Design & Technology

Year 7

- Graphic Design & Packaging Design
- Isometric drawing
- Nets
- 3d modelling – by hand and using Tinkercad
- CAD – 2d DesignTools
- Collectible Toy Design
- Pocket Torch
- Tangram Toy
- Technical drawing
- CAM – Laser Cutter
- Safety & Quality Standards
- Practical skills in Wood & Textiles
- Textiles bag & sustainable fabrics

Year 8

- Inclusive Design Challenges
- Design Our Tomorrow
- 3d modelling
- 'Mini NEA' project on Sustainable Living
- CAD modelling – SketchUp
- Orthographic scale drawings and plans
- 2-point Perspective drawing
- Moodlight project
- Electronics and soldering skills

Year 9

Option Choices Taster Mini projects (Coffee Shop theme):

- Graphical Communication
- Constructing the Built Environment
- Engineering Design / Design & Technology
- Hospitality & Catering / Food & Nutrition

- Mobile Phone Stand Designing
- 3d modelling – by hand and using Tinkercad
- Design Movements
- CAM – 3dPrinting
- Line bending

Year 10

Design & Technology
New GCSE Options
Coming Soon – Sept 2022

Year 11

Design & Technology
New GCSE Options
Coming Soon – Sept 2022

Design & Technology: Food & Nutrition

Year 7

Brilliant Breakfasts
* Preparing to cook Eatwell Guide and balancing meals
* Nutrients and their functions
* Product disassembly
* The importance of breakfast
* Fruit and vegetable classification
* Understanding recipes
* the rules of soup making
* Practical tasks may include croque monsieur, scones, soup, pizza, crudites, fruit salad, crudites, smoothies, cereal bars, pastry pockets, bread rolls, savoury scones

Year 8

Food safety and hygiene/ key temperatures
* Food poisoning
* The function of ingredients
* The effects of heat on food
* Gelatinisation
* Dextrinisation
* Coagulation
* The body of nutrition- excess and deficiency
* Raising agents: fruit muffins
* Factors affecting food choice
* Practical tasks may include focaccia, frittata, mac and cheese, sweet and sour chicken, chow mein, chilli con/ sin carne, muffins,

Year 9

Option Choices Taster project (Coffee Shop theme):Hospitality & Catering
* Types of service
* Planning a hospitality outlet layout
* Job roles
* Planning a menu
* Traybakes

Food and Nutrition- Eating sustainability
* Food miles, natural resources, palm oil, Fairtrade
* Fish: cooking with/ sustainability
* Ultra-processed food and health
* The truth about your sandwich (hygiene/ processing etc)
* Practical tasks may include Thai fishcakes, gnocchi and ragu, cinnamon buns, Swiss roll, pot noodle, layered shortbread traybake, loaded potato skins, lentil moussaka

Year 10

Level 1/ 2 Hospitality and Catering Award

Food Preparation and Nutrition

New GCSE Option from September 2022

Year 11

Level 1/ 2 Hospitality and Catering Award

Food Preparation and Nutrition

New GCSE Option from September 2022

Hospitality & Catering

Year 7

Design & Technology KS3 Curriculum

Year 8

Design & Technology KS3 Curriculum

Year 9

Design & Technology KS3 Curriculum

Year 10

LO1: The structure of the industry, job requirements and working conditions

LO2: Operations and customer requirements

LO3: Health and safety requirements

LO4: How food causes ill health

LO5: Review and recommend options for hospitality provision

Unit 1: On-Screen Exam

Year 11

LO1: Understand the importance of nutrition when planning menus

LO2: Understand menu planning

- Factors to consider
- Environmental considerations
- Customer needs
- Plan for production

LO3: Be able to cook dishes

- Techniques in preparation, cooking and presentation
- Quality assurance
- Food safety practices

Unit 2: Controlled Assessment

Graphic Communication

Year 7

*Design & Technology
KS3 Curriculum*

Year 8

*Design & Technology
KS3 Curriculum*

Year 9

*Design & Technology
KS3 Curriculum*

Year 10

Elements of
Graphic Design

Illustrator and
Photoshop
Workshops

Introduction to
Graphic
Designers

Sustained
Graphics Project

Year 11

Mock Exam
Preparation

Mock Exam
Final Piece

Real Exam
Preparation

Real Exam
Final Piece

Portfolio/Boards
presentation

Engineering Design

Design & Technology KS3 Curriculum

Design & Technology KS3 Curriculum

Design & Technology KS3 Curriculum

Design Briefs & Specifications

User Requirements

Dyson Engineering Box

Product Analysis & Research Project

Coursework Submission & Exam

Developing & Presenting Engineering Designs

Generate Design Proposals

Engineering Drawing Techniques

Computer Aided Design (CAD)

3D Design Realisation

Coursework Submission

Constructing the Built Environment

Year 7

Year 8

Year 9

Year 10

Year 11

Design & Technology KS3 Curriculum

Design & Technology KS3 Curriculum

Design & Technology KS3 Curriculum

Year 10

Safety & Security in Construction

Health & Safety Tools and machinery

Skills board
Sign Design

Making a frame using wood joints

Planning Construction Projects

Job roles

Unit 1 and Unit 3: Vocational exams

Year 11

Developing Construction Projects

Construction tasks in wood, painting & decorating and tiling

Controlled Assessment Unit 2: Practicals and paperwork

Optional retakes of year 10 exams