

Options Curriculum Plan 26-27

	HT1	HT2	HT3	HT4	HT5	HT6
Art	Nature-Shishkin Landscape, forests Personal response	Animals, environment Observation Research and experiment	Colour, line, tone Composition Sustained project work	Artists and influences Van Gogh, Munch, Dali Portfolio presentation	Experiment, refine Develop portfolio External portfolio, exam	Present and evaluate Progression
Business	B7 Branding a Product (teaching)	B7 Branding a Product (assessment)	A2 Personal Progression Plan (teaching)	A2 Personal Progression Plan (assessment)	B8 Creating a visual display (teaching)	B8 Creating a visual display (assessment)
Computing BTEC IT	Intro to Programming	IT10: Creating a computer program	A2: Developing a Personal Progression Plan	Intro to developing digital information	IT5: Developing digital information using IT	Monotropic Topic Interactive fiction in Twine
Computing GCSE	Embedded Systems	Environmental Impacts	Bitmaps and Sound	AI	Revision	Monotropic Topic Interactive fiction in Twine or Python
	Libraries	Trace Tables	Data Structures	Testing data		
Creative Industries	AA Bronze Who inspires you? AA Silver Researching an arts organisation and meeting with a practitioner.	AA Bronze Participation in art. AA Silver Identify and plan a challenge to develop skills	AA Bronze Participation in depth creative project AA Silver Identify and plan a personal creative challenge	AA Bronze Review an arts event AA Silver Attend arts event and review	AA Bronze Participation in arts AA Silver Identify role and plan arts project/event	AA Bronze Skill Share AA Silver Delivery of arts project/event
Food BTEC	Health and safety in the kitchen/ Healthy eating	Seasonality and food sources/ working with different kitchen equipment	Personal recipe research, budgeting and planning for BTEC coursework.	Designing meal for a specific person. Personal needs and preferences.	Practical assessments and evaluations	Research projects budgeting and planning meals at home

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Food GCSE	Theory – Healthy eating/ eatwell Practicals – Practice NEA1 (run alongside yr2)	Theory – Fats, Practical – How different fats affect a product. Preparing foods high in vitamins, minerals		NEA2 Practical cooking and scientific evaluation of food Some theory to revise for exams	NEA2 Practical cooking and scientific evaluation of food Some theory to revise for exams	Revision for exams	End of year mini project to develop skills
Sport	Component 1: Types & Provision of Sport & Physical Activity for Different Types of Participant	Component 1: Equipment & Technology Required For Sport & Physical Activity	Component 1: Prepare Participants to Take Part in Physical Activity	Completing Pearson set assignment	Completing Pearson set assignment		Sporting experiences in the community
	Component 3: Explore the Importance of Fitness for Sports Performance	Component 3: Investigate Fitness Testing to Determine Fitness Levels		Component 3: Investigate Different Fitness Training Methods	Component 3: Investigate Fitness Programming to Improve Fitness & Sports Performance	Revision for exams	Sporting experiences in the community
Statistics	Collecting and representing data	Analysing and summarising data		Probability and Statistical Distributions	Correlation, Prediction and Statistical Applications	Consolidation and Exam Preparation	Additional Mathematics through Statistics
STEM	Making a game controller	The perfect cup of tea		Plant growing: does different light colour affect plant growth speed?	Waves: Measuring the speed of waves	Future challenges: Designing the blueprint for healthier buildings	Disease development diagnostics

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Vocational Studies	Creating things	14: Being Creative	Teamwork	17: Being part of a team	What is Enterprise?	15: Contribute to an Enterprise Activity