

# Curriculum Overview: **Technology**

## Key Stage 3 (Years 7, 8 and 9)

### Year 7 – Students will rotate every 7-8 weeks to study the following:

In the first week all students will undertake a 'Baseline Assessment' to get a better understanding of their experiences of Design & Technology.

**Engineering:** Mobile phone holder project and workshop safety

**Food Preparation & Nutrition** x 2 rotations: Health and Safety, Diet and Nutrition

**Graphic Products:** Dino's Diner menu project: Mechanisms, movement and linkages

**Resistant Materials:** Box project and workshop safety

### Year 8 – Students will rotate every 7-8 weeks to study the following:

Students develop the basic skills learnt in Year 7, the expectation is for greater independence and a higher level of iterative design thinking.

**Food Preparation & Nutrition** x 2 rotations: The Eatwell Guide and Food Provenance.

**Graphic Products:** Festivals and Corporate Identity project.

**Resistant Materials:** Tea-light project – cast concrete.

**Systems & Control:** Electronics project – Flashing LED System.

### Year 9 – Students will rotate every 8 weeks to study the following:

Students will study all Design & Technology subjects and there will be core elements of the GCSE curriculum included in each project. This will allow students to understand the demands and rigour of each subject, before making their Pathways choices.

**Food Preparation & Nutrition** x 2 rotations: Food Choice and Food Provenance II.

**Graphics:** 'Movie Marketing' project and a 'Theatrical Set Design' project, related to their GCSE English set text of *Macbeth*.

**Product Design:** '20<sup>th</sup> Century themed design & make project of a 'Themed Photograph Frame' and 'Litter Picker' project including mechanisms.

**Computer Aided Design (CAD):** In depth course in the use of CAD, using Solid Works.

## Key Stage 4 (Years 10 and 11)

Year 10 Food Preparation & Nutrition		
Term (1)	Term (2)	Term (3)
Macro and Micronutrients, nutritional needs Food Science	Food safety Food choice	Food Provenance Mock NEA (Non-Exam Assessment) Year 10 exam preparation.

Year 11 Food Preparation & Nutrition		
Term (1)	Term (2)	Term (3)
Food Choice Food Provenance Mock NEA (Non-Exam Assessment) NEA (Non Exam Assessment) 1 Mock exam preparation and revision.	NEA (Non-Exam Assessment) 2. Exam preparation and revision.	Exam preparation and revision.

Year 10 Level 1/2 Eduqas Hospitality & Catering		
Term (1)	Term (2)	Term (3)
Basic commodities Hygiene Health and Safety	Menu planning Healthy eating Dietary needs Catering equipment	The environment Catering operations.

Year 11 Level 1/2 Eduqas Hospitality & Catering		
Term (1)	Term (2)	Term (3)
Nutrition and Dietary needs Controlled Assessment Tasks	The hospitality and catering industry Controlled assessment tasks	Exam preparation and revision.

Students will be working within their chosen specialism for their NEA Year 11 GCSE Design & Technology – <i>Graphical Communication</i> Year 11 GCSE Design & Technology – <i>Materials &amp; Manufacturing</i> Year 11 GCSE Design & Technology – <i>Product Design</i>		
Term (1)	Term (2)	Term (3)
Students will continue to work on their NEA (Non Exam Assessment), once issued by the exam board. Core Components: <i>Investigation, the Environment, The work of Other Designers, Communicating Design Ideas, Prototype Development.</i> Mock exam preparation and revision.	Students will continue to work on their NEA (Non Exam Assessment), once issued by the exam board. Core Components: <i>Selection of Materials and Components, Tolerances, Materials Management, Specialist Tools and Equipment, Techniques and Processes.</i>	Exam preparation and revision.

**Exam Link**

**Additional Information**