

The Design and Technology Learning Journey



Apprenticeships
- e.g. AMRC

Sheffield College
- catering. Tupton and All Saints' A-Level Food and Nutrition.

FE

- What industry could you work in?
- Dieticians
 - Nutritionists
 - Sports Coaches
 - Public Health Roles
 - Product Development
 - Architecture
 - Industrial or product design
 - Engineering
 - Graphic design
 - Exhibition design
 - Automotive design
 - Furniture design
 - Interior and spatial design
 - Fashion design
 - Costume design
 - Protective clothing design
 - Technical textiles design
 - Fibre technology
 - Styling and trend forecasting
 - Merchandiser
 - Retail and advertising

Y11

OCR GCSE Design & Technology NEA
50% NEA
50% Exam

AQA GCSE Food Preparation & Nutrition NEA
50% NEA
50% Exam

Exam practise & revision

Mock Exam - Written

A-Level Engineering and Product Design

DT NEA begins

Mock Exam FPN NEA

Y10

Y9 Summer assessment:
Exam-style paper with 9-mark question

Theory and practical units

Mock Exam - Written

Multi-discipline project - Festivals

Food Provenance
Food Science
Mini-NEA - Indian Cuisine

Advanced CAD/CAM

Mixed materials project

Y9 practical assessment

Y9

Y8 Summer assessment:
Exam-style paper with 6-mark question

Advanced soft modelling

Eatwell Guide healthy family meals
Mini-NEA - Protein

Y8 practical assessment

Mixed materials project

Micro:Bits

Y7 Summer assessment:
Exam-style paper with 4-mark question

Design Icons

Presenting ideas - sketch modelling

Intro to soft modelling

Intro to timbers

Basic kitchen skills
Safety and hygiene
Adapt a recipe

Y7 practical assessment

Y7

Intro to CAD/CAM
TinkerCAD

Intro to polymers

Key Concepts KS3 – KS4

Independence	Safety	Competence
Accuracy	Quality of outcome	

Key Skills

	Exam Skills
	Making
	CAD/CAM
	NEA
	Designing
	Data Analysis
	Time management
	ICT skills
	Effective Communication
	Mathematical skills
	Direct GCSE practice (NEA/Exam)
	Assessment