties of food - 3.3.2.1 <i>Proteins</i> 3.3.2 Functional and chemical properties of food - 3.3.2.3 <i>Fats and oils</i> 3.3.2 Functional and chemical properties of food - 3.3.2.5 <i>Raising agents</i>	Why food is cooked and how heat is transferred to food, Selecting appropriate cooking methods caramelisation/dextrinization/gelatinisation gluten formation/denaturation/coagulation/foam formation/plasticity/shortening/aeration/creaming/emulsification/chemical /biological/mechanical raising agents	Resilience and communicate answers to worksheets Leadership in tasks Organisation of experiments.		Food investigations. Planning, preparing and serving dishes to demonstrate food science.

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Food Safety			Heart	Hand	
<p>Prior Learning: Students will have a good understanding of general personal and food hygiene through practical lessons in KS3. They will have an understanding of correct food preparation having covered the 4 C's, contamination, cooking, cleaning and chilling. Understanding will be developed into the use of micro-organisms in food production, correct temperature control and the importance of food safety in the food industry.</p>					
2	3.4	<p>3.4.1 Food spoilage and contamination –</p> <p>3.4.1.1 Micro-organisms and enzymes</p> <p>3.4.1.2 The signs of food spoilage (also covers Revision 3.3 <i>Food science</i> –</p> <p>3.3.2 <i>Functional and chemical properties of food</i> – 3.3.2.4 <i>Fruit and vegetables</i>) /</p> <p>3.4.1.3 Micro-organisms in food production</p> <p>3.4.1.4 Bacterial contamination</p> <p>3.4.2.1 Buying and storing food</p> <p>3.4.2.2 Preparing, cooking and serving food (also covers Revision 3.3.1 <i>Cooking of food</i>)</p>	<p>Micro-organisms: yeasts, moulds, bacteria and their growth conditions/enzymes in food spoilage/ enzymic browning/control the different types of food poisoning bacteria/symptoms of food poisoning</p>	<p>Self-awareness of personal hygiene.</p> <p>Awareness of others.</p> <p>Communication.</p>	<p>Investigation -</p> <p>Analyse the task / Practical experiments and investigations / Analyse and interpret results of the investigative work / Evaluate hypothesis with justification</p>

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Food Choice Term 3				Heart		Hand
<p>Prior Learning: Students will have knowledge of seasonal food, staple foods from around the world and some knowledge of international foods. Students will develop their understanding of different cooking methods used around the world to help prepare them for the NEA2 to plan, prepare and cook a meal for a specific need or type of cuisine. Links will be made to business and the power of marketing food products and methods used.</p>						
3	3.5	3.5.1 Factors affecting food choice 3.5.2 British and international cuisine 3.5.3 Sensory evaluation	Factors which influence food choice – cost/ religious, cultural and ethical reasons Food labelling and marketing influences British food choices International cuisine/Culinary traditions	.Awareness of other cultures food choices. Organisation and initiative in practical's.		Food Preparation Assessment - Researching the task / Demonstrating technical skills / Planning for the final menu / Analysis and evaluation

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Food Provenance				Heart		Hand
<p>Prior Learning: Students will have an understanding of food miles, seasonal foods and fair trade food products. They will learn about different processes that the food industry from uses from farm to fork and the effect that the processes have on food.</p>						
3	3.6	3.6.1 Environmental impact and sustainability 3.6.1.1 Food sources 3.6.1.2 Food and the environment 3.6.1.3 Sustainability of food	Environmental issues associated with food Explain how each environmental issue may influence food choice, including: seasonal foods/ sustainable methods of farming / transportation of food and food miles / organic food / local produce / packaging / carbon footprint / food wastage How ingredients are grown, reared and caught, including: free range/ genetically modified Explain the food security	Awareness of the food industry on the environment. Organisation and initiative in practicals.		Food Preparation Assessment - Researching the task / Demonstrating technical skills / Planning for a menu / Analysis and evaluation

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Designing principles		Head	Heart	Unit 6	Hand	
<p>Prior Learning: Students will have covered no less than 5 design and make activities through years 7 to 9. Starting with a design brief, students analyse the brief then research into similar products, materials and who the client may be. They will have researched Design movements like Art Deco, Art Nouveau and some modernism movements. They will also have researched into key designers like Phillip Starck, Giovanni Alessi, Coco Chanel and James Dyson. Progression is through the increasing number of designers and in depth knowledge of a minimum of 3 designers.</p>						
11	3.3.1 3.3.2	<p>Investigation, primary and secondary data</p> <ul style="list-style-type: none"> Understand how primary and secondary data can be collected to assist the understanding of client and user needs Know how to write a design brief and produce a manufacturing specification Understand how the environment, and social and economic challenges influence designing and making 	<p>PowerPoint Guide: T1 Investigation, primary and secondary data</p> <p>Worksheet 1 Investigation, primary and secondary data</p> <p>Homework 1 Investigation, primary and secondary data</p>	Effective communication with the client	Topic 1	Continue with mini project 4. Alternative opportunity to collect data for a given task such as
12	3.3.3	<p>The work of others – designers</p> <ul style="list-style-type: none"> Know how to investigate, analyse and evaluate the work of others Understand how investigating the work of other designers can inform designing 	<p>PowerPoint Guide: T2A The work of others - designers</p> <p>Worksheet 2A The work of others - designers</p> <p>Homework 2A The work of others – designers</p> <p>Case study</p>	Research and analysis	Topic 2A	Continue with mini project 5. Alternative opportunity to run through a case study of the work of a designer through a product analysis and a brief look at their life. This will reinforce the technique to be used for their own case studies.

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13	3.3.3	The work of others – companies <ul style="list-style-type: none"> • Know how to investigate, analyse and evaluate the work of others • Understand how investigating the work of other design companies can inform designing 	PowerPoint Guide: T2B The work of others - companies Worksheet T2B The work of others - companies Homework T2B The work of others - companies	Research and Analysis skills	Topic 2B	Complete mini project 6.
14	3.3.4	Design strategies <ul style="list-style-type: none"> • Be able to use a range of design strategies to help produce imaginative and creative design ideas • Understand how to explore and develop design ideas 	PowerPoint Guide: T3 Design strategies Worksheet 3 Design strategies Homework 3 Design strategies		Topic 3	Complete mini project 7.

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Term 2

Week	Specification reference	Objectives and content	Teaching unit resources	Unit reference		
Designing principles		Head		Heart	Unit 6	Hand
<p>Prior Learning: Students learn how to communicate their ideas through various technical drawing techniques from the start of year 7. This includes free hand sketching, crating, isometric drawing and perspective drawing techniques. They learn how to produce a working drawing in orthographic projection and how to dimension their drawings using British standard notation. Design ideas are produced by free hand techniques and using CAD mainly 2D Design and Sketch-up software. Annotation is used increasingly throughout years 7 to 9.</p>						
15	3.3.5 3.3.6	<p>Head</p> <p>Communication of design ideas</p> <ul style="list-style-type: none"> Understand how to develop, communicate, record and justify design ideas Be aware of a range of techniques to support clear communication of design ideas Know how to design and develop prototypes in response to client wants and needs Be able to critically evaluate prototypes and suggest modifications 	<p>PowerPoint Guide: T4 Communication of design ideas</p> <p>Worksheet 4 Communication of design ideas</p> <p>Homework 4 Communication of design ideas</p> <p>Link Video Two-point perspective [1m07s]</p>	<p>Heart</p> <p>This is all about effective communication both graphically and with the use of annotation</p>	Topic 4	<p>Hand</p> <p>Complete a series of drawing activities to help develop an understanding of the benefits and limitations of the various drawing styles including freehand sketching, oblique, isometric, two-point perspective, exploded and third-angle orthographic projection.</p> <p>Ensure students are aware of how to be selective and know how to record data for use in their portfolios.</p> <p>Demonstrate different portfolio techniques including digital format if appropriate.</p>

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		Unit 6 Designing principles	Unit assessment			1 st part of Spring 1 assessment added to practical grades from Mini NEA up to assessment point on DODDLE

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Making principles		Head	Heart	Unit 7	Hand
<p>Prior Learning: In year 7 materials are selected for the students. Through years 8 and 9 students are increasingly encouraged to select materials to suit their products functional and aesthetic features. Accuracy of manufacture is prioritised with the use of tolerances introduced at GCSE level. Efficient use of materials is taught throughout with tessellation being progression into GCSE. Waste management is planned into the design and make tasks with students progressing onto this role through GCSE. Health and safety is prioritised from year 7 with progression being through the increasing use of more tools and techniques.</p>					
16	3.3.7	<p>Selection of materials and components</p> <ul style="list-style-type: none"> • Be able to select and use materials and components appropriate to a specific task • Understand how functionality, availability and cost affect the selection of materials and components 	<p>PowerPoint Guide: T1 Communication of design ideas</p> <p>Worksheet 1 Communication of design ideas</p> <p>Homework 1 Communication of design ideas</p>	<p>Lateral thinking, consider all joining options for task</p>	<p>Topic 1</p> <p>NEA skills project 12-14 wks.</p> <p>In the chosen specialist material area, students are to produce a prototype product and a portfolio of supporting evidence similar to the NEA. The design context can be chosen from, but not limited to the following:</p> <ol style="list-style-type: none"> 1. An aid or adaptation to an existing product for the very young, the elderly or those with special needs. 2. A prototype product to enhance road safety. 3. A storage or transportation device that protects valuable or fragile contents from theft or damage and breakage.
17	3.3.8	<p>Tolerances</p>	<p>PowerPoint Guide: T2 Tolerances</p> <p>Worksheet 2 Tolerances</p>	<p>Resilience to complete and communicate</p>	<p>Topic 2</p> <p>NEA skills project</p> <p>Alternative opportunity to make a small artefact to a</p>

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		<ul style="list-style-type: none"> • Understand and use tolerances to ensure accuracy is considered when making a product • Understand how a range of materials are formed to designated tolerances • Understand why tolerances are applied during making activities • Understand how additional material may be required or removed by a cutting method, seam allowance or joint overlap 	Homework 2 Tolerances	<p>worksheet answers</p> <p>Practical accuracy requires resilience</p>		<p>given tolerance in the chosen specialist material. A good method for getting students to self-check their work is to create a go/no go template for the given task.</p> <p>Ideas may include:</p> <p>One half of a wood joint that needs to fit the other half that is pre-made.</p> <p>Create a replacement pocket to exactly cover the one on a school blazer.</p> <p>Create a parallel turned shaft to a specific diameter.</p> <p>Devise a LDR circuit with a potential divider which switches on a LED at a given LUX level.</p> <p>Construct a small trinket box from card where the base interference fits into the lid.</p>
18	3.3.9	<p>Material management</p> <ul style="list-style-type: none"> • Understand how effective design planning can minimise waste • Be aware of how design adaptations and use of tessellation can save time and materials • Understand the value of using measurement and marking out to create an accurate prototype • Be able to recognise and characterise the appropriate tools 	<p>PowerPoint Guide: T3 Material management</p> <p>Worksheet 3 Material management</p> <p>Homework 3 Material management</p>	<p>Organisation, thoughtfulness and resilience required to minimise waste.</p> <p>Draw on cross curricular maths knowledge</p>	Topic 3	<p>NEA skills mini project</p> <p>Opportunity to investigate tessellation and nesting with a simple design layout task such as fitting a given number of parts on an A4 or A3 page in the most efficient way. Students can then calculate the waste.</p>

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		and methods to mark out a range of materials to create prototypes				
19	3.3.10	Tools, equipment, techniques and finishes <ul style="list-style-type: none"> • Understand how to select and use specialist tools, equipment, techniques and processes • Be aware of relevant health and safety issues when using specialist tools, equipment, techniques and processes to protect yourself and others from harm 	PowerPoint Guide: T4 Tools, equipment, techniques and finishes Worksheet 4 Tools, equipment, techniques and finishes Homework 4 Tools, equipment, techniques and finishes Link Tensol 12 Safety data sheet Link Video How NOT to use a disc sander		Topic 4	NEA skills mini project Opportunity to reinforce health and safety requirements in the workshop and link signage and PPE to the legislation and HES requirements
20	3.3.11	Surface treatments and finishes <ul style="list-style-type: none"> • Know and understand that surface treatments and finishes are applied for functional and aesthetic purposes • Understand how to prepare different surfaces for treatments and finishes • Understand how to select and apply appropriate surface treatments and finishes to a range of surfaces 	PowerPoint Guide: T5 Surface treatments and finishes Worksheet 5 Surface treatments and finishes Homework 5 Surface treatments and finishes	Resilience required to get the best surface finish in wood. Quality is directly proportional to effort	Topic 5	NEA skills mini project Opportunity to demonstrate and use a variety of surface finishes relating to the chosen specialist area

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		Unit 7 Making principles	Unit assessment			2 nd part of Spring 1 assessment added to practical grades from Mini NEA so far
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Specialist Units - 1		Head		Heart	Unit 5A-5F	Hand
21		Sources, origins and properties Specific content detail for all specialist units can be found at the end of this document.			Topic 1	NEA skills project 6 Opportunity for demonstration of or practice using specialist materials, techniques, equipment and machinery not previously covered Teacher to choose
22		Working with specialist materials			Topic 2	NEA skills project 7 Further specialist investigation, teacher to choose
23		Commercial manufacturing, surface treatments and finishes			Topic 3	NEA skills project 8 Further specialist investigation Metal finishes
		Unit 5A-5F Specialist Units	Unit assessment			Spring 2 assessment to be added to practical grades from Mini NEA so far at assessment point
New and emerging technologies					Unit 1	
Prior Learning: Much of this unit is new to the students. Some knowledge of computer-based systems and robotics is taught through the programming and mechanisms project in year 8. Students will also have learned about the impact of designing on people, culture and society mainly from an environmental point of view with progression through more in depth understanding at GCSE.						
24	3.1.1	Industry and enterprise <ul style="list-style-type: none"> Understand the impact of new and emerging technologies on the design and organisation of the workplace and tools and equipment Be aware of how computers and automation have changed 	PowerPoint Guide: T1 Industry and enterprise Link Video BMW Car Manufacture [3m49s] Link Fully automated warehouse [1m59s]	Resilience	Topic 1	NEA skills project 9

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		<p>manufacturing through the use of robotics</p> <ul style="list-style-type: none"> • Understand how innovation can drive product development and enterprise including the use of crowd funding and virtual marketing • Understand co-operative and fair trade organisation 	<p>Worksheet 1 Industry and enterprise</p> <p>Link Augmented reality [2m38s]</p> <p>Homework 1 Industry and enterprise</p>			
24	3.1.1	<p>Sustainability and the environment</p> <ul style="list-style-type: none"> • Understand that new technologies need to be developed and produced in a sustainable way • Be aware of the impact that excessive use of certain materials has on the environment • Understand how the environment can be protected by responsible design and manufacturing • Understand how waste can be disposed of with the least impact on the planet • Understand the positive and negative impacts new products have on the environment 	<p>PowerPoint Guide: T2 Sustainability and the environment</p> <p>Link Video Kaizen [4m16s]</p> <p>Link Video Plastic entering food chain [0m59s]</p> <p>Worksheet 2 Sustainability and the environment</p> <p>Homework 2 Sustainability and the environment</p>		Topic 2	<p>NEA skills project 10</p> <p>Investigate the emissions produced by a range of motor vehicles</p>
25	3.1.1	<p>People, culture and society</p> <ul style="list-style-type: none"> • Understand how technology push and market pull affect consumer choice and employment 	<p>PowerPoint Guide: T3 People, culture and society</p> <p>Link Video Ford Cobots [1m04s]</p>	Group work, team members to come to a consensus about a	Topic 3	<p>NEA skills project 11</p> <p>Investigate a range of products and decide if they were driven by technology push or market pull.</p>

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		<ul style="list-style-type: none">• Understand changes in job roles due to the emergence of new ways of working• Be aware of changes in fashion and trends and how they affect designers and manufacturers• Understand how new products can have both a positive and negative impact on society	Link Video HSBC Cultural Adverts [6m27s] Worksheet 3 People, culture and society Homework 3 People, culture and society	range of products		
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Term 3

Week	Specification reference	Objectives and content	Teaching unit resources	Unit reference		
New and emerging technologies		Head		Heart	Unit 1	Hand
26	3.1.1	Production techniques and systems <ul style="list-style-type: none"> Understand contemporary and potential future use of automation, Computer Aided Design (CAD) and Computer Aided Manufacturing (CAM) Be able to recognise and characterise the use of Flexible Manufacturing Systems (FMS) Understand how Just in Time (JIT) and Lean Manufacturing contribute to manufacturing efficiencies 	PowerPoint T4: Production techniques and systems Worksheet 4 Production techniques and systems Homework 4 Production techniques and systems		Topic 4	NEA skills project 12
26	3.1.1	Informing design decisions <ul style="list-style-type: none"> Be able to evaluate the advantages and disadvantages of planned obsolescence from different perspectives Understand how products can be designed to be repaired and recycled 	PowerPoint T5: Informing design decisions Link Built in obsolescence Link Swedish repair bills Worksheet 5 Informing design decisions Homework 5 Informing design decisions		Topic 5	NEA skills project 13

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		Unit 1 New and emerging technologies	Unit assessment			Summer 1 assessment added to final practical grades for NEA skills project
Energy, materials, systems and devices Head				Heart	Unit 1	Hand
<p>Prior Learning: Students will be aware of the generation of energy through solar, wind and other energy friendly means of generation. Progression is achieved at GCSE by learning how these methods produce usable energy through the use of turbines. Students are taught about mechanical energy in the year 8 mechanisms project where for example they will learn how rotary motion is converted into linear through the use of cams, cranks, gears and wheels.</p>						
27	3.1.2	Energy generation <ul style="list-style-type: none"> Understand how power is generated from fossil and nuclear fuels Understand how power is generated from renewable energy sources such as: wind, solar, tidal, hydroelectric and biomass Be aware of the arguments for and against the selection of fossil fuels, renewable energy and nuclear power 	PowerPoint T1: Energy generation Worksheet 1 Energy generation Homework 1 Energy generation	Initiative and resilience compare power stations to the internal combustion engines found in a car.	Topic 1	Complete NEA skills project 14 Study the demonstration of an engine in the project court to see how fossil fuels are converted into kinetic energy
28	3.1.2	Energy storage <ul style="list-style-type: none"> Be able to identify mechanical power and understand how it is stored Understand pneumatics and hydraulics as examples of kinetic pumped storage systems 	PowerPoint T2: Energy storage Link Cryogenic energy storage Link UK Battery farms Link Video Energy conversion [2m34s]		Topic 2	Review of mini NEA skills project. Analysis of former GCSE projects to foster expectations at various levels and to develop an awareness for the quality of presentation, ideas

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		<ul style="list-style-type: none"> Understand the functional properties of alkaline and re-chargeable batteries 	<p>Worksheet 2 Energy storage</p> <p>Homework 2 Energy storage</p>			generation, modelling and the quality of finish achievable.
27	3.1.3	<p>Modern materials</p> <ul style="list-style-type: none"> Be able to recognise a range of modern materials Describe developments made through the invention of new or improved processes involving modern materials Explain how modern materials can be used to alter functionality 	<p>PowerPoint T3: Modern materials</p> <p>Worksheet 3 Modern materials</p> <p>Homework 3 Modern materials</p>	Resilience and communication to complete the worksheet	Topic 3	Test and handle a range of modern materials. Use of you tube where materials are not available
28	3.1.3	<p>Smart materials</p> <ul style="list-style-type: none"> Be able to recognise a range of smart materials Understand how the functional properties of a range of smart materials can be changed by external stimuli 	<p>PowerPoint T4: Smart materials</p> <p>Worksheet 4 Smart materials</p> <p>Homework 4 Smart materials</p>	Resilience and communication to complete the worksheet	Topic 4	NEA 2 Test and handle a range of smart materials. Use of you tube where materials are not available
29	3.1.3	<p>Composite materials and technical textiles</p> <ul style="list-style-type: none"> Understand how material properties can be enhanced by combining two or more materials Recognise a range of composite materials and technical textiles 	<p>PowerPoint T5: Composite materials and technical textiles</p> <p>Link Video Fibreglass mould [8m13s]</p> <p>Link Video Problem with microfibres [2m47s]</p>	Resilience and communication to complete the worksheet	Topic 5	NEA 3 Test and handle a range of composite materials. Use of you tube where materials are not available Kevlar jacket testing video

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		<ul style="list-style-type: none"> Understand how fibres can be manipulated to create technical textiles 	<p>Worksheet 5 Composite materials</p> <p>Homework 5 Composite materials</p>			
29	3.1.4	<p>Systems approach to designing</p> <ul style="list-style-type: none"> Understand the principles of electronic systems Use systems diagrams and flowcharts to analyse and solve a given problem Understand the use of open and closed loop systems and subsystems Recognise and understand common electronic input and output components 	<p>PowerPoint T6: Systems approach to designing</p> <p>Worksheet 6 Systems approach to designing</p> <p>Homework 6 Systems approach to designing</p>		Topic 6	NEA 4
29	3.1.4	<p>Electronic systems processing</p> <ul style="list-style-type: none"> Understand the difference between analogue and digital signals Understand how microcontrollers are programmed as counters, timers and for decision making to provide functionality to products and processes Understand the use of buzzers, speakers and lamps to provide functionality to products and processes 	<p>PowerPoint T7: Electronic systems processing</p> <p>Worksheet 7 Electronic systems processing</p> <p>Homework 7 Electronic systems processing</p>		Topic 7	NEA 5

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30	3.1.5	Mechanical devices <ul style="list-style-type: none"> • Be able to recognise and identify a range of movements • Understand the functions of mechanical devices to produce linear, rotary, reciprocating and oscillating movements • Understand how mechanisms can be used to change magnitude and direction of force, including levers, linkages and rotary systems 	PowerPoint T8: Mechanical devices Worksheet 8 Mechanical devices Homework 8 Mechanical devices		Topic 8	NEA 6 Investigate mechanisms using Focus on Mechanical Toys software.
31		Exam week will be allocated during the Summer term				Record exam result in Doodle
32		NEA contexts released by exam board				NEA1 Context analysis
		Prior Learning: Design and make task from Brief to final evaluation. Progression comes through starting from a context rather than a design brief.				
33		Primary research methods				NEA2 Research 1
34		Client identification				NEA3 Research 2
35		Product analysis				NEA4 Research 3
36		Design trends				NEA5 research 4
37		Research selection				NEA6 Research conclusions

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Term 4 Start Year 11

Week	Specification reference	Objectives and content	Teaching unit resources	Unit reference	Hand
Specialist Units – 2 if applicable (2 recommended) Heart			Heart	Unit 5A-5F	Hand
1		Sources, origins and properties		Topic 1	NEA 7 Produce a Design Brief focusing on client and research
2		Working with specialist materials		Topic 2	NEA 8 Research based of design brief
3		Commercial manufacturing, surface treatments and finishes		Topic 3	NEA 9 Produce a specification based on research, analysis and client needs.
		Unit 5A-5F Specialist Units	Unit assessment		
4					NEA 10-11
5					NEA 12-13
6					NEA 14-15
7					NEA 16-17
8					NEA 18-19
9					NEA 20-22
10					NEA 23-24
11					NEA 25-26
12		Revision			
13		Revision			

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14		Mock examination week 1 November				
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Term 5

Week	Specification reference	Objectives and content	Teaching unit resources	Unit reference	Hand	
NEA completion and revision starts				Heart	Unit 5A-5F	Hand
15		Mock examination week2 February		Initiative through revision at home. Resilience		
16				Resilience and communication	NEA 27-28	
17				Resilience and communication	NEA 29-30	
18				Resilience and communication	NEA 31-32	
19				Resilience and communication	NEA 33-34	
20				Resilience and communication	NEA Practical deadline	
21				Resilience and communication	NEA Testing and evaluation	
22				Resilience and communication	NEA Final hand-in	
23		Revision		Resilience, organisation of revision note and revision timetable	Revision 1-2	
24		Revision			Revision 3-4	
25		Revision			Revision 5-6	

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26		Revision				Revision 7-8
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Week	Specification reference	Objectives and content	Teaching unit resources		Unit reference
Revision		Head	Heart	Unit 5A-5F	Hand
26		Revision		Resilience Organisation	Revision 9-10
27		Revision			Revision 11-12
28		Revision			Revision 13-14
29		Revision			Revision 15-16

Term 6

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Specialist units

Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Papers and Boards				Section 5A	Unit 5A
1	3.2.1 3.2.4	<p>Sources, origins and properties</p> <ul style="list-style-type: none"> Learn how the primary sources of materials for producing papers and boards are converted into products Understand the ecological issues in the manufacture and recycling of paper and board products Learn how different properties of papers and boards make them suitable for use in commercial products 	<p>PowerPoint Guide: T1 Sources, origins and properties</p> <p>Worksheet 1 Sources, origins and properties</p> <p>Homework 1 Sources, origins and properties</p> <p>Link Video Making paper [13m21s]</p>	Chapter 24	Topic 1
2	3.2.5 3.2.6 3.2.8	<p>Working with paper and board</p> <ul style="list-style-type: none"> Know and understand the commercial stock forms, types and sizes of materials in order to calculate quantities Understand how to cut, crease, score, fold and perforate card Be aware of school-based cutting, forming and processing techniques, tools and equipment 	<p>PowerPoint Guide: T2 Working with paper and board</p> <p>Worksheet 2 T2 Working with paper and board</p> <p>Homework 2 T2 Working with paper and board</p> <p>Box net</p> <p>Pop-up card</p>	Chapter 25	Topic 2

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3	3.2.9	Commercial manufacturing, surface treatments and finishes <ul style="list-style-type: none">• Understand how the properties of different papers and boards affect their use in commercial applications• Be aware of commercial processing techniques• Understand why registration marks are used to enhance quality control• Understand how the application of surface treatments and finishes can modify the functional and aesthetic properties of paper and board products	PowerPoint Guide: T3 Commercial manufacturing Worksheet 3 Commercial manufacturing Homework 3 Commercial manufacturing	Chapter 26	Topic 3	
		Unit 5A Paper and Boards	Unit assessment			

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Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Timber based materials				Section 5B	Unit 5B
1	3.2.1 3.2.4	<p>Sources, origins and properties</p> <ul style="list-style-type: none"> Understand the main processes involved in producing workable forms of timber including: <ul style="list-style-type: none"> Conversion Seasoning and The creation of manufactured timbers Be aware of sustainability and ethical factors in timber production and use Understand the advantages and disadvantages of manufactured board compared with natural wood 	<p>PowerPoint Guide: T1 Sources, origins and properties</p> <p>Worksheet 1 Sources, origins and properties</p> <p>Homework 1 Sources, origins and properties</p> <p>Link Article Illegal teak logging</p> <p>Link Video Felling machinery [6m03s]</p> <p>Link Video Timber production [5m21s]</p>	Chapter 27	Topic 1
2	3.2.5 3.2.6 3.2.8	<p>Working with timbers</p> <ul style="list-style-type: none"> Know and understand the commercial stock forms, types and sizes of materials in order to calculate quantities Be aware of school-based cutting, forming and processing techniques, tools and equipment 	<p>PowerPoint Guide: T2 Working with timbers</p> <p>Worksheet 2 T2 Working with timbers</p> <p>Homework 2 T2 Working with timbers</p> <p>Link video Steam bending [3m26s]</p>	Chapter 28	Topic 2

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3	3.2.9	<p>Commercial manufacturing, surface treatments and finishes</p> <ul style="list-style-type: none"> • Know and understand how timbers and boards are selected and processed for commercial products • Learn how materials are cut, shaped and formed to a tolerance • Learn about the preparation and application of treatments and finishes to enhance functional and aesthetic properties 	<p>PowerPoint Guide: T3 Commercial manufacturing</p> <p>Worksheet 3 Commercial manufacturing</p> <p>Homework 3 Commercial manufacturing</p> <p>Link video Curtain Coater [2m53s]</p>	Chapter 29	Topic 3	
		Unit 5B Timber based materials	Unit assessment			

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Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Metal based materials				Section 5C	Unit 5C
1	3.2.1 3.2.4	<p>Sources, origins and properties</p> <ul style="list-style-type: none"> • Know how metals are mined and extracted from raw material • Understand the processes involved in extraction and refining to produce workable forms of metal • Be aware of sustainability and ethical issues in metal production, in use and end of life 	<p>PowerPoint Guide: T1 Sources, origins and properties</p> <p>Worksheet 1 Sources, origins and properties</p> <p>Homework 1 Sources, origins and properties</p> <p>Link Video Recycling fridges [5m10s]</p> <p>Link Video Recycling iron [6m44s]</p>	Chapter 30	Topic 1
2	3.2.5 3.2.6 3.2.8	<p>Working with metal based materials</p> <ul style="list-style-type: none"> • Understand that materials and components are available in standard forms and sizes • Be aware of school-based cutting, forming and processing techniques, tools and equipment 	<p>PowerPoint Guide: T2 Working with metal based materials</p> <p>Worksheet 2 T2 Working with metals</p> <p>Homework 2 T2 Working with metals</p> <p>Link video Commercial casting [3m18s]</p> <p>Link video Punching and pressing [4m45s]</p>	Chapter 31	Topic 2
3	3.2.9	<p>Commercial manufacturing, surface treatments and finishes</p>	<p>PowerPoint Guide: T3 Commercial manufacturing</p>	Chapter 32	Topic 3

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		<ul style="list-style-type: none">• Know and understand how metals are selected and processed for commercial products• Explain how aids are used to judge quality and accuracy during processing• Understand how surface treatments and finishes affect the functional and aesthetic properties of metal based products	Worksheet 3 Commercial manufacturing Homework 3 Commercial manufacturing Link video Aluminium foundry [6m41s]			
		Unit 5C Metals	Unit assessment			

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Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Polymers				Section 5D	Unit 5D
1	3.2.1 3.2.4	Sources, origins and properties <ul style="list-style-type: none"> • Know the primary sources of polymers • Understand the processes involved in refining, fractional distillation and cracking to produce workable forms of polymers • Understand how plastics can be modified to enhance their properties • Be aware of sustainability and ethical issues in plastic production, in use and end of life 	PowerPoint Guide: T1 Sources, origins and properties Worksheet 1 Sources, origins and properties Homework 1 Sources, origins and properties Link Video Fractional distillation [4m05s] Link Video Plastic roads [1m33s] Link Video Sustainability [3m13s]	Chapter 33	Topic 1
2	3.2.5 3.2.6 3.2.8	Working with polymers <ul style="list-style-type: none"> • Know and understand the commercial stock forms, types and sizes of materials to calculate quantities • Be aware of school-based cutting, forming and processing techniques, tools and equipment 	PowerPoint Guide: T2 Working with timbers Worksheet 2 T2 Working with timbers Homework 2 T2 Working with timbers Link video Plastic film [2m14s]	Chapter 34	Topic 2

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3	3.2.9	<p>Commercial manufacturing, surface treatments and finishes</p> <ul style="list-style-type: none"> • Understand how the properties of different polymers influence use and affect performance • Be aware of commercial processing techniques for plastics • Understand the application and use of quality control during manufacture • Understand how preparation and application of treatments and finishes affect the functional and aesthetic properties of polymer-based products 	<p>PowerPoint Guide: T3 Commercial manufacturing</p> <p>Worksheet 3 Commercial manufacturing</p> <p>Homework 3 Commercial manufacturing</p> <p>Link video Panton Chair [3m06s]</p> <p>Link video Hydrographic printing [5m01s]</p>	Chapter 35	Topic 3	
		Unit 5D Polymers	Unit assessment			

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Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Textile based materials				Section 5E	Unit 5E
1	3.2.1 3.2.4	<p>Sources, origins and properties</p> <ul style="list-style-type: none"> Understand the processes involved in obtaining raw material from animal, chemical and vegetable sources Be aware of sustainability and ethical issues in plastic production, in use and end of life 	<p>PowerPoint Guide: T1 Sources, origins and properties</p> <p>Worksheet 1 Sources, origins and properties</p> <p>Homework 1 Sources, origins and properties</p> <p>Link Video Cotton lifestyle [1m50s]</p> <p>Link Video Flame retardant [2m29s]</p> <p>Link Video Recycled polyester [1m09s]</p>	Chapter 36	Topic 1
2	3.2.5 3.2.6 3.2.8	<p>Working with textiles</p> <ul style="list-style-type: none"> Understand how textiles and components are available in standard forms and sizes Be aware of school-based cutting, forming and processing techniques, tools and equipment 	<p>PowerPoint Guide: T2 Working with timbers</p> <p>Worksheet 2 T2 Working with timbers</p> <p>Homework 2 T2 Working with timbers</p> <p>Link video Draping [5m32s]</p> <p>Link video Haute couture [7m41s]</p>	Chapter 37	Topic 2

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3	3.2.9	<p>Manufacture and finishing, surface treatments and finishes</p> <ul style="list-style-type: none"> • Know and understand how textile based materials are selected and processed for commercial products • Understand why aids are used to judge quality and accuracy before and during processing • Understand how preparation and application of treatments and finishes affect the functional and aesthetic properties of textile products 	<p>PowerPoint Guide: T3 Commercial manufacturing</p> <p>Worksheet 3 Commercial manufacturing</p> <p>Homework 3 Commercial manufacturing</p> <p>Link video Commercial screen printing [3m06s]</p> <p>Link video DyeCoo [2m20s]</p> <p>Link video Jeans manufacturing [6m48s]</p>	Chapter 38	Topic 3	
		Unit 5E Textiles	Unit assessment			

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Week	Specification reference	Objectives and content	Teaching unit resources	Textbook reference	Unit reference
Specialist material areas – Electronic based materials				Section 5F	Unit 5F
1	3.2.1 3.2.4	Sources, origins and properties <ul style="list-style-type: none"> • Be able to select materials and components in relation to a range of criterion • Be able to recognise and characterise types of printed circuit boards • Understand the functional and aesthetic properties of anodised aluminium • Be aware of sustainability and ethical issues in PCB production, in use and at end of life 	PowerPoint Guide: T1 Sources, origins and properties Worksheet 1 Sources, origins and properties Homework 1 Sources, origins and properties Link Video Anodising [2m29s] Link Video Drone flying [2m23s] Link Video Racing grannies [1m27s]	Chapter 39	Topic 1
2	3.2.5 3.2.6 3.2.8	Working with electronics <ul style="list-style-type: none"> • Understand that materials and components are available in standard forms and sizes • Be aware of school-based soldering, cutting and shaping 	PowerPoint Guide: T2 Working with electronics Worksheet 2 T2 Working with electronics Homework 2 T2 Working with electronics	Chapter 40	Topic 2
3	3.2.9	Manufacture and finishing, surface treatments and finishes <ul style="list-style-type: none"> • Be aware of commercial processing techniques in PCB production 	PowerPoint Guide: T3 Commercial manufacturing	Chapter 41	Topic 3

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		<ul style="list-style-type: none"> • Know and understand how the properties of electronic and mechanical systems influence and affect the performance of domestic appliances and motor vehicles • Understand how surface treatments and finishes affect the functional and aesthetic properties of mechanical and electronic products 	<p>Worksheet 3 Manufacturing and finishing</p> <p>Homework 3 Manufacturing and finishing</p> <p>Link video Car production [1m48s]</p> <p>Link video Car Spraying [5m10s]</p> <p>Link video Electric cars [3m02s]</p> <p>Link video Wave soldering [2m19s]</p>			
		Unit 5F Electronic based materials	Unit assessment			