

# KS3 Curriculum overview – Design and Technology 2024-25



	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
All students will complete a 9 week rotation studying the following subjects						
<b>Year 7</b>	<p><b>Design and Technology:</b> What makes an effective design?</p> <p>Design and make – a product using a design brief and considering the user/customer</p>			<p><b>Food Technology:</b> What skills do I need to follow a healthy lifestyle?</p> <p>Working through a range of preparation techniques and cooking methods. Understanding a balanced diet.</p>		
All students will complete a 9 week rotation studying the following subjects						
<b>Year 8</b>	<p><b>Design and Technology:</b> What do I need to consider when designing for a target market?</p> <p>In this project students use a range of processes that could be used to manufacture. So, they are challenged to design for a customer.</p>		<p><b>Food Technology:</b> How can I effectively demonstrate my food practical skills and knowledge</p> <p>Students continue to develop their understanding of nutrition and what nutrients do for the body. They also learn about world foods, sustainability and cultural influences on food choices, making dishes from around the world.</p>		<p><b>Textiles:</b> How do I use quality control to produce a successful product?</p> <p>Students will learn how to hand and machine applique, block print and use fabric pencils to create a culture cushion which they will sew using a sewing machine.</p>	
All students will complete a 9 week rotation studying the following subjects						
<b>Year 9</b>	<p><b>Design and Technology:</b> How can I make informed design decisions?</p> <p>Students are designing and making a product made from all recycled materials. While considering how it can still be a commercial product. Students are also developing design skills through modelling, deconstruction and systems and control.</p>		<p><b>Food Technology:</b> What factors influence food choice?</p> <p>Students are now considering the health and hygiene responsibilities in a commercial kitchen. While learning higher skill techniques in producing dishes such as making mayo and Swiss rolls.</p>		<p><b>Photography:</b> How can I make informed design decisions?</p> <p>Students are developing skills and experience in photography and developing images. They will learn to set up images in action and the functions of the camera.</p>	