

D&T CURRICULUM AND ASSESSMENT OVERVIEW Years 7-9

D&T/F&N CURRICULUM AND ASSESSMENT OVERVIEW YEAR 7

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) 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 - Understanding types of CAD/CAM in industry. - Explaining the positives and negatives of CAD/CAM.	12 Lesson Unit* Manufacturing Project Assessment Areas - 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 - Seasonality - Food miles	Developing food science & accuracy. Food science - Bread making - Raising agents
	6 Lesson Unit* Product Analysis Assessment Areas - Existing product Analysis. - Understanding the forces that act on materials			Introduction to the kitchen - 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 Make Evaluate Technical Knowledge	Baseline test (F&N) Knowledge test against key areas of the KS2 National Curriculum Design/Investigate/Analyse Make Evaluate Technical Knowledge	Applying nutrition & sustainability - Seasonality - Food miles	Developing food science & accuracy. Food science - 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 - Understanding types of CAD/CAM in industry. - Explaining the positives and negatives of CAD/CAM.	12 Lesson Unit* Manufacturing Project Assessment Areas - Solving design problems - Understanding workshop safety & making accuracy.
	Introduction to the kitchen - Health & Safety - Kitchen etiquette - Analysis & Evaluation of healthy food choices.			6 Lesson Unit* Product Analysis Assessment Areas - Existing product Analysis. - 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) Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	8 Lesson Unit* Architectural Project Assessment Areas - Communication & Presentation of design ideas. - Analysis of Existing products that solve design problems.	12 Lesson Unit* Manufacturing Project Assessment Areas - 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 - Evaluation of practical activity Food Science - Gelatinisation	Function of ingredients Food Science - Function of eggs - Evaluation of practical activity	
	6 Lesson Unit* Movement Project Assessment Areas - Understanding Movement & Mechanisms - Recognising types of Levers & Forces - Peer assessment of their prototype.			Recap core knowledge - 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 Make Evaluate Technical Knowledge	Baseline test (F&N) Knowledge test against key areas of the yr7 content Design/Investigate/Analyse Make Evaluate Technical Knowledge	Nutrition in food - Evaluation of practical activity Food Science - Gelatinisation	Function of ingredients Food Science - 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 - Communication & Presentation of design ideas. - Analysis of Existing products that solve design problems..	12 Lesson Unit* Manufacturing Project Assessment Areas - Understanding electrical components - Demonstrating understanding of making processes.	
	Recap core knowledge - Health & Safety - FSA guidelines			6 Lesson Unit* Movement Project Assessment Areas - Understanding Movement & Mechanisms - 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 - 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 - 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 - 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 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 Students work in teams to complete an architectural modelling challenge.	D&T/FP&N A range of one-off lessons developing core skills linked to D&T and FN&P.