

D&T - 5 Year Curriculum Plan



DMA = Design and Make Assignment - FPT = Focused Practical Task

Notes:

KS3 Product Design / Food - classes rotate at February Half-Term

KS3 Textiles / Art & Design - classes rotate at February Half-Term - see the Art & Design Curriculum Plan

KS3 Product Design & KS4 3D Design - actual sequence of delivery will vary due to resourcing and or timetabling. For example while some Y8 classes are working with Robotics, others will be working with Electronics, while one Y10 class are working with metals another will be working with card.

Year Group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7 Product Design Food	Product Design DMA: Tealight Holder	Product Design DMA: Tealight Holder	Product Design FPT: LEGO Mechanisms FPT: LED Torch FPT: Structures including Bridges	Food Theory Health and safety Healthy eating and nutrition Practical Fruit preparation and cooking. Cooking pasta Using the oven.	Food Theory, Food safety and hygiene Practical Safe preparation and cooking of meat. Making a sauce.	Food Theory Health and safety Adapting dishes Practical Vegetable preparation and cooking Cereal bar
7 Textiles Art	Textiles FPT: Weaving	Textiles FPT: Stitching Techniques	Textiles DMA: Creative Creature	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan

8	Product Design	Product Design	Product Design	Food	Food	Food
Product Design	DMA: Pewter Casting CAD/CAM	FPT: LEGO Robotics FPT: Night Light Electronics	FPT: Plastics Forming FPT: Levers/Linkages Grabbing Arm	Theory Food isssues Practical Safe preparation and cooking of vegetables and rice. Adapting recipes, using the oven.	Theory Healthy eating and nutrition. Practical Bread dough forming and shaping. Making pasta.	Theory Food safety (Meat) Practical Cooking safely with meat. Alternative proteins.
8 Food Textiles	Textiles DMA: Bag	Textiles DMA: Bag	Textiles DMA: Bag	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan
9 D&T	Product Design DMA: Storage Device	Product Design DMA: Storage Device	Product Design FPT: Trebuchet Build/Test/Analyse DMA: Thermoplastics - Phone Holder	Food Meatballs and sauce. Timeplanning and nutrition. Sweet and sour. The eat well guide, sauces and gelatinisation. Lasagne.	Food Mini pies. Shortcrust pastry, rubbing in method, the function of ingredients. Cheesecake. Modifying recipes, gelation, high risk food, presentation. Focaccia bread. Yeast investigation. Bread making, modifying recipes, function of ingredients.	Food Enchiladas. Food hygiene and safety. Planning and making own Multicultural savoury main course dish. Evaluation of dish. Potato Investigation (rosti cakes).
9 Food Textiles	Textiles FPT: Samples - Printing, Dyeing, Batik, Slashing	Textiles FPT: Samples Continued - Printing, Dyeing, Batik, Slashing	Textiles DMA: 3D Construction	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan	Art & Design See Art & Design Curriculum Plan

10	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design
GCSE 3D Design	Mini DMA: Designer Research Skills, Creativity with Wood - Sample 3D Structures Continues Throughout Design Past & Present Design in	DMA: Hanger Project (or other TBC) - Research, Analysis FPT: Metal Samples	DMA: Hanger Project (or other TBC) - Modelling, Sketching, Visual Investigation, Design Development	DMA: Hanger Project (or other TBC) - Final Designs and Metalworking Realization FPT: Modelling skills in Corrugated Card	FPT: Timber Joints and Applied Finishes FPT: Machinery Exercises - e.g. Milling Machine, Lathe FPT: Polymers - Lamination, Forming, Moulding	DMA: Automata or Frame Project or other TBC FPT: Mechanisms
	History/Culture					
	3D Drawing ExercisesCAD Skills					
	 Visual Elements e.g. Colour, Line, Scale 					
10	GCSE Food	GCSE Food	GCSE Food	GCSE Food	GCSE Food	GCSE Food
GCSE Food	Introduction to Year 10. Commodity - Fruit and Vegetables.	Commodity - Milk, cheese and yoghurt.	Commodity - Cereals, flour, bread and pasta.	Commodity - Meat, fish, poultry, eggs.	Commodity - Butter, oils, margarine, sugar syrup.	Commodity - Soya, tofu, beans, nuts, seeds.
11	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design	GCSE 3D Design
GCSE D&T	DMA: Automata or Frame Project OR other TBC	DMA: Automata or Frame Project OR other TBC	NEA: Externally Set Assignment	NEA: Externally Set Assignment	NEA: Externally Set Assignment	NEA: Externally Set Assignment
11 GCSE Food	 GCSE Food Introduction to year 11 NEA 1 investgation project. Range of practicals time permitting to extend year 10 practical skills. 	• NEA 2 research and planning of practical exam dishes. Begin practical trials for exam.	 GCSE Food Practical trials of planned dishes for the practical exam. Evaluating dishes. Sensory testing. Revise theory topics. 	GCSE Food Practical Assessments and Evaluation Exam revision	GCSE Food Exam revision	GCSE Food Exam revision