

# DT KS3 Curriculum Overview

During Key stage 3, ALL pupils work with a variety of materials and complete a rotational course covering all modules. 1 term = Resistant Materials, 1 term = Graphics, 1 term = cooking and nutrition.

	Cooking and Nutrition	Cooking and Nutrition	Timber, metal and polymers HT 1	Timber, metal and polymers HT 2	Paper and Board HT1	Paper and Board HT2
<b>Year 7 National Curriculum</b>	<p>Hygiene and safety / storage of foods.</p> <p>Introduction to cooking skills.</p> <p><b>Commodities: fruit and vegetables.</b></p> <p><b>Practicals: salads- knife skills, soup- hob, blender pizza toast- grill</b></p>	<p>Healthy eating.</p> <p><b>Commodities: butter, oils, margarine and sugars.</b></p> <p><b>Practicals: flapjack x 2 - hob, oven,</b></p> <p><b>Fairy cakes- creaming method, oven use / timing</b></p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> materials, tools and equipment, health and safety.</p> <p><b>Designing and Making skills</b></p> <p><b>Timber</b> Focused practical task</p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> materials, tools and equipment, health and safety.</p> <p><b>Metal-</b> Focused practical task</p> <p><b>Plastic CAD/CAM-</b> Focused practical task</p> <p><b>Knowledge Test.</b></p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> card paper, tools and equipment, health and safety.</p> <p><b>Designing and Making skills</b></p> <p><b>Designing</b></p> <p><b>Design a personal logo key ring and blister pack</b></p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> card paper, tools and equipment, health and safety.</p> <p><b>Designing and Making skills</b></p> <p><b>Making</b></p> <p><b>Knowledge Test.</b></p>
<b>Year 8 National Curriculum</b>	<p>5 main nutrients. Cereals.</p> <p><b>Commodities: bread, cereals, oats, rice</b></p> <p><b>Practicals – baked items</b></p> <p><b>Rockcakes, scone-based pizza, bread x 2</b></p>	<p>Ingredients in bread making. Energy balance / change. Hydration.</p> <p><b>Commodities: milk, cheese, yoghurt</b></p> <p><b>Practicals – macaroni cheese, white sauce, healthy balanced meal</b></p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> manufacturing, joining and finishing materials,</p> <p><b>Designing (research and design)</b> Gadget tidy</p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> manufacturing, joining and finishing materials,</p> <p><b>Make (Make and Evaluate)</b> Gadget tidy</p> <p><b>Knowledge Test.</b></p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> printing processes, special printing effects and scales of production</p> <p><b>Designing (research and design)</b> Design a logo and promotional material for the Olympics</p>	<p><b>User Centred Design</b></p> <p><b>Knowledge;</b> printing processes, special printing effects and scales of production</p> <p><b>Make (Make and Evaluate)</b> Create the final digital artwork.</p> <p><b>Knowledge Test.</b></p>
<b>Year 9 National Curriculum</b>	<p>Diet through Life.</p> <p><b>Commodities : meat, fish, poultry, eggs.</b></p> <p><b>Main meals- savoury rice, ragu sauce, bolognaise</b></p>	<p>Vegetarianism. Nutritional analysis</p> <p><b>Commodities: Soya, tofu, beans, nuts and seeds</b></p> <p><b>Cottage pie.</b></p> <p><b>Pastry making- shortcrust and choux</b></p>	<p><b>Production scales Rethink – Reuse centred design</b></p> <p><b>Knowledge;</b> social, moral and environmental issues.</p> <p><b>Batch production manufacturing and manufacturing specification.</b> Manufacture an LED angle poise light.</p>	<p><b>Production scales Rethink – Reuse centred design</b></p> <p><b>Knowledge;</b> social, moral and environmental issues.</p> <p><b>Produce a manufacturing specification and Evaluate and test</b> LED light</p> <p><b>Knowledge Test.</b></p>	<p><b>Designers</b></p> <p><b>Knowledge;</b> social, moral and environmental issues.</p> <p><b>Designing (research and design)</b> packaging design and a double page magazine layout.</p>	<p><b>Designers</b></p> <p><b>Knowledge;</b> social, moral and environmental issues.</p> <p><b>Make (Make and Evaluate)</b> the packaging and DTP the magazine layout <b>Knowledge Test.</b></p>

## Food and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
<b>Year 10 GCSE EDUQAS Food preparation and Nutrition (9-1)</b>	<p><b>Unit 1:</b> Lo1: structure of industry, commercial / non-commercial establishments, working conditions, factors for success</p> <p>Lo2: understand how hospitality and catering provision operates: job roles, kitchen brigade, front of house</p> <p><b>Unit 2: commodities:</b> Eggs, flour, fats, raising agents, milk, sugar,</p> <p><b>Practicals:</b> Victoria sponge, sauce making, biscuit making, bread making</p>	<p>Unit 1 : Lo3: Health and safety requirements, control measures</p> <p>Lo4: Know how food can cause ill health, EHO</p> <p><b>Unit 2 : Commodities:</b> meats, fruit and vegetables</p> <p><b>Practicals:</b> stirfry, cottage pie, chicken goujons, pastry- mince pies</p>	<p>Unit 1: Lo5 : Be able to propose a hospitality and catering provision to meet requirements.</p> <p><b>Unit 2 : Nutrition, special dietary needs</b></p>	<p><b>Mock practical exam – unit 2 :</b></p> <p>Part 1 of the CA – nutrition, special dietary needs, excess and deficiency of nutrients, loss of nutrients during cooking</p> <p>Work through 2.1 pages</p> <p>Timeplan and Carry out practical work to suit practise brief</p>	<p>Preparation / revision/ mock papers:</p> <p>Unit 1 written external examination</p>	<p><b>Unit 2 – part 2 mock</b></p> <p>Understand menu planning :factors to consider when proposing dishes : address environmental issues : meeting customer needs : Planning production</p> <p>Carry out practical work to suit practise brief</p>
<b>Year 11 GCSE EDUQAS Food Preparation and Nutrition (9-1)</b>	<b>Year 11 Eduqas Level 1/ 2 in hospitality &amp; catering</b>	<p>Unit 2 – recap / teacher led revision of Unit 2.1- 2.4</p> <p>Prep for official Controlled assessment. Pupils to collate all paper work that can be used within the timed exam time.</p>	<p>Unit 2 – Practical exam 9 hours of Controlled assessment</p> <p>Introduce the brief Organise the structured 9 hours of CA time to complete the written aspects of the CA</p>	<p>Complete the timeplan.</p> <p>Organise the sessions to carry out the cooking exam. Organise invigilators, pupils off timetable, cover for class teacher etc.</p>	<p>All controlled assessment Unit 2 to be assessed and results submitted online</p> <p>Resit students of Unit 1 (external exam) - revision</p>	<p>Resit of Unit 1 external exam if needed- revision</p>

# DT KS4 Curriculum Overview

## GCSE Design and Technology 1-9 Core materials

	Autumn 1 H1	Autumn 2 H2	Spring 1 H1	Spring 2	Summer 1	Summer 1
<b>Year 10 GCSE AQA</b>	Mini Controlled assessment. Ear/Air Pod holder Iterative design CAD/CAM focus- sketch book, manufacturing specification and Evaluation.	Mini Controlled assessment. Ear/Air Pod holder manufacturing specification and Evaluation.  Mock Examinations	Timber project, skills based Production processes and manufacturing techniques. Using CNC milling machine, templates and jigs	Metal skills Pewter casting keyring project CAD/CAM and low temperature casting oven	Controlled Assessment Design task and Research Deadline.  Theory	Controlled Assessment Design Brief and Specification  Theory
<b>Year 11 GCSE AQA</b>	Controlled Assessment Design Development  CAD/CAM/Modelling	Controlled Assessment Making (final Product)  CAD/CAM/Modelling	Controlled Assessment Evaluation  Theory and revision for examination	Exam Practice  Revision Sessions Themed question research		

## Cambridge Nationals Level 1 /2 child development

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
<b>Cambridge nationals Child development Level 1 /2  YEAR 10</b>	RO18 – EXAMINED UNIT- teach the content ready for June exam  RO18.1 and RO18.2	Deliver content of RO18.3 and RO18.4	.Deliver content of RO18.5  Mock exams	Begin RO19 and complete task1 and task 2 of the controlled assessment	<i>Sit the external exam of RO18</i>  Resits available in Jan series if needed	RO19- Complete task 3 – nutrient information
<b>Cambridge nationals Child development Level 1 /2  YEAR 11</b>	RO19 task 4- feeding a child (bottle feeding ) – complete this task.  <i>All RO19 work to be submitted in the NOV series of examinations</i>	Begin RO20- development of a child.  Introduce and begin content- task1 and 2  Revision for resit of RO18	<i>January – RO18 external exam resits</i>  Complete RO20 – initial visit/ observation Plan 2 activities	Carry out activities Write up all work – submit for June	Revision of exam techniques and practice Final Exam	