

What are the aims and intentions of this curriculum?

To further develop the practical skill element of Design Technology building on subject knowledge in a range of material areas.

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	Food Preparation & Nutrition	Nutrition and Healthy Eating Function and Sources of Nutrients Protein, Fats, Carbohydrates, Vitamins and Minerals, Water, Fibre Eatwell plate	General practical skills including: weighing, measuring, preparing ingredients and equipment, correct cooking times, testing for readiness and sensory testing.	
Autumn 2	Food Preparation & Nutrition	Nutrition and Healthy Eating Function and Sources of Nutrients Protein, Fats, Carbohydrates, Vitamins and Minerals, Water, Fibre Eatwell plate	General practical skills including: weighing, measuring, preparing ingredients and equipment, correct cooking times, testing for readiness and sensory testing.	End of Unit Test
Spring 1	DT; Textiles	Designing and Sewing skills Use of a range of different materials Use of a range of different fabric embellishment techniques and practical skills	Use of the sewing machine Dye Sublimation Tie Dye Decorative applique Hand and Machine Embroidery	
Spring 2	DT: Textiles	A previous term as a continuation	As previous term as a continuation	End of Unit Test
Summer 1	DT: Product Design - Storage Box (12-14 lessons)	Health & Safety within the workshop Understanding timbers - softwoods, hardwood and manufactured boards. Using woodworking tools and equipment safely, accurately and to a high standard. Sealing and finishing timber. Using CAD CAM to create accurate products	Practical skills - marking out, setting up practical workspace, using tools and equipment accurately. Developing knowledge of workshop practices. Creating and finishing products to a high standard. Isometric drawing. Using 2D Design and programming the laser cutter. Analysis and evaluation of products.	
Summer 2	DT: Product Design	Continued.		End of Unit Test