

# DESIGN AND TECHNOLOGY LEARNING JOURNEY



Know how to make decisions about fats, proteins, carbohydrates, vitamins, and minerals.

Know how to apply cultural influences to cooking

Know how to use aeration in a dish

Know how to conduct a nutritional analysis

Expand on knowledge of food poisoning

Develop more independence in food choices and skills

Develop confidence cooking a range of more advanced dishes

Know how gelatinisation thickens food and sauces

Understand the relationship between food and temperature

Understand what micronutrients and macronutrients are

Know about the causes and prevention of food poisoning

Continue to develop safe kitchen practices

Know how to make more informed decisions about food choice

Develop confidence cooking a range of more advanced dishes

Produce a range of savoury and sweet dishes, using conduction and convection

Develop knowledge of seasonal food and food miles

Know how enzymic browning works and how to prevent it

Evaluate dishes through sensory analysis

Know the 4C's, bacteria and hygiene

Know about food borne pathogens and how they link to health and safety

Know how to use kitchen equipment safely

Develop your understanding of nutrition and culinary skills

Develop your design skills and create an idea based on a given theme

Understand how to manufacture a product which includes electronic components

Know how to creatively respond to design briefs and challenges

**PRIMARY SCHOOL**  
Bring your knowledge from KS2!

## KS4

**Y9 END OF TOPIC TEST** Know about how different types of imagery are used in design for different purposes

**Y9 END OF YEAR TEST** Understand how skills in each area of Design and Technology are transferrable to other subjects and situations

**CONTINUING IN KEY STAGE 4**  
You may want to continue studying Design and Technology through our options, where you will continue to build on these skills from KS3.

Know how to study art and design movements and create a design in response

Know how typography is used to communicate and apply this to designing

**Y9 END OF TOPIC TEST** Know the difference between a prototype and a completed product

Continue to develop skills in CAD for graphic design

Know how to use knowledge and research to respond to a real-world design brief

**Y9 END OF TOPIC TEST** Continue to develop skills in 3D CAD Design

Understand the performance of structural elements of materials.

Know how to test, evaluate and refine ideas for intended users

Continue to critically evaluate outcomes to develop designing skills

Investigate new and emerging technologies and their impact on designs

**Y8 END OF YEAR TEST** Know how to consider fats and sugars when planning healthy diets

Know about different metals, woods and plastics and their applications

Understand how skills gained in school translate to real life workplace and home scenarios

Explore and understand CAD, CAM and CNC in design and manufacture using the laser cutter

Continue to develop safe kitchen practices

Know how to make more informed decisions about food choice

**Y8 END OF TOPIC TEST** Develop confidence cooking a range of more advanced dishes

Continue to develop confidence in sketching ideas when designing products

**Y8 END OF TOPIC TEST** Know about the different natural and synthetic materials in textiles

Learn how to use the CAD software 2D Design

Continue to develop and communicate ideas when responding to a brief

Know about the different natural and synthetic materials in textiles

**Y8 END OF TOPIC TEST** Use research and exploration to identify user needs

Know how to use subject specific vocabulary when discussing work

**Y7 END OF TOPIC TEST** Know about composition and how it affects the overall presentation of your work

Safely explore different sewing techniques and skills

Develop a specification to inform the design of innovative and appealing products

**Y8 END OF TOPIC TEST** Know how to use subject specific vocabulary when discussing work

**Y7 END OF TOPIC TEST** Know about composition and how it affects the overall presentation of your work

Develop skills to appreciate the work of other designers and apply this to your work

Know how to constructively evaluate your work against a given criteria

Understand nutrition and healthy diets through the eat well guide

Understand how to use a pattern for accuracy in textiles

**Y7 END OF TOPIC TEST** Know how to use basic workshop hand tools with precision and skill

Understand the health and safety in DT

**Y7 END OF TOPIC TEST** Recall and build on what you know about colour theory and association

