



## Holy Trinity

### D&T and Food Tech Long Term Plan – KS3 Secondary

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Y7 D&T	<p style="text-align: center;"><b>Design &amp; Technology</b></p> <p><b>Wooden box</b> - Health &amp; safety, tools and materials, practical skills.  <b>Name plate</b> - development of ideas, CAD/CAM and practical skills</p>					
Y7 Food				<p><b>Food Technology – Introduction to food technology</b>            Key practical skills, Health &amp; safety, The Eatwell Guide, Food safety, Food processing, British food and culture</p>		
Y8 D&T	<p style="text-align: center;"><b>Design &amp; Technology</b></p> <p><b>Metal keyring</b> – Health &amp; safety, tools and materials, practical skills.  <b>Mini light</b> - Design &amp; development of ideas, CAD/CAM, electronics, a range of practical skills using different materials and hand-held tools.</p>					
Y8 Food				<p><b>Food Technology – Nutrition and Food choice</b>            Key practical skills, Food poisoning, Macro and Micro nutrients (function and sources), World foods, Food ethics</p>		
Y9 D&T	<p style="text-align: center;"><b>Design &amp; Technology</b></p> <p><b>Alessi Clock</b> - The design process including designing to a client brief, adapting designs to materials and development of products through evaluation.</p>					
Y9 Food				<p><b>Food Technology – Dietary needs and Seasonal eating</b>            Key practical skills, Cooking methods, Malnutrition, Allergies and intolerances, Vegetarianism, Diet through life, Seasonality</p>		



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Design Technology Long Term Plan – Secondary  
2024-2025

<b>Year</b>	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
<b>Y10</b>	<b>Core technical principles</b>	<b>Specialist technical principles</b> (NEA style project)	<b>Specialist technical principles</b>	<b>Designing and making principles</b> (NEA style project)	<b>Designing and making principles</b> (NEA style project)	<b>Designing and making principles</b>
						<b>NEA</b> (Coursework)
<b>Y11</b>	<b>NEA</b> (Coursework)	<b>NEA</b> (Coursework)	<b>NEA</b> (Coursework)	<b>NEA</b> (Coursework)	<b>Paper 1</b> revision	
				<b>Paper 1</b> revision		



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Engineering Long Term Plan – Secondary  
2024-2025

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Y10						
Y11	<b>Unit 1</b> Manufacturing engineering products	<b>Unit 1</b> Manufacturing engineering products	<b>Unit 2</b> Designing engineering products	<b>Unit 3 - revision</b>	Final Exam	
		<b>Unit 2</b> Designing engineering products	<b>Unit 3</b> revision			



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### Hospitality and Catering Long Term Plan – Secondary

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Y10	<b>Unit 1</b> Understand the Hospitality and catering provision	<b>Unit 1</b> How hospitality & catering provisions operate	<b>Unit 1</b> Health & safety in hospitality & catering	<b>Unit 1</b> Food safety in hospitality & catering	<b>Unit 2</b> Hospitality & catering in action	
Y11	<b>Unit 2</b> Hospitality & catering in action		<b>Unit 2</b> Hospitality & catering in action (Practical exam)	<b>Unit 1</b> Revision	<b>Unit 1</b> Final Exam	