



Curriculum Overview: Design Technology

Key Stage 3 – Design and Technology

Year 7

- Health and safety
- Use of equipment
- Practical skills - For example, using a scroll saw

Year 8

- Practical skills - Using computer software
- Health and safety
- Use of equipment

BTEC Engineering

Year 9

- Design and make assignment (MP3 speaker)
- Health and safety
- Use of equipment

Year 10

UNIT 1 : The Engineered world (online exam)

Learning aims

In this unit you will:

- A. Know about engineering processes used to produce modern engineered products

- B. Know about developments in engineering materials and technologies
- C. Understand how engineering contributes to a sustainable future.

Unit 2. Investigating an Engineered Product (coursework/ assignments)

Learning aims

In this unit you will:

- A. Understand the performance requirements of an engineered product.
- B. Understand the selection of specific materials for use in the components that make up an engineered product.
- C. Understand the selection and use of manufacturing processes in an engineered product.
- D. Understand the quality issues related to an engineered product.

Year 11

Unit 7: Machining Techniques

Learning aims

In this unit you will:

- A. Select and use tools and work-holding devices for drilling and for turning or milling
- B. Make work pieces using drilling and turning or milling techniques safely.

Curriculum Overview: Food Preparation

Key Stage 3 - Food Preparation

Year 7

- Health and safety
- Use of equipment
- Practical skills - For example, fried rice
- The nutrients

Year 8

- Practical skills – For example, yeast bread dough
- Nutrition related to life stages
- The Science of Food
- Food Provenance

GCSE Food Preparation and Nutrition

Year 9

- Fruit and vegetables
- Milk, cheese and yogurt
- Bread, cereals, flour, oats, rice, potatoes, pasta
- Meat, fish, poultry and eggs
- Soya, tofu, beans, nuts and seeds
- Butter, oils, margarine, sugar and syrup

Year 10

- Principles of Nutrition
- Diet and good health
- The science of food
- Where food comes from

- Cooking and food preparation

Year 11

- Non- Examined Assessment 1 – Scientific assessment
- Non- Examined Assessment 2 – Practical
- Written examination skills
- Revision of subject content taught in years 9 and 10