

## Design and Technology Curriculum – KS3 Overview *(completed on a class rotation basis throughout the year)*

Year	20 Week Rotation – Food Technology	20 Week Rotation – Graphic Production Design Technology
<b>7</b>	<p><b>In the KS3 Food rotations the main aims are to teach students:</b></p> <ul style="list-style-type: none"> <li>• The basic principles of nutrition and healthy eating.</li> <li>• Different foods/meals they can feed themselves and others.</li> <li>• About a healthy and balanced diet.</li> <li>• To become more confident in a range of basic cooking techniques. (e.g. to select and prepare ingredients, utensils, electrical equipment, heat in different ways, combine and shape ingredients in different ways, awareness of taste, texture and smell to season dishes and to begin to be able to adapt recipes.</li> <li>• The source, seasonality and characteristics of a range of ingredients.               <ul style="list-style-type: none"> <li>• To become familiar with the school kitchens, health and safety, basic equipment and routines of a practical food room.</li> <li>• To carry out a series of practical cooking tasks including a simple soup, salad, fruit smoothie/milkshake, coleslaw, filled jacket potato, scones and fruit crumble.</li> <li>• To learn how to use a range of basic equipment and a range of cooking techniques such as grating, chopping, slicing, rubbing in method and using a blender.</li> <li>• To learn how to clean up properly.</li> <li>• To demonstrate timings and work both individually and as part of a team.</li> <li>• To complete written and verbal activities which link to the basic principles of nutrition and healthy eating. These will include (but are not exhaustive of) the benefits of eating fruit and vegetables, 5 a day, sensory evaluation, The Eatwell guide, health, safety and hygiene, the oven, the source and characteristics of some basic ingredients including potatoes and flour, rubbing in method and the science behind this.</li> </ul> </li> </ul>	<p><b>Fabric Key Ring project</b></p> <ul style="list-style-type: none"> <li>• To learn both hand drawn and digital design skills</li> <li>• To learn hand sewing skills</li> <li>• To learn how to use Google images, PowerPoint, Stetch Up</li> </ul> <p><b>Making the Product: Fabric Key Ring</b></p> <ul style="list-style-type: none"> <li>• Why do we use a range of materials for different products?</li> <li>• Materials research e.g. denim, felt, cotton</li> <li>• Develop classroom health and safety skills</li> <li>• Understand a range of hand sewing skills e.g. straight stitch blanket stitch</li> <li>• Learning textile techniques including:               <ul style="list-style-type: none"> <li>• Hand stitching</li> <li>• Applique</li> <li>• Textured yarns</li> <li>• Burnt fabrics</li> <li>• Embroidery stitches</li> <li>• Sewing machine Freehand Embroidery</li> <li>• Couching</li> </ul> </li> </ul> <p><b>Product and card design</b></p> <ul style="list-style-type: none"> <li>• Learn how to design, print and fold a greeting card.</li> <li>• Learn how to use a sewing machine safely</li> </ul> <p><b>Extension Tasks Technical drawings</b></p> <ul style="list-style-type: none"> <li>• To learn how to draw 3d objects, cubes, mobile phones</li> <li>• To learn how to draw using 1 and 2 point perspective</li> <li>• Learning how to use Google sketch up to design a house of the future</li> </ul>

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## Design and Technology Curriculum – AQA Graphic Communication - KS4 Overview

Year	Autumn 1 6 weeks	Autumn 2 7 weeks	Spring 1 5-6 weeks	Spring 2 5-6 weeks	Summer 1 5-6 weeks	Summer 2 6-7 weeks
<b>10</b>	<p>Develop and extend Graphic digital skills</p> <p><b>CAU: Coursework Random Work</b> What is Graphic Design?</p> <p><b>Photography Skills</b></p> <ul style="list-style-type: none"> <li>• On site photoshoot &amp; observational studies</li> <li>• What is a macro photography?</li> <li>• What is a Rule of Thirds composition?</li> <li>• 7 Steps of Editing</li> <li>• Editing 5 photos</li> </ul> <p><b>Photoshop Skills (using 5 photos)</b></p> <ul style="list-style-type: none"> <li>• Layers</li> <li>• Filters</li> <li>• Masks</li> <li>• Double Exposure</li> </ul> <p><b>Illustrator Skills</b></p> <ul style="list-style-type: none"> <li>• Illustrator – typography and tools manipulation.</li> <li>• Book cover/poster brief using photoshop and illustrator.</li> <li>• Make A1 sheet of all Random Work</li> </ul>	<p><b>CAU: Start Coursework personal project (Seaside)</b></p> <ul style="list-style-type: none"> <li>• Choose project theme</li> <li>• Make Research A1 Sheet</li> </ul>		<p><b>CAU: Coursework personal project (Seaside)</b></p> <ul style="list-style-type: none"> <li>• Make Artist A1 Sheet</li> </ul>		<p><b>CAU: Coursework personal project (Obsessions)</b> Make Design A1 Sheet</p>

Year	Autumn 1 6 weeks	Autumn 2 7 weeks	Spring 1 5-6 weeks	Spring 2 5-6 weeks
11	<p><b>CAU: Complete Coursework personal project</b> Students will continue with their chosen coursework project started in Year 10. They will continue to develop a wide variety of technical skills and be introduced to a wider variety of materials and techniques which they can then use in their portfolio. Pupils are encouraged to work independently and gain confidence to progress to more creative ambitious work. Teams Assignments and A1 sheets will evidence the ARTIST, RESEARCH and DESIGN journey. The artwork will be stored in an A1 art folder.</p> <ul style="list-style-type: none"> <li>• Complete Design Sheet.</li> <li>• Create at least one A1 or A2 Final Piece based on their chosen theme (Statement of Intent, Artist, Research &amp; Design work)</li> </ul>	<p><b>Exam: Start exam personal project based on one of 7 questions</b></p> <ul style="list-style-type: none"> <li>• Complete personal project - Artist, Research, Design Sheets.</li> <li>• Complete Final Piece(s) in 10 hours – 2 days off timetable.</li> </ul>	<p><b>Improve and refine 'CAU project' &amp; 'Random Work'.</b></p> <p><b>Create Digital PowerPoint Portfolio</b> ready for the moderator to mark.</p> <p><b>Learn how to put up an Art Exhibition</b> ready for the moderator to mark.</p>	N/A

## Design and Technology Curriculum – EDUQAS GCSE Food Preparation and Nutrition - KS4 Overview

Year	Autumn 1 7 weeks	Autumn 2 8 weeks	Spring 1 5-6 weeks	Spring 2 5-6 weeks	Summer 1 5-6 weeks	Summer 2 6-7 weeks
<b>10 GCSE Food Preparation and Nutrition</b>	<b>Theory lessons:</b> - Retrieval of Nutrition and Food Safety - <b>Fruit &amp; Vegetables:</b> How, When and Where are they grown? Preservation and Spoilage Cooking vegetables Enzymic Browning investigation Vegetarian and Vegan diets - Packaging and Labelling of Foods - DRV and RDA of nutrients	<b>Theory lessons:</b> - <b>Cereals:</b> Provenance and Processing Worldwide uses Science of breadmaking, pastry, and cakemaking Making pasta Gelatinisation Raising Agents Coeliac Disease Dextrinization investigation	<b>Theory lessons:</b> - <b>Dairy:</b> Provenance and Processing Pasteurisation Nutrition Cheesemaking Butter and Yogurt Dietary considerations Coagulation investigation - Meal Planning	<b>Theory lessons:</b> - Meat, Fish and Poultry: Farming/Fishing methods Storage and handling Butchery & Fishmongery skills Cooking methods Ethics Structure, labelling, and uses of eggs Egg science investigation Meat tenderisation investigation -Omega-3 Economical cooking Presentation of food	<b>Theory lessons:</b> - Seeds, Nuts, Beans, Tofu: Production and Categorising Allergies Rancidity Vegetarian, vegan, and religious diets	<b>Theory lessons:</b> - World Cuisines and Special Diets Cultural differences Uses of equipment Presentation styles Adapting recipes
	<b>Practical lessons:</b> <ul style="list-style-type: none"> <li>• Practical skills will be developed, with a minimum of one practical lesson per fortnight.</li> <li>• The practical sessions will be linked to theory covered in class, for example producing sweet and sour chicken and cauliflower cheese whilst learning about sauce thickening.</li> <li>• Students will often be given an element of choice in the recipes produced.</li> <li>• Students will be expected to provide most ingredients for these lessons. Recipes will be provided via Teams in advance of the lesson.</li> </ul>					

Year	Autumn 1 7 weeks	Autumn 2 8 weeks	Spring 1 5-6 weeks	Spring 2 5-6 weeks	Summer 1 5-6 weeks	Summer 2 6-7 weeks
<b>11 GCSE Food Preparation and Nutrition</b>	NEA1 Coursework begins – worth 20% of final grade. A food science investigation and write-up. Set externally by the exam board. Theory – review of topics covered in year 10	NEA1 Coursework completed – worth 20% of final grade. Theory – review of topics covered in year 10 to prepare for mock exam	NEA2 Coursework begins – worth 30% of final grade. A food preparation investigation and write-up. Set externally by the exam board. Includes 3 hour practical session. Theory – review of topics covered in year 10 to prepare for final exam	NEA2 Coursework completed – worth 30% of final grade). Theory – review of topics covered in year 10 to prepare for final exam	<b>FINAL EXAM PERIOD</b> – 100 mark exam, 1 hour 45 minutes	<b>FINAL EXAM PERIOD</b>