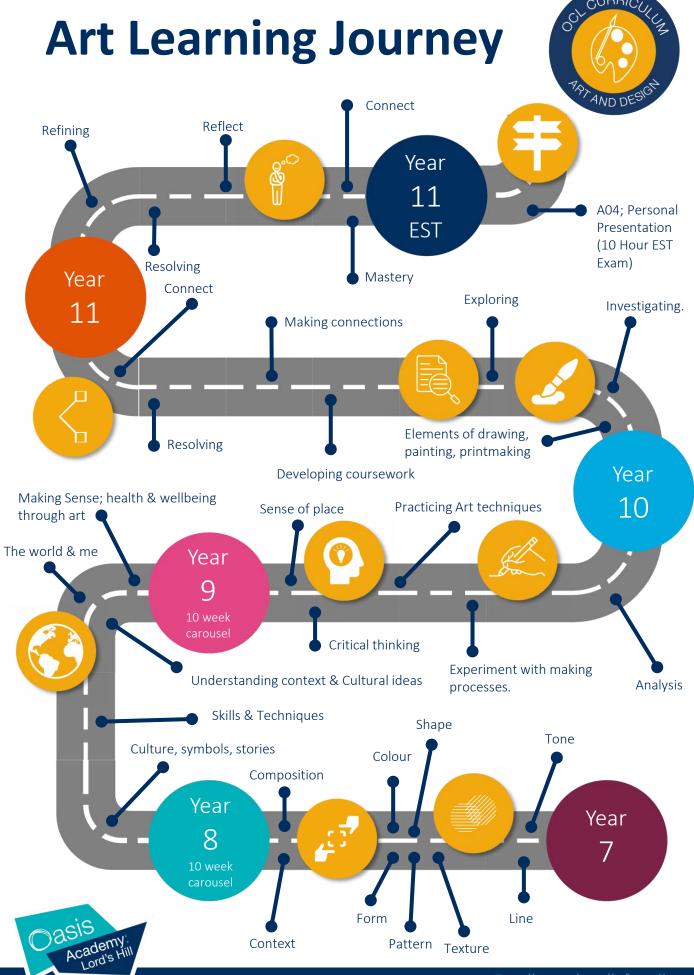
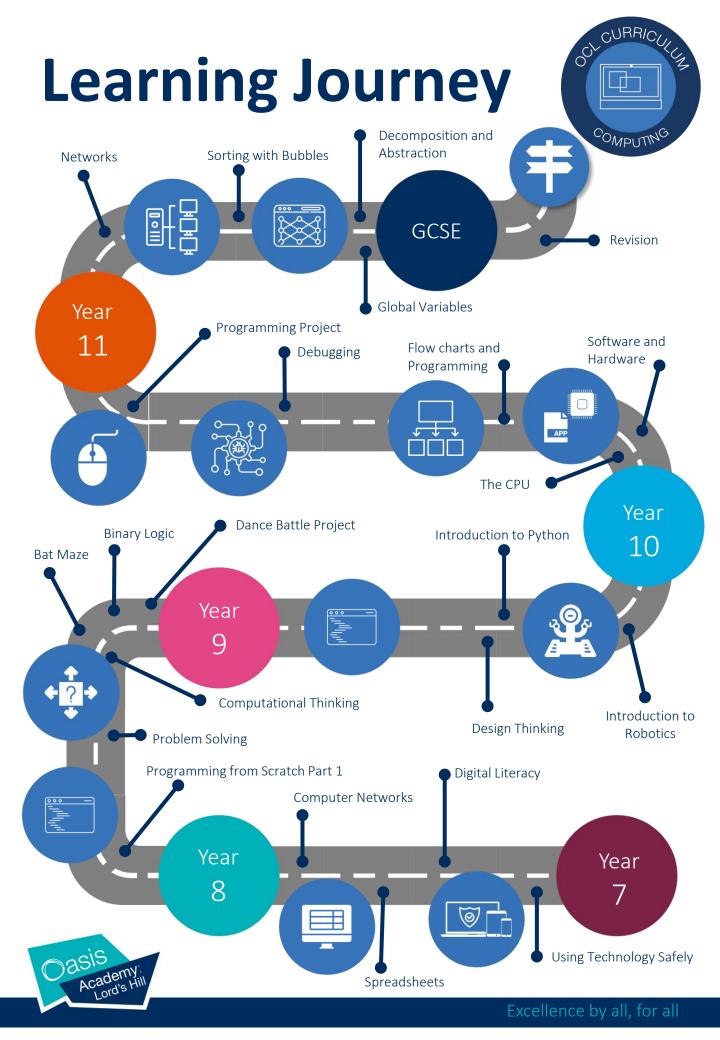


# WHAT IS MY CHILD LEARNING?

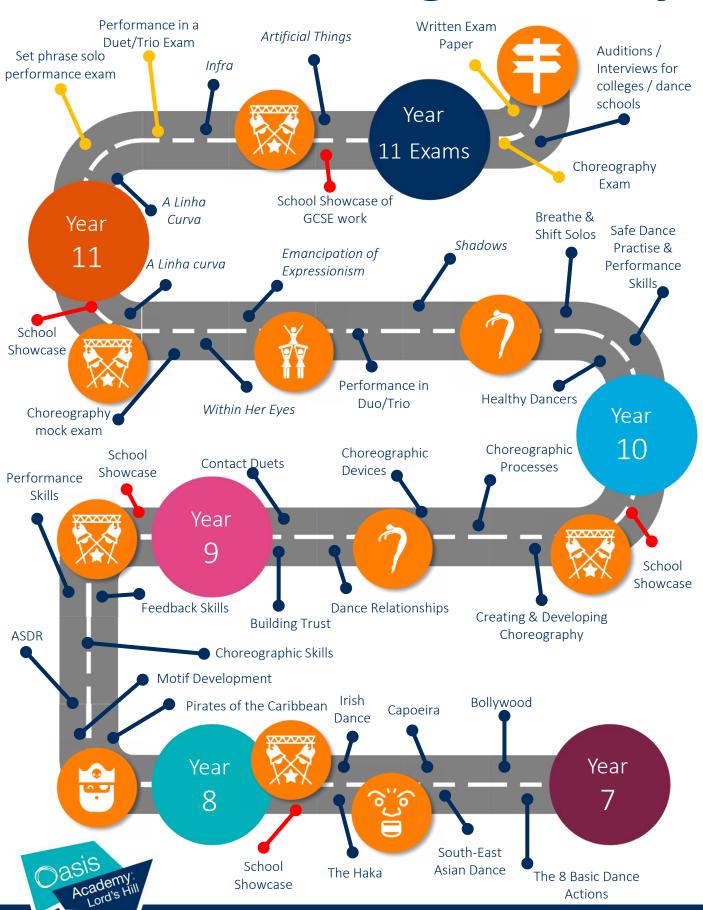
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# **Dance Learning Journey**



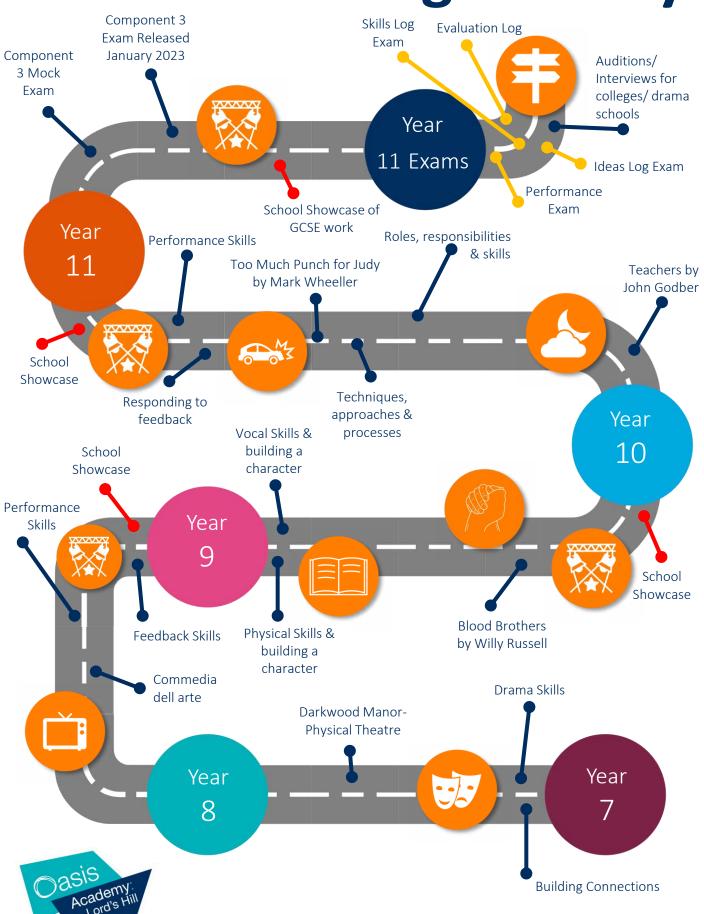
**Design Technology Learning Journey** Connect Reflect Refining Year 11 A04; Personal Presentation **FST** Resolving (10 Hour EST Exam) Year Mastery Connect **Exploring** Investigating. 11 Making connections Elements of drawing, designing & Making Developing coursework Year Resolving **Analysis** Health & Safety recap Design improvement Combining 3D techniques & materials Making phase Year (10 week **Analysis** Making phase Design brief Critical analysis Critical analysis Design phase Design improvement Design phase Resilience/manipulation of acrylic Critical Design brief Design brief analysis Making phase Year Year 8 Health & (10 week (10 week Safety carousel) recap Design Health & Safety

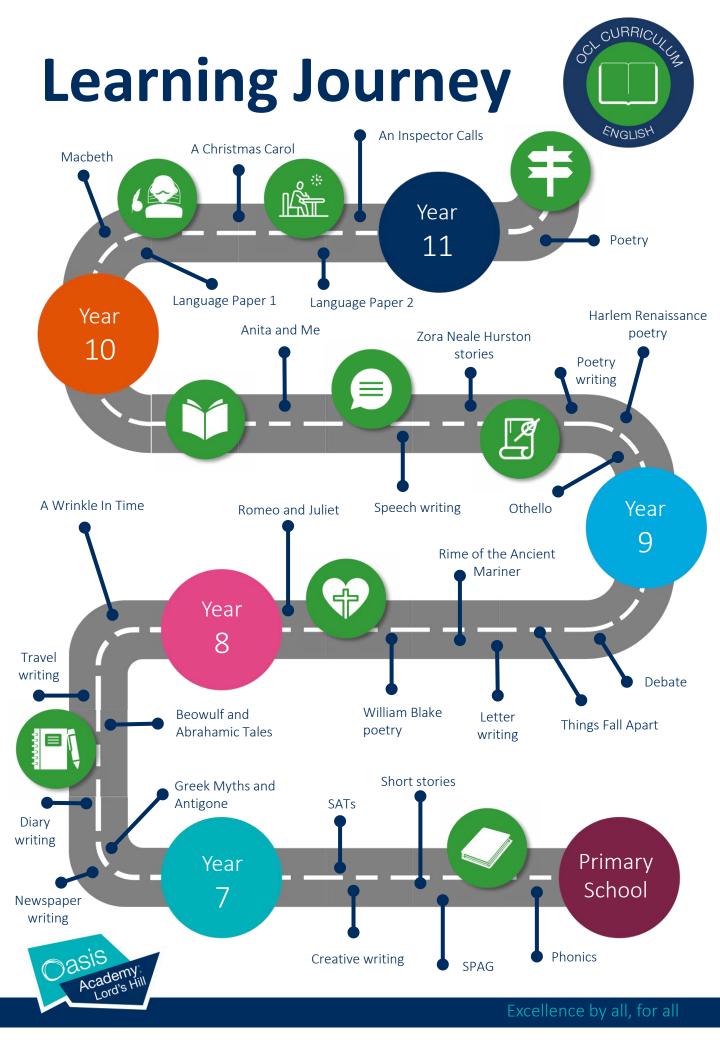
improvement

Analysis

Resilience/manipulation of wood

# **Drama Learning Journey**

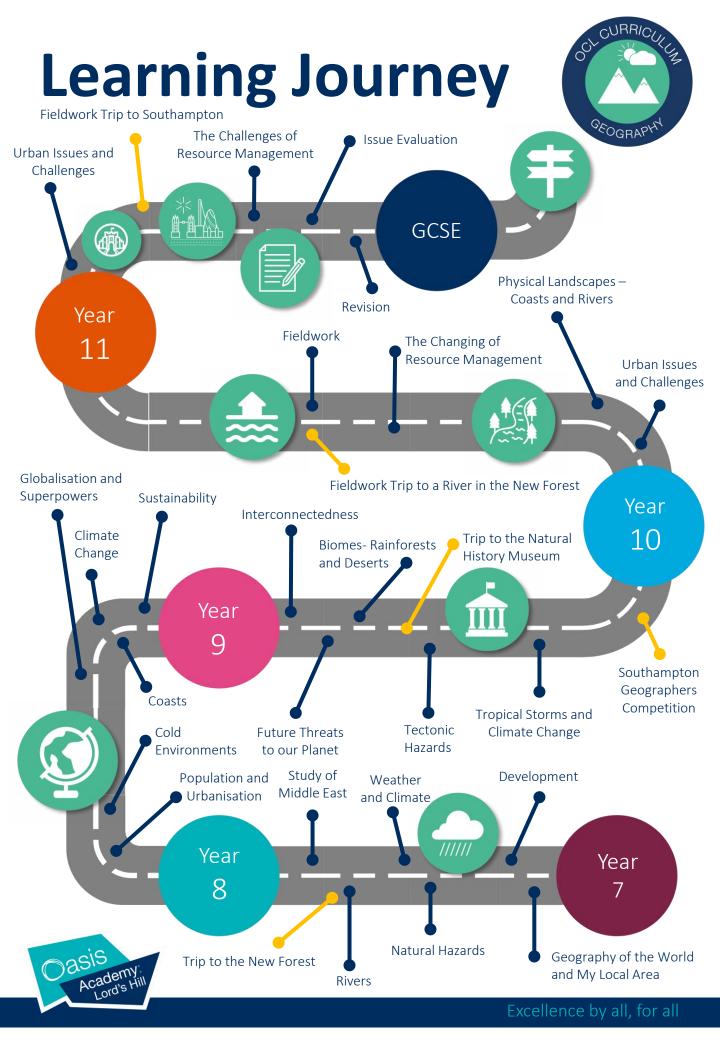


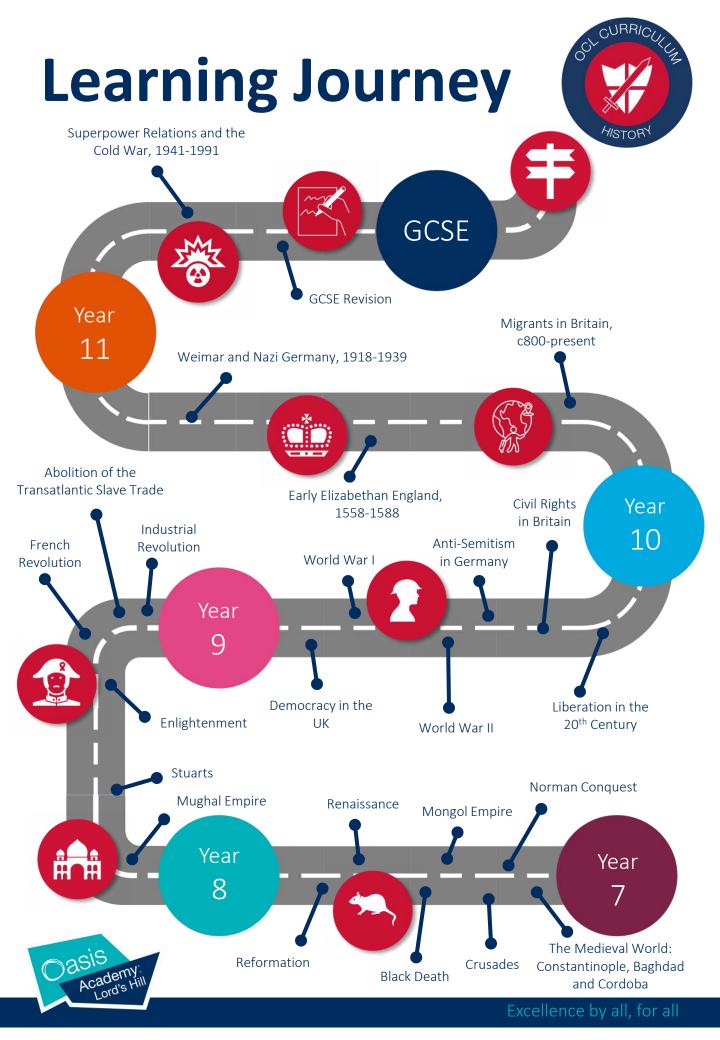


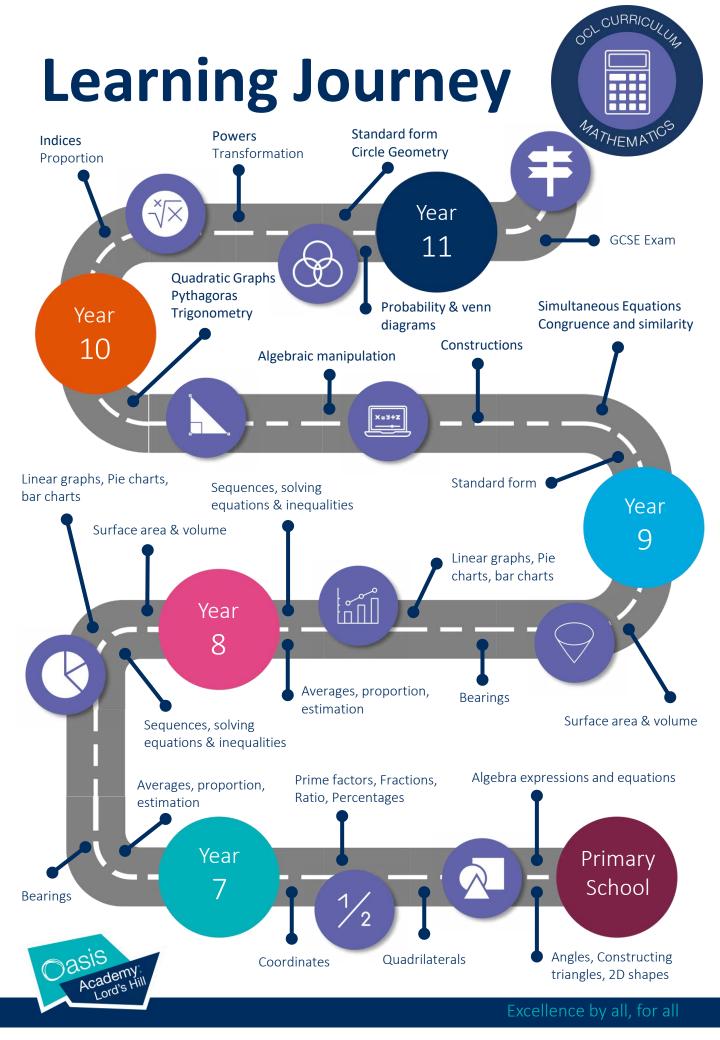
#### **Food Preparation and Nutrition Learning Journey NEA2 Food Preparation NEA1** Food and Nutrition Food science recap Preparation and Nutrition Revision for end of course test NEA 1 Unit 2: Food legislation NEA2 Year Unit 6: Recipe and province Unit 1: Health **Amendment** 11 and safety Unit 4: Food choice Unit 7: Menu Introduction to course Development Unit 3: Food groups / nutrition Unit 5: Food preparation Year Choux pastry Recap Dough making Recap use of 10 meat probes Risotto Rice (Biryani, paella) Year (10 week Reduction sauces Paella Spices Ground meat (Lasagna) Homemade pasta Food Safety (raw meat) Dextrinization Lamination (Rough puff) Bread Making Introduction to equitement Short crust pastry **Potatoes** Year Year 8 Dough (10 week (10 week Making carousel) Knife skills Health & Safety

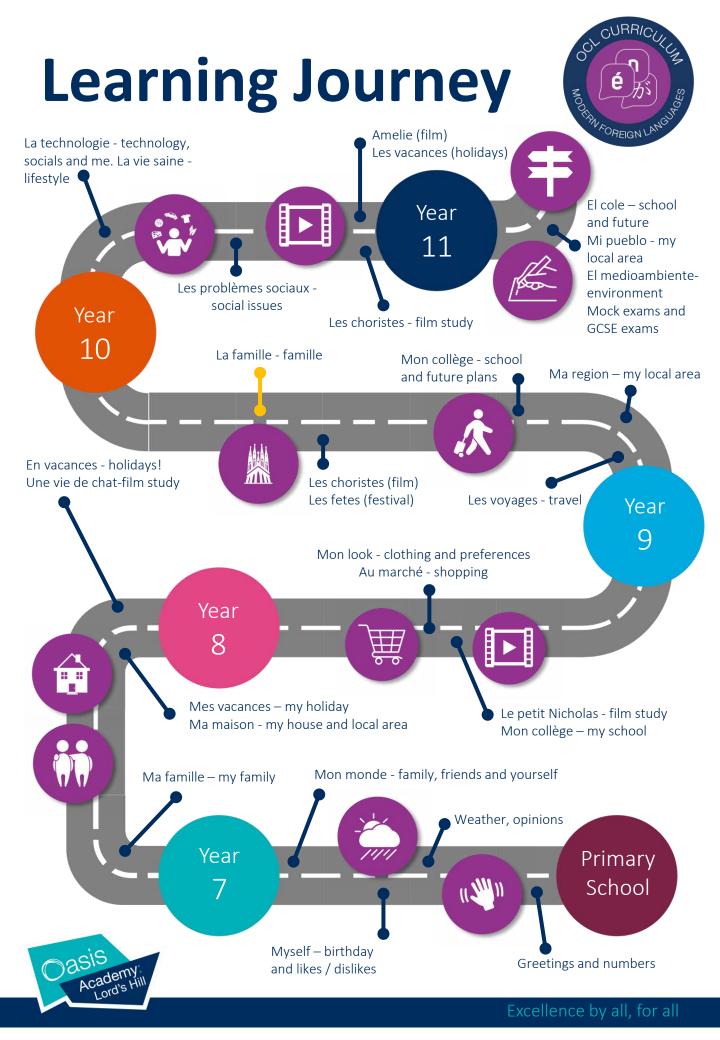
Pasta Salad

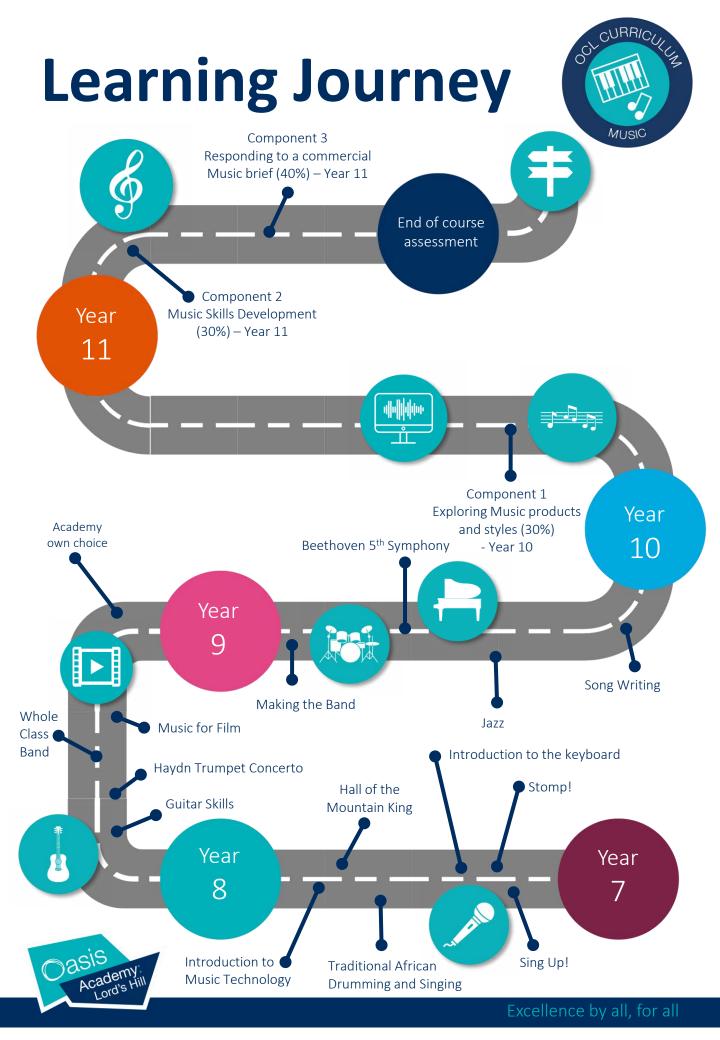
Coagulation of eggs (Breakfast)











#### **Photography Learning Journey**

