



## 2016/17 Curriculum Plan – Design & Technology

	Half Term	Year 7	Year 8	Year 9 (New GCSE)	Year 10 (RM GCSE)	Year 11 (RM GCSE)
<b>Autumn</b>	<b>1</b>	<b>Product Design:</b> Introduction to the DT Workshop - The Design and Manufacture of a 'Night Light'	<b>Product Design:</b> Clock Face Task The Design and creation of a Clock face to fulfil the needs of a specific target market	<b>Drawing Skills:</b> Isometric drawing And Orthographic projection	<b>Drawing Skills:</b> Building on key drawing skills to allow communication design ideas.	<b>Controlled Assessment:</b> Plan of Initial Ideas / Development of selected design /Modelling of product
	<b>2</b>			<b>Bird Box Task:</b> Construction task teaching the ability to work from working drawings.	<b>Flat Packed Furniture Task:</b> A task involving the application of Knock Down fittings & manufacture of a product	<b>Controlled Assessment:</b> Working Drawings / Plan of production. Start of make
<b>Spring</b>	<b>3</b>	<b>Food Technology:</b> Introduction to Food Technology - Health and Safety, Food preparation and Nutrition. Cooking and Nutrition Sequential tasks to build up knowledge and skills in the kitchen.	<b>Food Technology:</b> A series of individual tasks involving nutritional knowledge and food preparation skills. Skills tasks developing practical techniques for food production.	<b>Presenting Ideas:</b> Use of sketching skill and graphical presentation to show ideas <b>Metal working:</b> Bottle Opener	<b>Storage Box Task:</b> The creation of a storage box that incorporates traditional wooden joints	<b>Controlled Assessment:</b> Manufacture
	<b>4</b>			<b>Multiple Production Task:</b> Key principles involved in multiple productions teaching one off, batch, mass and continuous. – Tower of Hanoi group task.	<b>Mini Controlled Assessment:</b> Lighting Project – A shortened CA covering the same elements as in the major project.	<b>Controlled Assessment:</b> Testing / Evaluation <b>Exam Preparation</b>
<b>Summer</b>	<b>5</b>	<b>Drawing/CAD/CAM:</b> A selection of tasks designed to build skills and confidence in hand drawing techniques and the use of computer software to aide designing. A Key Fob Task allows for both Computer Aided Design (CAD) & Computer Aided Manufacture (CAM).	<b>Electronics:</b> 555 Timer Task - To understand and construct an electronic circuit using discrete components and IC's. Computer work based on programming simple circuits.	<b>Design Movement Task:</b> An investigation into the design of the past and the production of an artefact inspired by a movement.	<b>Controlled Assessment:</b> Start of Controlled Assessment (CA) Selection of Task / Plan of the CA & Context Research.	<b>Exam Preparation</b>
	<b>6</b>			<b>Design Movement Task:</b> (Continued) Project uses the basic building blocks for the Controlled Assessment layout	<b>Controlled Assessment:</b> General Research Social / moral / Environmental Issues. Analysis of Research & Creation of design criteria.	<b>Exam Preparation</b>

Year 7 and 8 rotate on a carousel of 3 units throughout the year, each lasting 13 weeks.

Useful Web sites: <http://www.technologystudent.com/> <http://www.bbc.co.uk/schools/gcsebitesize/design/resistantmaterials/> <http://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-resistant-materials-4560>



## 2016/17 Curriculum Plan – Hospitality and Catering

	Half Term	Year 7	Year 8	Year 9 (New GCSE)	Year 10 (RM GCSE)	Year 11 (RM GCSE)
Autumn	1	<b>Product Design:</b> Introduction to the DT Workshop - The Design and Manufacture of a 'Night Light'	<b>Product Design:</b> Clock Face Task The Design and creation of a Clock face to fulfil the needs of a specific target market	An introduction to Hospitality and Catering. Practical tasks involve the safe and hygienic preparation of main meals and desserts	<b>Controlled Assessment:</b> Students to complete the research section of their assignment	<b>Exam Preparation:</b> Students to work through the specification to gain theory knowledge
	2			To continue to develop an understanding of the hospitality industry. Practical tasks involve the techniques involved in preparing cakes and pastry products	<b>Controlled Assessment:</b> Students to complete the research section of their assignment	<b>Exam Preparation:</b> Students to work through the specification to gain theory knowledge
Spring	3	<b>Food Technology:</b> Introduction to Food Technology - Health and Safety, Food preparation and Nutrition. Cooking and Nutrition Sequential tasks to build up knowledge and skills in the kitchen.	<b>Food Technology:</b> A series of individual tasks involving nutritional knowledge and food preparation skills. Skills tasks developing practical techniques for food production.	To build on the previous terms knowledge involved in planning and event. Practical tasks to develop culinary techniques	<b>Controlled Assessment:</b> Students to complete the planning section of their assignment	<b>Exam Preparation.</b>
	4			To build on the previous terms knowledge involved in planning and event Practical tasks involve the techniques involved in preparing cakes and pastry products.	<b>Controlled Assessment:</b> Students to complete the planning section of their assignment	<b>Exam Preparation</b>
Summer	5	<b>Drawing/CAD/CAM:</b> A selection of tasks designed to build skills and confidence in hand drawing techniques and the use of computer software to aide designing. A Key Fob Task allows for both Computer Aided Design (CAD) & Computer Aided Manufacture (CAM).	<b>Electronics:</b> 555 Timer Task - To understand and construct an electronic circuit using discrete components and IC's. Computer work based on programming simple circuits.	To build on the previous terms knowledge involved in planning and event	<b>Controlled Assessment:</b> Students will focus in preparing for the practical element of the controlled assessment	<b>Exam Preparation</b>
	6			Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	<b>Controlled Assessment:</b> Students to complete the evaluation section of their assignment	<b>Exam Preparation</b>

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