

## 2019/20 Curriculum Plan – Design & Technology

Half Term	Year 7	Year 8	Year 9 (D&T GCSE)	Year 10 (D&T GCSE)	Year 11 (D&T GCSE)
Autumn	<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 using influence from a chosen design movement.	<b>Drawing Skills:</b> Isometric & Orthographic Iterative Design Process	<b>Independent Coursework 1:</b> Illumination	<b>Independent Coursework 2:</b> TBC
	<b>Drawing Skills:</b> A crash course in the use of isometric drawing to aide designing and communication.		<b>Construction Task:</b> Wood based project teaching the ability to manipulate and join timber products. <b>Theory:</b> Core Timber and in depth knowledge	<b>Independent Coursework 1:</b> Illumination	<b>Independent Coursework 2:</b> TBC
Spring	<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 ICT portfolio, sketching skill and graphical presentation to show ideas <b>Metal working:</b> Bottle Opener <b>Theory:</b> Core Metal	<b>Independent Coursework 1:</b> Illumination	<b>Edexcel Externally set assignment</b> Preparatory studies
			<b>Alessi Brand:</b> Creativity and design tasks. Students will use drawing skills and modelling to communicate design ideas.	<b>Independent Coursework 1:</b> Illumination	<b>Edexcel Externally set assignment</b> Preparatory studies
Summer	<b>CAD/CAM:</b> A selection of tasks designed to build skills and confidence in the use of computer software to aide designing. A Key Fob Task allows for both Computer Aided Design (CAD) & Computer Aided Manufacture (CAM).	<b>Core Designing:</b> An introduction to a variety of drawing skills that are required to succeed in Design and Technology at GCSE. Students will build skills and then apply them to a creative design task.	<b>Design Movement Tile Task</b> Each student works within the parameters of the GCSE structure to design a tile for a display. Use of analysis of design movements and CAD/CAM to create outcomes.	<b>Independent Coursework 2:</b> Ordinary &/or Extraordinary	GCSE 10 hour Timed Test
			<b>CAD/CAM:</b> A task involving the use 2D design and laser cutter. Dice project to teach finger joints and keyring to teach plastics	<b>Independent Coursework 2:</b> TBC	Moderation

Year 7 rotate on a carousel 4 units throughout the year, each lasting 15 lessons. Year 8 rotate on a carousel of 3 units throughout the year, each lasting 19 lessons.

## 2019/20 Curriculum Plan – Hospitality and Catering

Half Term	Year 7	Year 8	Year 9	Year 10	Year 11	
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	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	<b>Drawing Skills:</b> A crash course in the use of isometric drawing to aide designing and communication.	The Design and creation of a Clock face to fulfil the needs of a specific target market	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	<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	Sequential tasks to build up knowledge and skills in the kitchen.		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>CAD/CAM:</b> A selection of tasks designed to build skills and confidence in the use of computer software to aide designing. A Key Fob Task allows for both Computer Aided Design (CAD) & Computer Aided Manufacture (CAM).	<b>Core Designing:</b> A introduction to a variety of drawing skills that are required to succeed in Design and Technology at GCSE. Students will build skills and then apply them to a creative design task.	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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