

## Curriculum Mapping: Design & Technology - Year 7-9

We have designed our Design and Technology curriculum to cover the wide and diverse aspects of our subject in a sequenced learning journey that builds upon prior knowledge whilst introducing new concepts. Our core key areas of design, nutrition, material/ingredient knowledge, practical skills, and evaluation feature throughout the three years. Year 7 & 8 pupils study DT via a carousel of 4 subject areas rotate approximately every 14 lessons, whilst year 9 focus on 3 subject areas rotating each term. Pupils will develop their Health & Safety knowledge alongside their learning and will have an additional 3 lesson topic each year to learn additional core topics which include drawing skills, sustainability and careers within DT.

	Core Skills	Food & Nutrition	DT – CAD	DT – Product Design	Textiles
Year 7 - Design & Technology	3D Drawing	Diet & Nutrition	Designing with Computers	Graphic Communication	Sensory Toy
	Concepts/Tier 3	Concepts/Tier 3 vocabulary	Concepts/Tier 3 vocabulary	Concepts/Tier 3 vocabulary	Concepts/Tier 3 vocabulary
	vocabulary Isometric drawina.	Food safety and good hygiene,	Computer aided design, computer aided	Graphics, visual communication,	Natural fibres, cotton, silk, wool,
	crating, rendering,	Eatwell guide, fruit and vegetable,	manufacture, virtual modelling,	packaging, nets, promote, protect,	product analysis, soldering, solder, , cell
	cracing, renaering,	dairy and alternatives,	programming. 2D Design, Tinkercad,	inform, card, scoring, craft knife,	holder, circuit board, LED, resistor,
		carbohydrates, protein, takeaway foods and their impact on the body,	BBC Microbit, powerpoint. Vectorising, 2D, 3D, cutting path, bitmap,	medium density fibreboard (MDF), high impact polystyrene (HIPS),	design ideas, annotation, final design, pattern, stitching, sewing thread,
		and evaluating dishes, pizza toast,	dimensioning, command, digital.	vacuum forming, scroll saw, sand	needle, pins, embroidery, iron, fleece,
		pasta salad, carrot cakes, scones,	unitensioning, communa, aigitai.	paper, PVA glue, isometric drawing,	fur, felt.
		chicken stir fry and lamb koftas		design ideas specification.	juli, jelu
	Justification:	Justification:	Justification:	Justification:	Justification:
	Pupils develop their	Pupils develop their practical	Pupils develop their IT and designing	Pupils develop their practical making	Pupils develop their practical making
	skills when drawing in	making skills through the	skills using: 2D Design, Tinkercad and	skills through the production of a	skills through the production of a
	3D using isometric and	preparation and cooking of <i>pizza</i>	Microbit. Pupils will gain knowledge of	card net with a craft knife and drawn	Sensory toy for a small child made from
	crating techniques.	toast, pasta salad, carrot cakes,	how computers are used to design	graphics, MDF mould using drills and	a variety of fabrics, embellished with
	This will act as a recap	scones, chicken stir fry and lamb	products.	scroll saws and HIPs chocolate mould	details such as textured fabrics and
	on skills already learnt	koftas. Pupils will gain knowledge	A series of exercises will take pupils	using the vacuum former. They will	LEDs. They will learn about creating a
	and build upon them	of food safety and hygiene	through the various software tools	use isometric drawing to produce	LED circuit and use soldering irons to
	to support future	practices in a kitchen, nutritional	looking at dimensioning, vectorising, and	their mould designs. Pupils will gain	make one for their product. They will
	lessons in DT	value, classification and sources of	adding fills in 2D Design. Producing 3D	knowledge of the use of graphics on	use pattern making to plan out their
	producing design	food types, focusing on fruit and	objects in Tinkercad as virtual models	packaging, working properties of	sensory toy before stitching it together.
	ideas. A baseline test	vegetables. Pupils will apply this	and using programming commands to	MDF and HIPs so that they can apply	Pupils will gain knowledge of designing a
	will follow to assess	knowledge in practical lessons. The	operate a Microbit processor. This will	these practices to their future	specific product, natural fibres in textiles
	skills learnt.	theory will be reinforced with	give pupils access to modern approaches	designs.	and product analysis. This gives pupils
		practical lesson	to design and prepare them for GCSE		access to the fundamental skills that will
	A Domito		and A Level.		be built on in future years.

Assessment: Pupils are assessed at the end of each rotation on their making and designing skills and given a grade. Grades for each rotation are tracked across the year and averaged to generate an overall progress grade for DT.

## Wider reading/Cultural capital

We run a KS3 Food and Textiles club afterschool once a week for pupils to apply their skills further and produce a range of products outside of the curriculum. We endeavour to build in real life examples of topics/products to enable pupils to relate their learning to situations they understand using videos, pictures, and discussion. Pupils are encouraged to continue their understanding of why design matters via programmes such as: How stuff is made. Year 7 pupils are also invited to attend our annual summer exhibition to view the work of our GCSE and A-level pupils. Wider reading includes: <a href="https://www.technologystudent.com/designpro/drawdex.htm#google\_vignette">https://www.technologystudent.com/designpro/drawdex.htm#google\_vignette</a>, KS3 D&T Dictionary — Peter Bull - 50 Trade Secrets of Great Design Packaging by Stafford Cliff, How Technology Works by Dorling Kindersley, Exploring Food & Nutrition for KS3 by Bev Saunder and Yvonne Mackey - Hodder.