



UCAS

University

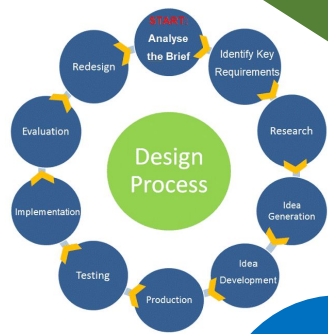
Apprenticeships

Working in industry



YEAR 13

YEAR 12



DT GCSE Coursework

Working through the design process using a design brief



Research



Design and Development

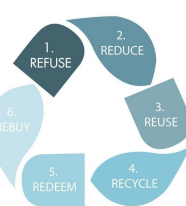
Modelling

Manufacturing

Evaluating

DT GCSE exam

H&C exam



YEAR 11

H&C Coursework

Describe functions of nutrients

Compare nutritional needs of specific groups

Use techniques in preparation of commodities

GCSE Design and Technology or BTEC Hospitality and Catering

Unit 6
Designing principles

Unit 5
Materials and their properties

Unit 4
Common specialist technical principles

Unit 3
Materials and their working properties

Unit 2
Energy, Materials, Systems and Device

Unit 1
New and Emerging technologies

Unit 4
Food Hygiene legislation

YEAR 10

Product Design
Topic:
Audio Amplifier Project

Graphics
Topic:
Comic book point of sale



Health and safety recap

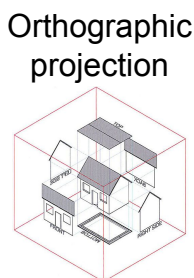
Understanding electronic components



YEAR 9



Food Technology
Topic:
Function of ingredients



Orthographic projection

Health and safety recap

Soldering



Product Design
Topic:
Pop Art clock project.



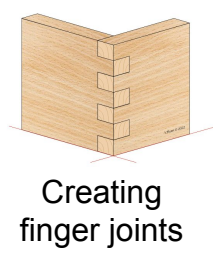
YEAR 8

Understanding the properties of plastics

Introduction to CAD/CAM



Health and safety



Creating finger joints

1 and 2 point perspective

Understanding the properties of timbers

Food Technology
Topic:
Dietary needs

Graphics
Topic:
Small house project



Healthy eating



Working through the design process

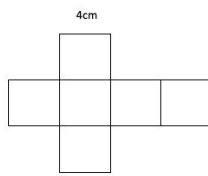
Product Design
Topic:
Money box project



Typography

TYPOGRAPHY
(THE DESIGN OF LETTERS)

Creating complex nets



Personal hygiene in food tech

Introduction to KS3 & 4 Design and Technology

Welcome to DT

YEAR 7

Food Technology
Topic:
Eatwell plate



Graphics
Topic:
Healthy snack packaging



Developing valuable practical skills

Product Design, Graphics and Food Technology.

