



Love of Learning, Opportunity, Resilience, Respect
 2024-2025 Boston High School Technology Curriculum Overview
 Food and Nutrition/ Design Technology

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
7	Hygiene and safety practices CADCAM – 3D	Healthy eating and '5-a-day' CADCAM – 3D	Nutrients and Eatwell guide CADCAM – 3D	Vegetarian diets Systems and control Input-process-output	Experimental work Systems and control Input-process-output	Food provenance Systems and control Input-process-output
a	Product Design: Timbers	Product Design: Timbers	Product Design: Timbers	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	Product Design: Timbers	Product Design: Timbers	Product Design: Timbers
8	Introduction to Nutrients Mechanics/movement: Automata	Recipe & Food labelling Systems and control Input-process-output Mechanics/movement: Automata	Sugars and diet Mechanics/movement: Automata	Ingredient substitution Mechanics/movement: Automata	Fibre Mechanics/movement: Automata	Protein & Carbohydrates Mechanics/movement: Automata
a	Design strategies: Modelling: polymers & metals	Design strategies: Modelling: polymers & metals	Design strategies: Modelling: polymers & metals	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	Design strategies: Modelling: polymers & metals	Design strategies: Modelling: polymers & metals	Design strategies: Modelling: polymers & metals
9	Nutrition Mini Design & Make: Designer/Jewellery/Metal	Sauces Mini Design & Make: Designer/Jewellery/Metal	Bread making/Heat transference Mini Design & Make: Designer/Jewellery/Metal	Pastry Mini Design & Make: Designer/Jewellery/Metal	Factors affecting food choice Mini Design & Make: Designer/Jewellery/Metal	Cultural menus Mini Design & Make: Designer/Jewellery/Metal
a	Product Design: Sustainability	Product Design: Sustainability	Product Design: Sustainability	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	Product Design: Sustainability	Product Design: Sustainability	Product Design: Sustainability
10	Fruits and vegetables	Health and Nutrients	Health and Nutrients	Food characteristics, cooking foods, processing and preserving	Health, nutrients and provenience	Food safety and food security
	past and present designers Design strategies New and emerging technologies	Mechanics Timbers	Energy Electronics systems Textiles	Industry Culture New and emerging technologies Stock forms	Specialist content	NEA Introduction
11	NEA 1: Food Investigation Task	NEA 1: Food Investigation Task	NEA 2: Food Preparation Task	NEA 2: Food Preparation Task	Revision	Revision



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		NEA 2: Food Preparation Task (mid November)				
	NEA	NEA	NEA	Revision	Revision	
12	History of Design Materials and Performance characteristics Material processes, equipment and techniques Drawing techniques	Joining Finishing User centred design Ergonomics and anthropometrics RA and H&S	Design strategies CAD	Enviromental design Sustainable design NEA	NEA	NEA
13	Industrial processes NEA	Production systems Legislation NEA	NEA	Revision	Revision	

NOTE: The timings may vary due to the needs of individual students and classes (especially KS3 due to classes having shared teachers) but it is envisaged that all classes will cover the curriculum above.