

ADT Sequencing in a Nutshell: 2025/6 (new this year **highlighted**)

Year	Art	Textiles	3D Design	Hospitality & Catering
7 Core Skills	<p>Pop Art (Core skills in art) Building observational skills: Shape / Tone / Form / Colour Theory Create painting composition</p>	<p>Pix-Tiles (Retro gaming project / Pixelation) Building hand skills in 2D such as: Weaving / Embroidery Design and create a cross-stitch</p>	<p>Typography (H&S and key skill based) Develop skills & safe working practices: Rotate key workshop machines and tools Make 3D font sculpture</p>	<p>Introduction to food and nutrition Core knowledge: Health & safety, Eatwell guide, food groups, Fruit & veg, Seasonality Core skills: Fruit salad, Pizza swirls, Fruit crumble</p>
8 Celebration	<p>Day of the Dead (Cultural celebration project) Building experimentation such as: Ink wash / research skills & analysis Create illustrated composition</p>	<p>A Piece of Cake (Food / cakes / desserts project) Building 3D skills such as: Sewing machine using a pattern / felting Design and create 3D fabric cake slice</p>	<p>Puzzles (Precision based games) Develop skills & safe working practices: Saws, files, drills, dyes Make pocket puzzle</p>	<p>World Food Core knowledge: Nutrition, Eatwell guide, hydration, Food hygiene & hazards, moral and ethical considerations of food Core skills: Burgers, Bread, chicken caser salad</p>
9 Main Rotation Identity	<p>Portraiture (Identity project) Refinement of observational skill: Realism / grid-method Create a self-portrait</p>	<p>Influential Embroidery (Portraiture project) Building personal response skills using: Digital media / Swatching / Extended embellishment techniques Design and create mixed-media portrait</p>	<p>Cardboard Modelling (Refinement based) Develop skills & safe working practices: Craft knives / construction techniques / hot glue gun Make model of building</p>	<p>Making Choices / Dietary needs Core knowledge: Hygiene / Food poisoning, Nutritional need - life stages, budgeting, Special dietary req / factors, labelling. Core Skills: Pasta ragu, fajitas, cinnamon rolls, Sweet & sour chicken,</p>
9 Final Rotation (GCSE Pref) Skill builder for GCSE	<p>Portraiture - extension (Strong focus on printing skills) Skills mop up across acrylic paint / mono-print / lino-print / analysis Create series of printed images</p>	<p>Skin, Fur, Feathers, and Scales (Animal pattern project) Building surface pattern skills using: Stencils / lino / batik Design and mock-up a product / interior</p>	<p>Body Adornment (Mastery based) Develop skills & safe working practices: Laser cutter /extended workshop skills / personal outcome design Make a wearable outcome</p>	<p>H&C Task: Two course Meal (Mini project based on practical exam) Core knowledge: Researching task / technical skills / Understanding & using timeplan / costings/ nutritional analysis / Evaluating food products. Core skills: 2 course meal independently by student</p>
10	<p>Portfolio – 60% GCSE (Choice between two titles: ‘Change’ or ‘Single’) Broadening specialist skills: Print (various), Watercolour painting, background creation for various drawing skills/styles etc... Independent final outcome</p> <p>Then choose an area/s from above to continue studies to form Portfolio (60% GCSE) submission Independent continuation using choice of specialist skills developed above</p> <p>Will also have: Mock Exam (planned piece of AO3/2 for Portfolio)</p>	<p>Under the Sea Broadening specialist skills: Slashing / quilting / dye effects / image transfer / hear manipulation / laser cut / fabric manipulation / wet felting Independent final outcome</p> <p>-----</p> <p>Portfolio – 60% GCSE (Chosen from previous year exam themes) Independent project using choice of specialist skills developed above</p> <p>Will also have: Mock Exam (planned piece of AO3/2 for Portfolio)</p>	<p>Portfolio – 60% GCSE All start with Green Planet (Environment / recycling-based project) Broadening specialist skills with recycled materials (eg - Plastics): Shred / re-form / iron / strip Independent final outcome</p> <p>Then choose an environmental theme to continue studies to form Portfolio (60% GCSE) submission Independent continuation using choice of specialist skills developed above</p> <p>Will also have: Mock Exam(planned piece of AO3/2 for Portfolio)</p>	<p>Core knowledge and skills across 2 Units:</p> <ul style="list-style-type: none"> Unit 1: Hospitality & Catering provision / Hospitality & Catering provider operations / health and safety / food safety Unit 2: Importance of nutrition / menu planning / skills and techniques of presentation, cooking, and presentation of dishes / evaluation of cooking skills <p>Will also have: Mock Exam in hall for Unit 1 and mock exam unit 2 in lessons</p>
11	<p>Complete Portfolio until Dec of Y11</p> <p>Externally Set Task - 40% GCSE (Chosen from exam themes Jan 1st) Independent project using choice of specialist skills developed above Ends in 10hr practical exam</p> <p>Will also have: Mock Exam (final piece for Portfolio)</p>	<p>Complete Portfolio until Dec of Y11</p> <p>Externally Set Task - 40% GCSE (Chosen from exam themes Jan 1st) Independent project using choice of specialist skills developed above Ends in 10hr practical exam</p> <p>Will also have: Mock Exam (final piece for Portfolio)</p>	<p>Complete Portfolio until Dec of Y11</p> <p>Externally Set Task - 40% GCSE (Chosen from exam themes Jan 1st) Independent project using choice of specialist skills developed above Ends in 10hr practical exam</p> <p>Will also have: Mock Exam (final piece for Portfolio)</p>	<p>Unit 1 and 2 final studies:</p> <p>Refresh of Unit 1 studies Hospitality & Catering provision / Hospitality & Catering provider operations / health and safety / food safety</p> <p>Internal Controlled assessment completed and submitted Revision Final Exam</p> <p>Will also have: Mock Exams in hall for Unit 1</p>