

YEAR 7-11

DESIGN TECHNOLOGY

DESIGN TECHNOLOGY – YEARS 7-8

In year 7 students complete the below areas on a rotation and will rotate every 8 weeks. All classes will complete these areas in a different order.

7	<ul style="list-style-type: none"> • Textiles • Mechanisms • Timber project • Electronics • Food Technology
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In year 8 students complete the below areas on a rotation and will rotate every 10 weeks. All classes will complete these areas in a different order.

8	<ul style="list-style-type: none"> • Textiles • Architecture • Materials – Wind chime • Food preparation and nutrition
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DESIGN TECHNOLOGY – YEARS 9-11

In year 9 students will complete the below areas, they will complete a different area each half term dependent on length. All classes will complete these areas in a different order.

9	<ul style="list-style-type: none"> • CAD - Living hinge • Timber - Plywood bug house • Metal - Oil Burner • Textiles - Bucket hat • Electronics – Steady hand game • Graphics – Merchandise
10	<p>Autumn term 1 – Modelling project based on designers</p> <p>Autumn term 2 - Core technical principle's completed with focus practical task embedded through out</p> <p>Spring term 1 – High profile event</p> <p>Spring term 2 until end of summer term 1 – Mock NEA on the theme of 'lighting'</p> <p>Summer term 2 – Textiles project 'Storage hanger'</p>
11	<ul style="list-style-type: none"> • NEA from September until March • Throughout the NEA lesson core technical principles are also taught. • Spring term 2 from March NEA deadline - Exam preparation with revision and focus practical tasks



FOOD PREPARATION AND NUTRITION – YEARS 9-10

<p style="text-align: center;">9</p>	<p>Autumn term</p> <ul style="list-style-type: none"> • Eatwell guide • Macro and micronutrients • Practical skills • Food safety • Cooking methods • Food provenance <p>Spring term</p> <ul style="list-style-type: none"> • Food science • Food investigations • Food choices • Different cuisines • Practical skills <p>Summer term</p> <ul style="list-style-type: none"> • The 6 food commodities • Practical skills
<p style="text-align: center;">10</p>	<p>Autumn term 1</p> <ul style="list-style-type: none"> • Core knowledge • Practical skill tests • Diets and nutritional analysis <p>Autumn term 2</p> <ul style="list-style-type: none"> • Fruit and vegetable commodity • Mock NEA 1, mock NEA 2 skills • Practical skills <p>Spring term 1</p> <ul style="list-style-type: none"> • Dairy commodity • Mock NEA 1, mock NEA 2 skills • Practical skills <p>Spring term 1</p> <ul style="list-style-type: none"> • Core practical skills • Cereal commodity • Mock NEA 1, mock NEA 2 skills <p>Spring term 2</p> <ul style="list-style-type: none"> • Meat, fish and poultry commodity • Mock NEA 1, mock NEA 2 skills <p>Summer term 1</p> <ul style="list-style-type: none"> • Beans, nuts, soya and tofu commodity • Mock NEA 1, mock NEA 2 skills <p>Summer term 2</p> <ul style="list-style-type: none"> • Butter, oil, sugar and syrups commodity • Mock NEA 1, mock NEA 2 skills
<p style="text-align: center;">11</p>	<p>Autumn term 1 - NEA 1 Autumn term 2 until March - NEA 2 From March – Exam preparation</p>

ENGINEERING – YEARS 10-11

10 ENGINEERING	Autumn term 1 <ul style="list-style-type: none">• Engineering introduction• Engineering disciplines• Engineering drawings Autumn term 2 <ul style="list-style-type: none">• Bike tool project Spring term <ul style="list-style-type: none">• Desk lamp project Summer term <ul style="list-style-type: none">• Mock NEA
11 ENGINEERING	Autumn term 1 – Drawing techniques by hand and CAD Autumn term 2 – NEA until March From March - Exam preparation