

Design Technology Curriculum Map

Key Stage 3

Year 7 and 8 Design Technology curriculum works on 12-week rotations between Food technology, Product Design and Textiles.

Assessment is focussed on key areas which are developed over time. Assessment areas and layout are consistent from Year 7-11 and contain activities/tasks that increase in complexity over time.

Year 7

	Curriculum Content	Skills Developed
<p>Students are introduced to the four aspects of the design technology National Curriculum. Research, Design, Make and Evaluate. Each student will have opportunity to explore each of the disciplines following the Key stage three curriculum.</p>	<p>FOOD TECHNOLOGY</p> <p>Hygiene and Safety for Cooking and Nutrition</p> <ul style="list-style-type: none"> • Food preparation • Nutrition and a balanced diet • Functions of ingredients • Introduction to food science <p>Design process</p> <ul style="list-style-type: none"> • Planning and following a method – sequencing • Manufacturing quality products • Evaluating dishes using success criteria 	<ul style="list-style-type: none"> • Hygiene and Safety practice for the Cooking and Nutrition kitchen • Using basic equipment • Knife skills • Use of the hob, grill and oven • Safe handling and preparation of food • Accurate weighing and measuring • Food presentation skills • Scones, fruit salad, pasta salad, crumble, Pizza
	<p>PRODUCT DESIGN</p> <p>Health and Safety for Product Design</p> <ul style="list-style-type: none"> • Sources of materials for Product Design • Basic materials and their categorisations <p>Design process</p> <ul style="list-style-type: none"> • Introduction to the iterative design process 	<ul style="list-style-type: none"> • Health and Safety practice for the Product Design workshop • Development of basic practical skills • Choosing the correct tools for certain tasks • Design communication skills including: Sketching and drawing construction diagrams for the jigsaw

	<ul style="list-style-type: none"> • Introduction of the purpose of research • Identifying and analysing design briefs specifications • Producing design ideas • Making a 3D Jigsaw product • Evaluating products 	
	<p>TEXTILES</p> <p>Health and Safety for Textile Design</p> <ul style="list-style-type: none"> • Sources of materials for Textile Design • Fibre, Yarn and Fabric • Culture in design Lucienne Day designer • Branding Design process • Introduction of the purpose of research • Producing design ideas <p>Block printing techniques for a repeat pattern</p> <ul style="list-style-type: none"> • Evaluating and developing designs • Manufacturing quality Draw string bag • Evaluation of own product 	<ul style="list-style-type: none"> • Health and Safety practice for the Textile Design workroom • Development of basic decorative techniques • Basic construction techniques • Use of tools and equipment – hand sewing and embellishing • Manufacturing skills – use of the sewing machine

Year 8

	Curriculum Content	Skills Developed
<p>Students build on the skill exploring a wider range of materials and processes used in different disciplines.</p> <p>Projects are built on from year to year, allowing all students to access content from any starting point.</p> <p>Students' independence</p>	<p>FOOD TECHNOLOGY</p> <p>Review of Hygiene and Safety for Cooking and Nutrition</p> <ul style="list-style-type: none"> • Review of nutrition and a balanced diet • Food preference and choice • Different dietary groups • Where our food comes from • Safe and hygienic food storage and preparation • Design process following a recipe and adaption • Planning and following a method – safety and hygiene 	<ul style="list-style-type: none"> • Development of Hygiene and Safety practice for the Cooking and Nutrition kitchen • Using equipment – hand and electrical • Development of Knife skills • Development of presentation skills • Safe handling of different ingredients which are high risk • Following a recipe independently

increases as the students learn and experience more.

- Manufacturing quality products using a range of ingredients and techniques
- Evaluating dishes

- Dishes: stir fry, curry, naan bread, shepherd pie, macaroni cheese, soup

PRODUCT DESIGN

Review of Health and Safety for Product Design

- Further understanding of materials
- An introduction to material properties
- Further understanding of manufacturing Design Process
- Design brief and specification
- Research including: Ergonomics and Anthropometrics, Product analysis
- Using research to make informed design decisions
- Design communication: Producing design ideas Isometric drawing skills
- Further knowledge of manufacturing and use of machines to produce a phone holder
- Evaluation of product against a specification

- Development of Health and Safety practice for the Product Design workshop
- Gathering, analysing and using data
- More advanced design communication skills
- More advanced manufacturing skills including machinery
- Assessing quality

TEXTILES

Review of Health and Safety for Textiles Design

- Collaboration in design / working with others
- Marketing Design Process
- Design brief and specification
- Using research to make informed design decisions focus on a Design movement of Art Deco
- Design communication Screen printing and stencil work

- Development of health and safety practice for the Textile Design workroom
- More advanced decorative techniques including Screen printing and stencils work
- More advanced construction and decorative techniques

- Further knowledge of manufacturing to produce a travel pillow based on Art Deco
- Developing more refined hand sewing techniques and machine skills
- Evaluation of product against a specification

Useful Websites/Resources

BBC Bitesize: <https://www.bbc.co.uk/bitesize/guides/zjgyb82/revision/1>

BBC Bitesize: <https://www.bbc.co.uk/bitesize/guides/zjc3rwx/revision/4>

Oak Academy: <https://teachers.thenational.academy/units/textiles-technology-and-sustainability-6f46>