

Design & Technology - Curriculum Overview 2020-2021.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7 (4 hours per fortnight.)	Cooking and Nutrition To learn hygiene and safety procedures when making a variety of dishes.	Cooking and Nutrition To learn different cooking methods through the experience of making a variety of savoury and sweet dishes.	Cooking and Nutrition Know how the Eat well guide can be used to guide individuals in selecting foods that make up a healthy and balanced diet.	Cooking and Nutrition Understand where food commodities comes from, how the commodity can be processed.	Cooking and Nutrition Be able to create a nutritional product and plan for the making of the finished product.	Cooking and Nutrition Be able to cook independently selecting the correct kitchen equipment. And select ingredients based on their functional, sensory and nutritional properties
**PLEASE NOTE NOT ALL DT STAFF WILL TEACH THE CONTENT IN THIS PARTICULAR ORDER DUE TO RESOURCING AND ROOMINGS	DT Textiles Health and safety procedures Identify modern materials – Basic hand stitching	DT Textiles Designing to meet user needs- Draw string bag. Product analysis. Decorative techniques	DT Textiles Know how fabrics are constructed together to make a product- hand and machine stitching	DT Textiles Generate and Model design idea	DT Textiles Make a functional product by adding shape/structure to a fabrics in order to realise their own design ideas	DT Textiles To evaluate the product based on customer needs/expectations and feedback.
	DT Materials User and client needs and user centred design, emphasis on design briefs and solving problems through design.	DT Materials Health and safety in the workshop use of basic hand tools and machinery to produce outcomes (products)	DT Materials Develop CAD CAM skills using 2D Design. This will also include specific methods of how to scale using CAD/Desk based programmes such as Publisher/Word	DT Materials Students will develop skills in making products using a variety of materials such as Ball bearing game and desk tidy.	DT Materials Students will develop their understanding of different cultures and how other people live with the technology they may/may not have access too.	DT Materials Be able to successfully evaluate outcomes against brief and specifications.
Assessment *Assessments of projects may take place at different points in the year	Homework Quiz Research user needs (FA)	Homework Quiz Key terminology quiz (FA)	Homework Quiz Material functions (FA)	Homework Quiz Design Ideas (FA)	Final Design and Make Product (SA)	Final Design, Plan and Make Product (SA)

<p>Year 8</p> <p>(4 hours per fortnight.)</p>	<p>Cooking and Nutrition</p> <p>Work with a range of high risk protein ingredients. Hygiene and safety the 4 C's. Methods of heat Transfer.</p>	<p>Cooking and Nutrition</p> <p>To develop the knowledge and understanding of the nutritional, sensory and working properties of a range of ingredients.</p>	<p>Cooking and Nutrition</p> <p>Understand the food eaten by different cultures. Understand where food commodities come from and how the commodity can be processed.</p>	<p>Cooking and Nutrition</p> <p>Preparation for assessment. Be able to plan for the making of a finished product. Be able to select a range of ingredients and small kitchen equipment.</p>	<p>Cooking and Nutrition</p> <p>Be able to cook a cultural dish independently selecting the correct kitchen equipment. And select ingredients based on their functional, sensory and nutritional properties.</p>	<p>Cooking and Nutrition</p> <p>To develop the knowledge and understanding of the working properties of a range of baking ingredients. Develop an understanding of environmental impact and sustainability.</p>
	<p>DT Textiles</p> <p>Recap Health and safety procedures Properties of manmade and natural materials,</p>	<p>DT Textiles</p> <p>Designing to meet user needs- Medical case. Product analysis. Decorative techniques. Types of fastenings.</p>	<p>DT Textiles</p> <p>Know how fabrics are constructed together to make a product. Recap hand stitching. Recap use of sewing machine.</p>	<p>DT Textiles</p> <p>Generate and Model design idea</p>	<p>DT Textiles</p> <p>Make a functional product by adding shape/structure to a fabrics in order to realise their own design ideas.</p>	<p>DT Textiles</p> <p>To evaluate the product based on customer needs/expectations and feedback.</p>
	<p>DT Materials</p> <p>User and client needs and user centred design, emphasis on design briefs and solving problems through design.</p>	<p>DT Materials</p> <p>Health and safety in the workshop use of basic hand tools and machinery to produce outcomes (products). They will design and make a Mechanical Toy</p>	<p>DT Materials</p> <p>Students will develop their knowledge in Mechanisms and how to apply these to a product. This will also incorporate CAD skills using 2D Design. Students will carry out 2 practical areas to cover this – a mechanical toy and a propelled car</p>	<p>DT Materials</p> <p>To develop their knowledge on 'Form over Function' looking at effective solutions in design and how to design and make a suitable earphone holder project.</p>	<p>DT Materials</p> <p>To develop an understanding of technical drawing and the use of scale drawings in a CAD programme called Sketch-Up.</p>	<p>DT Materials</p> <p>To evaluate the product based on customer needs/expectations and feedback.</p>

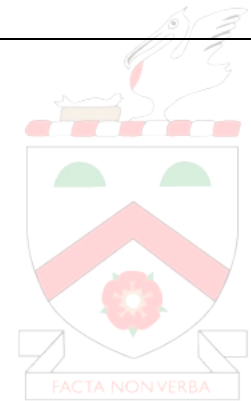
**PLEASE NOTE NOT ALL DT STAFF WILL TEACH THE CONTENT IN THIS PARTICULAR ORDER DUE TO RESOURCING AND ROOMINGS


<p>Assessment *Assessments of projects may take place at different points in the year</p>	<p>Homework Quiz Research user needs (FA)</p>	<p>Homework Quiz Key terminology quiz (FA)</p>	<p>Homework Quiz Material functions (FA)</p>	<p>Homework Quiz Design Ideas (FA)</p>	<p>Final Design and Make Product (SA)</p>	<p>Final Design, Plan and Make Product (SA)</p>
<p>Year 9 (3 hours per fortnight.)</p> <p>*DT projects may not be delivered in this particular order due to rotation purposes*</p>	<p>Cooking and Nutrition Design Brief- What makes Britain Great? Inventors/, mult culture/The afternoon Tea</p> <p>Hygiene and safety, foods that cause ill health.</p> <p>Advanced Knife skills</p> <p>Planning for practical's</p>	<p>Cooking and Nutrition Understand where food commodities come from and how the commodity can be processed.</p> <p>Knowledge and understanding of the sensory and working properties of a range of ingredients.</p> <p>Baked products suitable for an afternoon tea</p>	<p>Cooking and Nutrition Understand where food commodities come from and how the commodity can be processed.</p> <p>Knowledge and understanding of the sensory and working properties of a range of ingredients.</p> <p>Baked products suitable for an afternoon tea</p>	<p>Cooking and Nutrition Menu planning – Plan a product to be served as part of an Afternoon tea</p> <p>Special diets- food that cause ill health.</p> <p>Sensory analysis</p> <p>Practical assessment</p>	<p>Mini Options- May 2021 Developing skills for KS4</p> <p>Hospitality and catering Nutritional needs of individuals,</p> <p>Construction Developing skills for KS4</p> <p>Design Technology</p>	<p>Mini Options- May 2021 Developing skills for KS4</p> <p>Hospitality and catering Unsatisfactory nutritional intake</p> <p>Construction Developing skills for KS4</p> <p>Design Technology</p>
	<p>DT Materials</p> <p>User and client needs and user centred design, emphasis on design briefs and solving problems through design.</p>	<p>DT Materials</p> <p>Students will develop their skills and understanding, looking at commercial manufacturing techniques such as soldering to product a docking station project. They will learn a vast array of electrical components.</p>	<p>DT Materials</p> <p>Health and safety in the workshop use of basic hand tools and machinery to produce outcomes (products made). They will design and make a personalised box</p>	<p>DT Materials</p> <p>Understanding costings across projects carried out (such as docking station and box), to look at wastage and sustainability within the world.</p>	<p>Responsibilities of designers and how their designs have had an impact on today's society. They will develop their drawing and sketching skills both by hand, with the DT Dot, drawing boards, Google Sketch-Up and hand rendered sketching in order to solve design problems.</p>	<p>To evaluate the product based on customer needs/expectations and feedback.</p> <p>Pupils will select one to study 3 periods a fortnight over the remainder of the year</p>

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FRED LONGWORTH

HIGH SCHOOL



<p>Year 10</p> <p>(5 hours per fortnight.)</p>	<p>WJEC Hospitality & Catering</p> <p>Knowledge Understand Examination Brief. CA1.2 How to make a comparison of the nutritional needs of two user groups. LO1 Features of commercial and non-commercial establishments CA1.3 Unsatisfactory intake of nutrients, LO1 Types of food service CA2.2 Menu Planning: environmental factors LO1 Job roles: kitchen Skills Practical skills - Filleting fish. Deboning chicken, high risk dishes</p>	<p>WJEC Hospitality and Catering</p> <p>Knowledge: CA 2.1 Menu planning LO1 Job roles: front of house Types of contract Employee rights CA 2.3 Choice of dishes suitable for brief LO1 1.4 Factors which affect the success of a business. LO2 Kitchen and front of house workflow/layout/stock control/equipment College Visit – catering kitchens</p> <p>Practical skills- Baked products</p>	<p>WJEC Hospitality and Catering</p> <p>LO2 Kitchen and front of house stock control/documentation/dress code</p> <p>Safety and security</p> <p>LO3 Health and safety provision</p> <p>Time plans</p> <p>Trial exam dishes/ special diets</p>	<p>WJEC Hospitality and Catering</p> <p>LO4 Foods that cause ill health</p> <p>Food safety legislation/EHO</p> <p>Time plans</p> <p>Trial exam dishes</p>	<p>WJEC Hospitality and Catering</p> <p>AO5 – Review options for hospitality and catering provision</p> <p>Time plans</p> <p>Trial exam dishes – Food presentation techniques</p> <p>June Examination 40% written paper. Unit 1</p>	<p>WJEC Hospitality and Catering</p> <p>Mock controlled assessment. Unit 2 4 hour practical exam</p> 
	<p>WJEC Construction</p> <p>Health and safety procedures Identifying characteristics of</p>	<p>WJEC Construction</p> <p>To develop the knowledge and understanding of the industry symbols and</p>	<p>WJEC Construction</p> <p>To develop the knowledge and understanding of costings of materials to complete construction tasks.</p>	<p>WJEC Construction</p> <p>To develop the knowledge and understanding of the importance of safety</p>	<p>WJEC Construction</p> <p>Revision studies to enhance knowledge and understanding of the importance of</p>	<p>WJEC Construction</p> <p>Revision studies to enhance knowledge and understanding of the importance of</p>

	materials – Basic practical skills – course work unit 2.	the importance of legislation – start course work unit 2.	Controlled practical assessment.	and security in the industry – revision for unit 1 exam. To complete Controlled practical assessments and all unit 2 coursework.	safety and security in the industry – revision for unit 1 exam.	safety and security in the industry – last revision for unit 1 exam.
	GCSE Design Technology Examples of new and emerging technologies, design strategies, communication of design ideas, energy generation and storage. Systems approach to designing and mechanical devices	GCSE Design Technology Specialist techniques, processes of manufacture, material management including tolerances and allowances. Surface treatments and finishes. Forces and stresses and selecting appropriate materials for the correct purpose.	GCSE Design Technology Exploring the work of others, primary and secondary research and the importance of it. Link to practice NEA and the environment and economic challenges design has in the world.	GCSE Design Technology Development of ideas, sketching, modelling and prototype development. Selection of materials and components and material management.	GCSE Design Technology Specialist tools and equipment, such as the laser cutter, vinyl cutter, 3D printer and vacuum former. Techniques and processes such as Pewter casting and CNC milling.	GCSE Design Technology Scales of production, such as mass, continuous, one off and batch. Commercial processes – (trip to Jaguar Land Rover may come here) Research NEA Contexts Design Technology AQA
<i>Assessment</i>	Practice Revision questions, homework revision quizzes (FA) Unit 2 construction and catering practical skills NEA Practice	Practice Revision questions, homework revision quizzes (FA) Topic tests Unit 2 construction and catering practical skills NEA Practice	Practice Revision questions, homework revision quizzes (FA) Mock DT & Unit 2 construction and catering practical skills NEA Assessment (SA)	Practice Revision questions, homework revision quizzes (FA) Mock DT & Unit 2 construction and catering practical skills NEA Assessment (SA)	Unit 2 Catering External examination (40%) Mock practical examinations Unit 2 (2 hours) Mock DT examination Unit 1 Safety and security in construction External examination mock	Unit 2 Catering Controlled Assessment 5 hours (SA) Mock practical examinations x 2 Unit 2 (2 hours) NEA Unit 1 Safety and security in construction External examination Unit 3 Constructing the built environment External Examination

<p>Year 11</p> <p>(5 hours per fortnight.)</p>	<p>WJEC Hospitality & Catering</p> <p>Unit 2 Mock review – Green Pen Mock ready for final exam</p> <p>Trial exam dishes</p>	<p>WJEC Hospitality & Catering</p> <p>Unit Controlled assessment CA Understand Examination Brief. 2.1 Menu Planning, 2.3 selection of dishes 2.4 Time Plan</p> <p>Revise A03, Ao4 health and safety and hygiene – Written exam Mock Practical exam</p>	<p>WJEC Hospitality & Catering</p> <p>1.1 Nutrients, 1.2 comparison of nutritional needs, 1.3 Unsatisfactory nutrient intake, 1.4 Cooking methods</p> <p>Final Trial exam dishes</p> <p>2.4 Time Plan</p> <p>Final practical exam</p>	<p>WJEC Hospitality & Catering</p> <p>Unit Controlled assessment CA Understand Examination Brief 2 2.1 Menu Planning, 2.3 selection of dishes</p> <p>1.1 Nutrients, 1.2 comparison of nutritional needs, 1.3 Unsatisfactory nutrient intake, 1.4 Cooking methods 2.4 Time Plan</p> <p>Final practical exam</p>	<p>WJEC Hospitality & Catering</p> <p>Revise LO1 – LO5</p> <p>Written mock exam and final exam June 2021</p>	
	<p>WJEC Construction</p> <p>Health and safety procedures Identifying characteristics of materials – Basic practical skills – course work unit 2.</p>	<p>WJEC Construction</p> <p>To develop the knowledge and understanding of the industry job roles in the built environment - Controlled practical assessment.</p>	<p>WJEC Construction</p> <p>Be able to plan built environment development projects - Controlled practical assessment.</p>	<p>WJEC Construction</p> <p>Understand how built environment development projects are realised– Controlled practical assessments complete. Revision for unit 3 exam.</p>	<p>WJEC Construction</p> <p>Revision studies to enhance knowledge and understanding of the importance of built environment– revision for unit 3 exam.</p>	

	GCSE Design Technology	GCSE Design Technology	GCSE Design Technology	GCSE Design Technology	GCSE Design Technology	
	NEA – CONTROLLED ASSESSMENT 50% DESIGN AND MAKE PROJECT – Research and design	NEA – CONTROLLED ASSESSMENT Design and make	NEA –CONTROLLED ASSESSMENT Design and make	Exam Revision 50%	Exam Revision 50%	
<i>Assessment</i> <i>No internal feedback permitted to individual pupils for CA.</i>	Catering Unit 2 Controlled Assessment 5 hours (SA) DT NEA – CONTROLLED ASSESSMENT 50% DESIGN AND MAKE PROJECT Unit 2 Construction skills CA	Mock Catering practical examinations x 2 Mock written exams all subjects DT NEA – CONTROLLED ASSESSMENT 50% DESIGN AND MAKE PROJECT Revision – External Exam – quizzing, practice long questions. (FA) Unit 2 Construction Skills CA	Final Catering Practical examination catering Unit 2 (4 hours) DT NEA –CONTROLLED ASSESSMENT 50% DESIGN AND MAKE PROJECT Revision – External Exam – quizzing, practice long questions. (FA) Unit 2 Construction Skills CA	CA May 5th /15th DT Deadline Revision – External Exam – quizzing, practice long questions. (FA) Unit 2 Construction skills completed CA	Mock exams (FA) Final Summer External Examinations all subjects	