

D&T CURRICULUM AND ASSESSMENT OVERVIEW Y7-9

D&T/F&N CURRICULUM AND ASSESSMENT OVERVIEW YEAR 7						
Year 7	Autumn Term		Spring Term		Summer Term	
D&T/F&N Students spend 1/2 the year in D&T and food, they swap subject at spring ½ term. * The order of projects may change due to timetabling/rooming and resourcing Assessment Areas Design/Investigate/Analyse Make Evaluate Technical Knowledge	Baseline test (D&T) <ul style="list-style-type: none"> Knowledge test against key areas of the KS2 National Curriculum Design/Investigate/Analyse Make Evaluate Technical Knowledge	8 Lesson Unit* CAD/CAM Project Assessment Areas <ul style="list-style-type: none"> Understanding types of CAD/CAM in industry. Explaining the positives and negatives of CAD/CAM. 	12 Lesson Unit* Manufacturing Project Assessment Areas <ul style="list-style-type: none"> Solving design problems Understanding workshop safety & making accuracy. 	Baseline test (F&N) Knowledge test against key areas of the KS2 National Curriculum Design/Investigate/Analyse Make Evaluate Technical Knowledge	Applying nutrition & sustainability <ul style="list-style-type: none"> Seasonality Food miles 	Developing food science & accuracy. Food science <ul style="list-style-type: none"> Bread making Raising agents
	6 Lesson Unit* Product Analysis Assessment Areas <ul style="list-style-type: none"> Existing product Analysis. Understanding the forces that act on materials 			Introduction to the kitchen <ul style="list-style-type: none"> Health & Safety Kitchen etiquette Analysis & Evaluation of healthy food choices. 		
F&N/D&T Students spend 1/2 the year in D&T and food, they swap subject at spring ½ term. * The order of projects may change due to timetabling/rooming and resourcing Assessment Areas Design/Investigate/Analyse	Baseline test (F&N) Knowledge test against key areas of the KS2 National Curriculum Design/Investigate/Analyse Make Evaluate Technical Knowledge	Applying nutrition & sustainability <ul style="list-style-type: none"> Seasonality Food miles 	Developing food science & accuracy. Food science <ul style="list-style-type: none"> Bread making Raising agents 	Baseline test (D&T) Knowledge test against key areas of the KS2 National Curriculum Design/Investigate/Analyse Make Evaluate Technical Knowledge	8 Lesson Unit* CAD/CAM Project Assessment Areas <ul style="list-style-type: none"> Understanding types of CAD/CAM in industry. Explaining the positives and negatives of CAD/CAM. 	12 Lesson Unit* Manufacturing Project Assessment Areas <ul style="list-style-type: none"> Solving design problems Understanding workshop safety & making accuracy.
	Introduction to the kitchen <ul style="list-style-type: none"> Health & Safety Kitchen etiquette Analysis & Evaluation of healthy food choices. 			6 Lesson Unit* Product Analysis Assessment Areas <ul style="list-style-type: none"> Existing product Analysis. 		

Make Evaluate Technical Knowledge				<ul style="list-style-type: none"> Understanding the forces that act on materials 		
AP1 Will be an average of ALL scores for Design, Make, Evaluate & Technical Knowledge from September up to the end of the assessment window.				AP2 Will be an average of ALL scores for Design, Make, Evaluate & Technical Knowledge up to the end of the assessment window (including AP1)		

D&T/F&N CURRICULUM AND ASSESSMENT OVERVIEW YEAR 8						
Year 8	Autumn Term			Spring Term		Summer Term
D&T/F&N Students spend 1/2 the year in D&T and food, they swap subject at spring ½ term. * The order of project may change due to timetabling/rooming and resourcing Assessment Areas Design/Investigate/Analyse Make Evaluate Technical Knowledge	Baseline test (D&T) <ul style="list-style-type: none"> Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	8 Lesson Unit* Architectural Project Assessment Areas <ul style="list-style-type: none"> Communication & Presentation of design ideas. Analysis of Existing products that solve design problems. 	12 Lesson Unit* Manufacturing Project Assessment Areas <ul style="list-style-type: none"> Understanding electrical components Demonstrating understanding of making processes. 	Baseline test (F&N) Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	Nutrition in food <ul style="list-style-type: none"> Evaluation of practical activity Food Science <ul style="list-style-type: none"> Gelatinisation 	Function of ingredients Food Science <ul style="list-style-type: none"> Function of eggs Evaluation of practical activity
	6 Lesson Unit* Movement Project Assessment Areas <ul style="list-style-type: none"> Understanding Movement & Mechanisms Recognising types of Levers & Forces Peer assessment of their prototype. 			Recap core knowledge <ul style="list-style-type: none"> Health & Safety FSA guidelines 		
F&N/D&T Students spend 1/2 the year in D&T and food, they swap subject at spring ½ term. * The order of projects may change due to timetabling/rooming and resourcing Assessment Areas Design/Investigate/Analyse	Baseline test (F&N) Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	Nutrition in food <ul style="list-style-type: none"> Evaluation of practical activity Food Science <ul style="list-style-type: none"> Gelatinisation 	Function of ingredients Food Science <ul style="list-style-type: none"> Function of eggs Evaluation of practical activity 	Baseline test (D&T) Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	8 Lesson Unit* Architectural Project Assessment Areas <ul style="list-style-type: none"> Communication & Presentation of design ideas. Analysis of Existing products that solve design problems.. 	12 Lesson Unit* Manufacturing Project Assessment Areas <ul style="list-style-type: none"> Understanding electrical components Demonstrating understanding of making processes.
	Recap core knowledge <ul style="list-style-type: none"> Health & Safety FSA guidelines 			6 Lesson Unit* Movement Project Assessment Areas <ul style="list-style-type: none"> Understanding Movement & Mechanisms 		

Make Evaluate Technical Knowledge				<ul style="list-style-type: none"> Recognising types of Levers & Forces Peer assessment of their prototype. 		
AP1 Will be an average of ALL scores for Design, Make, Evaluate & Technical Knowledge from September up to the end of the assessment window.				AP2 Will be an average of ALL scores for Design, Make, Evaluate & Technical Knowledge up to the end of the assessment window (including AP1)		

D&T/F&N CORE CURRICULUM OVERVIEW YEAR 9						
Year 9	Rotation 1	Rotation 2	Rotation 3	Rotation 4	Rotation 5	Rotation 6
Content/ Unit(s) The order of project will differ depending on the student's first rotation.	D&T Coding, Modelling, 3D Printing <ul style="list-style-type: none"> Students learn how to program and use coding to make a product react using inputs, processes and outputs. Students are challenged to create in card to test their accuracy and safety Students develop an understanding of designing in 3D and how to set-up and 3D print their own designs. 	FP&N Street food Pathogens <ul style="list-style-type: none"> Students learn how to cook more complex dishes to a set time-frame independently. Students understand the common causes of food poisoning and how to avoid cross contamination in order to keep themselves and others safe in the future. 	D&T Problem solving <ul style="list-style-type: none"> Students are set practical hands-on problem solving challenges in small teams. They need to work effectively and quickly with a clear focus on user centred design. 	FP&N Food 4 life <ul style="list-style-type: none"> Students learn how to cook more complex dishes to a set time-frame. Skills are aimed to allow students to gain life skills which will ensure they are able to cook independently. 	D&T Architecture <ul style="list-style-type: none"> Students work in teams to complete an architectural modelling challenge. 	D&T/FP&N <ul style="list-style-type: none"> A range of one-off lessons developing core skills linked to D&T and FN&P.