Practical Activities linked to

Food Preparation and

Practical Activities linked to

topics

Health & Safety Food Hygiene

Nutrition

Nutrition

topics

Healthy eating

DT Textiles

DT Textiles

lessons

DT - Product Design -

acrylic keyring - 12-14

DT- Product Design

designing and making an

preparing

Assessment

End of Unit Test

End of Unit Test

End of Unit Test

Autumn 1

Autumn 2

Spring 1

Spring 2

Summer 1

Summer 2

What are the aims and intentions of this curriculum?

To explore the range of material areas within the Design Technology Curriculum with a focus on practical skill development.

Food spoilage and Bacteria

Buying and Storing food

Food Safety and Hygiene

Buying and Storing food

Preservation of food

Traditional Cuisines

Fabric type and source

Fabric Type and source

Health & Safety within the workshop

Understanding polymers - thermoforming,

thermosetting polymers. Intro to smart materials.

high standard. Understanding adhesives and

Using tools and equipment safely, accurately and to a

Sewing Techniques

finishing methods.

Continued.

Sewing techniques

Food spoilage and Bacteria

Micro-organisms in food production

Preservation of food

Traditional Cuisines

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Term	Topics	Knowledge covered	Skills developed
	Food Preparation and Nutrition Nutrition	Food Safety and Hygiene	General practical skills including: weighing, measuring, p

readiness and sensory testing.

readiness and sensory testing.

Practical sewing and designing skills

Practical sewing and designing skills

Creating a sock monkey

products to a high standard.

Analysis and evaluation of own product.

Develop a pattern to create a unique product

General practical skills including: weighing, measuring, preparing

ingredients and equipment, correct cooking times, testing for

Practical skills - marking out, setting up practical workspace,

using tools and equipment accurately. Creating and finishing

Drawing skills - developing sketch skills and isometric.

ingredients and equipment, correct cooking times, testing for Micro-organisms in food production Healthy eating