

Design & Technology Curriculum Map Overview 2025 - 2026

Year Group	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
7 Design & Technology/ Food Topics	Rotation A- Block Head Project Working with timbers Isometric Drawing Assessment Health and Safety		Rotation B- Eco Plastic Keyring/ Rosary & Pouch Working with plastics Working with textiles Health and Safety		Rotation C- Food Working with food Hygiene and Safety Kitchen Equipment Eatwell Guide	
7 Design & Technology/ Food Assessment	Baseline Knowledge Assessment Design Assessment: Isometric Final Idea Make Assessment: Shaping and forming blocks Baseline Knowledge Assessment Repeat		Baseline Knowledge Assessment Hand Stitching Pouch Assessment Eco Keyring Design Assessment Baseline Knowledge Assessment Repeat		Baseline Knowledge Assessment Hygiene Test Practical Assessment: Knife Skills Practical Assessment Cooking and Hygiene End of Rotation Knowledge Assessment	
	NC: Design, Make, Evaluate, Technical Knowledge				NC: Cooking & Nutrition	
8 Design & Technology / Food Topics	Rotation A- Book Stand Working with textiles Manufacture Specification Working with timbers		Rotation B- 21 st Century Design Working with electronics Sustainability Computer Aided Design & Programming		Rotation C- Food Working with food The Digestive System Special Diets & Religion Packaging	
8 Design & Technology/ Food Assessment	Baseline Knowledge Assessment Textiles Manufacture Assessment Frame Manufacture Assessment Baseline Knowledge Assessment Repeat		Baseline Knowledge Assessment Practical Soldering Assessment CAD Design Skills Assessment Baseline Knowledge Assessment Repeat		Baseline Knowledge Assessment Hygiene Test Practical Assessment Knife Hold Cutting of Onion Practical Assessment Cooking and Hygiene Baseline Knowledge Assessment Repeat	
	NC: Design, Make, Evaluate, Technical Knowledge				NC: Cooking & Nutrition	
9 Design & Technology/ Food Topics	Rotation A- Pencil Case Working with textiles Design and Template Development Sewing Machine Skills		Rotation B- Aluminium Skyline Project Working with metals Design Development/ Prototyping Mechanisms		Rotation C- Food Working with food Methods of Cooking Food Provenance and Food Miles	

					Macro and Micro, Vitamins and Minerals	
9 Design & Technology/ Food Assessment	Baseline Knowledge Assessment Applique Assessment Pencil Case Assembly Assessment Baseline Knowledge Assessment Repeat	Baseline Knowledge Assessment Aluminium Making Assessment Skyline Design Assessment Baseline Knowledge Assessment Repeat			Baseline Knowledge Assessment Hygiene Test Practical Assessment: Knife Skills Practical Assessment Cooking and Hygiene Baseline Knowledge Assessment Repeat	
	NC: Design, Make, Evaluate, Technical Knowledge				NC: Cooking & Nutrition	
10 GCSE Design & Technology Product Design (Eduqas) Topics	Wooden Plane: Hand tools and Machining with Timber/ Working drawings Technical Drawing Famous Designers	Candle Stick Holder: Designing to a brief and Pewter Casting Timbers Theory Metals Theory Famous Designers	Candle Stick Holder: Sheet metal forming, lathe work, assembly & finishing Textiles Theory Famous Designers	Inclusive Product : NEA Preparation tasks: Research, Design and Card/ Foam modelling skills Card and Board Theory CAD Theory	Inclusive Product: NEA Preparation tasks: Computer Aided Design Plastics Theory	NEA Research Smarts and Composite and Modern Materials Theory
10 GCSE Design & Technology Product Design (Eduqas) Assessment	Term 1 Baseline Theory Assessment (Technical Drawing, Timbers, Metals) HT1 Practical Working Drawing Assessment Grade HT1 Working with Timber Hand and Machine Skills Assessment HT1 Technical Drawing Assessment	HT2 Project Design Assessment HT2 Project Mould Shaping & Casting Finish Assessment HT2 Interim Materials Theory Timbers and Metals	HT3 Repeat Baseline + Alloys and Non ferrous HT3 Practical Assessment: Candle Stick: Metal forming, Lathe and Assembly Assessment HT3 Materials Theory Assessment Textiles	HT4 Practical Assessment: NEA Tasks HT4 Materials Theory Assessment Card and Board	HT5 Progress exam HT5 CAD Modelling Assessment	HT6 Materials Theory Assessment- Paper, Plastics and CAD CAM Theory HT6 NEA Context Response

10 GCSE Design & Technology Textiles (Eduqas) Topics	Sewing machine skills/ Fashion design skills Technical Drawing Famous Designers	Clothing Production: Sweat shirt Design and manufacture Timbers Theory Metals Theory Famous Designers	Clothing Production: Sweat shirt manufacture Textiles Theory	Textiles product: NEA Preparation Tasks: Research, Design and Paper modelling skills Card and Board Theory CAD Theory	Textiles product: NEA Preparation Tasks: Textiles Pattern Modelling Plastics Theory	NEA Research Smarts and Composite and Modern Materials Theory
10 GCSE Design & Technology Textiles (Eduqas) Assessment	Term 1 Baseline Theory Assessment (Technical Drawing, Timbers, Metals) HT1 Practical Assessment: Sewing Machine Skills Assessment HT1 Technical Drawing Assessment	HT2 Project Pattern Cutting & Applique Assessment HT2 Project Design Assessment HT2 Timbers, Metals and Drawing Theory Assessment (Baseline repeat)	HT3 Repeat Baseline + Alloys and Non ferrous HT3 Practical Assessment: Sweat Shirt assembly Manufacturing Assessment HT3 Textiles Theory Assessment	HT4 Practical Assessment: NEA Tasks HT4 Materials Theory Assessment Card and Board	HT5 Progress exam HT5: Modelling Assessment	HT6 NEA Context Response HT6 Plastics Theory Assessment
11 GCSE Design & Technology Product Design & Textiles (Eduqas) Topics	NEA Design Smarts and Composite and Modern Materials Theory	NEA Design/ Make Mechanisms Theory/ Electronics Theory	NEA Make Mechanisms Theory/ Electronics Theory	NEA Evaluate 21 st Century Design Theory	Scales of Production /Manufacturing Theory Famous Designers	

11 GCSE Design & Technology Product Design & Textiles (Eduqas) Assessment	HT1 NEA Research HT1 Progress Exam Assessment	HT2 NEA Design HT2 Smart, Modern and Composite Materials Theory Assessment	HT3 NEA Make HT3 Progress Exam Assessment	HT4 NEA Evaluate HT4 Electronics, Mechanics and 21 st Century Design Theory Assessment	HT5 Practice Questions A HT5 Practice Questions B	
10 GCSE Food Preparation & Nutrition (Eduqas) Topics	Hygiene and Safety Cake making methods Eggs Cereals – wheat, rice, oats Types of pastry Refined sugars, natural and artificial sweeteners and fats Pastry types and blind baking Practical: Cake making- Swiss roll, Welsh cake/fruit scone, gingerbread/ brownie Piping cream	Macronutrients: Protein Carbohydrates Fats Micronutrients: Vitamins and minerals Cultures and Cuisines Sauces Practical: Pasta making Sauce making – roux e.g. cheese sauce, reduction e.g. pasta sauce Sushi	Food spoilage/ Enzymic browning Healthy Eating and Health Conditions Fruits and Veg Vegetable cuts and effects –e.g fanning strawberry, jullienne carrots Pulses Nuts and Seeds Practical: Pastry making – shortcrust for Fruit tart with pastry creme	Meat/poultry Fish Milk, cheese, cream, yoghurt Practical: Chicken breast – how to butterfly and make a pocket De-boning and filleting a fish Battered fish/ fish cakes	Food processing – primary and secondary Provenance, food miles and food security Packaging and preventing food waste Practical: Setting using gelation e.g. cheese cake/ pannacotta Crumble and Fresh custard	Factors affecting food choices Technological developments Revision Practicals: Kebabs- Seasoning and marinating meat using grill NEA 2 type brief

	<p>Scotch egg</p> <p>Quiche – blind baking of readymade pastry</p>		<p>Choux for profiteroles- shaping a dough</p> <p>Melting chocolate – bain marie, chocolate shapes</p>			
10 GCSE Food Preparation & Nutrition (Eduqas) Assessment	<p>Baseline Theory Assessment</p> <p>HT1 Theory Assessment</p> <p>HT1 Practical Assessments:</p> <p>Swiss roll & piping cream</p> <p>Scotch egg – shaping and coating</p> <p>Quiche – blind baking and setting through coagulation</p>	<p>HT2 Theory Assessment</p> <p>HT2 Practical Assessments:</p> <p>Pasta making</p> <p>Sauce making- reduction or roux</p> <p>Sushi</p>	<p>HT3 Theory Assessment</p> <p>Ht3 Practical Assessment:</p> <p>Pastry making: Shortcrust Choux</p> <p>Pastry creme</p> <p>Chocolate shapes</p>	<p>HT4 Progress Exam</p> <p>HT4 Practical Assessment:</p> <p>Butterfly/ pocket a chicken breast</p> <p>Fish cakes</p>	<p>HT5 Theory Assessment</p> <p>HT5 Practical Assessment:</p> <p>Setting of pudding with gelation – cheese cake or pannacotta</p> <p>Fresh custard – blended sauce</p>	<p>HT6 Theory Assessment</p> <p>HT6 Practical assessment:</p> <p>NEA2 type task</p> <p>Meal with starter and main or main and dessert – using NEA 2 marking grid</p>
11 GCSE Food Preparation & Nutrition (Eduqas) Topics	<p>NEA 1 Preparation</p> <p>NEA 1 – 8 hours allocated in class to completing this.</p>	<p>Completion of NEA 1</p> <p>Start NEA 2 – 12 hours allocated in class to completing this.</p>	<p>NEA 2 completion of Section A</p> <p>practice of dishes for practical exam.</p>	<p>NEA 2 Practical Exam (Section B)</p> <p>Completion of NEA 2</p>	<p>Revisit of topics as necessary / preparation for exam</p>	

	Revisit of topics covered in HT 1 Year 10.	Revisit of topics covered in HT 2 Year 10. Preparation for mock exam	Revisit of topics covered in HT 3 Year 10.	Revisit of topics covered in HT 4-6 Year 10		
11 GCSE Food Preparation & Nutrition (Eduqas) Assessment	Half term 1 Interim Knowledge assessment- Provenance & cereals Half Term 1 Progress Exam (All content covered)	Half Term 2 Interim Knowledge Assessment - Macro Nutrients Half Term 2 End of Term Knowledge Assessment (All content covered)	Half Term 3 Interim Assessment Half Term 3 Non Examination Assessment 2 On Track Half Term 3 Exam Question Practice Assessment	Half Term 4 Interim Assessment Half Term 4 Non Examination Assessment 2 On Track	Half Term 5 Exam Style Assessment Half Term 5 Exam Style Assessment	
12 Alevel 3D Design/ Textile Design/ Graphic Design (Eduqas) Topics	2D Design communication techniques Research Techniques	3D Design communication and prototyping Comparative Research Task- Essay	NEA 1 Personal Investigation Research & Response	NEA 1 Personal Investigation Research & Response / Design, development & experimentation	NEA 1 Personal Investigation Design, development & experimentation	NEA 1 Personal Investigation Final Design and manufacturing
12 Alevel 3D Design/ Textile Design (Eduqas) Assessment	HT1 Practical Skills HT1 Portfolio Sheets	HT2 Practical Skills HT2 Portfolio Sheets	HT3 Practical Skills HT3 Portfolio Sheets	HT4 Practical Skills HT4 Portfolio Sheets	HT5 Practical Skills HT5 Portfolio Sheets	HT6 Practical Skills HT6 Portfolio Sheets
13 Alevel 3D Design/ Textile Design (Eduqas) Topics	NEA 1 Personal Investigation Final Design and manufacturing	NEA 1 Personal Investigation Manufacturing/ Refinement	NEA 1 Personal Investigation Refinement	NEA 2 Externally Set Assignment Research respond/ design and experiment	NEA 2 Externally Set Assignment Final Design and manufacture	

13 Alevel 3D Design/ Textile Design (Eduqas) Assessment	HT1 Contextual Essay HT1 Portfolio Sheets	HT2 Practical Skills HT2 Portfolio Sheets	HT3 Practical Skills HT3 Portfolio Sheets	HT4 Practical Skills HT4 Portfolio Sheets	HT5 Practical Skills HT5 Portfolio Sheets	
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