

Department	DT
Year	Yr11
Qualification	GCSE Food Technology

BCHS Curriculum Map 2016-17

Term	Week	1	2	3	4	5	6	7	
Autumn 1	Topic	Controlled assessment Recap on brief & task	Client brief – interviewing target market.	Practical Research Investigation- Creaming method	Analysis of Research	Design Criteria	Ideas – Possible products. Sketched, annotated, examples.	Idea 1 FPT	Idea 2 FPT
	Assessment				Mock Exam	Assessing investigating the design context.			
Autumn 2	Week	1	2	3	4	5	6	7	
	Topic	Idea 3 FPT	Idea 4 FPT	Idea 5 FPT	Product specification	Product Appraisal	Development planning	Development 1	
	Assessment				Assessment of ideas and design specification				
Spring 1	Week	1	2	3	4	5	6		
	Topic	Development FPT 1	Development FPT 2	Development FPT 3	Development FPT 4	Development FPT 5/6	Planning final product		

	Assessment					Assessment of Developments	Mock 2	
Spring 2	Week	1	2	3	4	5		
	Topic	Final Product FPT	Nutritional analysis	Final c/w hand in.	Exam Prep Intro to Exam board prep sheet	Focused Research on prep sheet (tbc by exam board March 2016)		
	Assessment	Final assessment of practical.						
Summer 1	Week	1	2	3	4	5	6	7
	Topic	Focused Research on prep sheet (tbc by exam board March 2016) - designing	Focused Research on prep sheet (tbc by exam board March 2016)	Standard components	Smart materials	Sauces, gelatinisation	Food miles, sustainability	Macro nutrients
	Assessment		Exam questions re topic	Exam questions re topic	Exam questions re topic	Exam questions re topic	Exam questions re topic	Exam questions re topic
Summer 2	Week	1	2	3	4			
	Topic	Micronutrients	Sensory Testing	Developing products	CAD/CAM			
	Assessment	Exam questions re topic	Exam questions re topic	Exam questions re topic	Final Exam – date to be confirmed			

