

Term 5 and 6 – 2020 Curriculum Planning

Curriculum plan for term 3 and 4 in response to C-19 and return to school. These curriculum alterations have been reviewed in light of curriculum delivered in home learning, pupil assessment and engagement.

Department: D&T: FPN

For KS3 please note: The DT schemes are planned around the 5 members of DT staff and their specialisms meaning that the projects do not run as per the school calendar term. Year 7 and 8 projects run for 7 weeks. Year 9 projects run for 5 weeks projects (so that students can experience all subjects before option choices).

		Content edited and / or repeated.	Curriculum Changes – What and How	Follow up for linked units further into the key stage
KS3 Term 5 & 6	Year 7 Food and cooking	All practical cooking sessions removed as students are taught in a non-specialist room in a designated Year 7 wing. This means that they will not be able to cook the dishes set for this module with teacher guidance.	Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision. Students design/plan their final pizza idea on paper.	Students will still have the opportunity to cook in Yr 8 and Yr 9, dishes with similar techniques to cover the skills lost through no practical.
	Year 8 Diet and health	All practical cooking sessions removed as students are taught in a non-specialist room in a designated Year 8 wing. This means that they will not be able to cook the dishes set for this module with teacher guidance.	Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision. Students design/plan dishes alongside the topic on paper to demonstrate understanding of ingredient functions and processes.	Students will still have the opportunity to cook in Yr 9 dishes with similar techniques to cover the skills lost through no practical.

	Year 9 – GCSE introduction	<u>New content to support introduction to GCSE FPN</u>	Students will be taught the following theory areas in preparation for GCSE: Food nutrition and health Functional and chemical properties of food – NEA investigation tasks that can be classroom based. Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision.	Content will be reviewed in Y10 with the opportunity to then build on practical skills with structured recipes each week.
KS4 Term 5	Year 10 (Theory & Non-Exam Assessment practice)	Core theory still be taught, no changes made. Practice NEA1 investigation assessments can resume.	Students now have access to practical. NEA 1 practise investigations can be taught to support the function of ingredients learning this term.	To support with NEA 1 and 2 once practical lessons can be re established students will be taught from the medium skill level bank provided by the exam board to support them with aiming higher for the NEA.
	Year 11 Exam revision	Revision time has been edited to be streamlined alongside the shorter assessments. Paper 1 section A and C to be completed followed by further revision to then complete Paper 2 section A, B and C	Students will spend this time receiving guided revision lessons in between the APS assessment weeks	n/a
KS4 Term 4	Year 10 (Theory & Non-Exam Assessment practice)	Core theory still be taught, no changes made.	Students now have access to practical. NEA 1 practise investigations can be taught to	To support with NEA 1 and 2 once practical lessons can be re established students will be

		Practice NEA1 investigation assessments can resume.	support the function of ingredients learning this term. Core theory – Food provenance	taught from the medium skill level bank provided by the exam board to support them with aiming higher for the NEA.
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