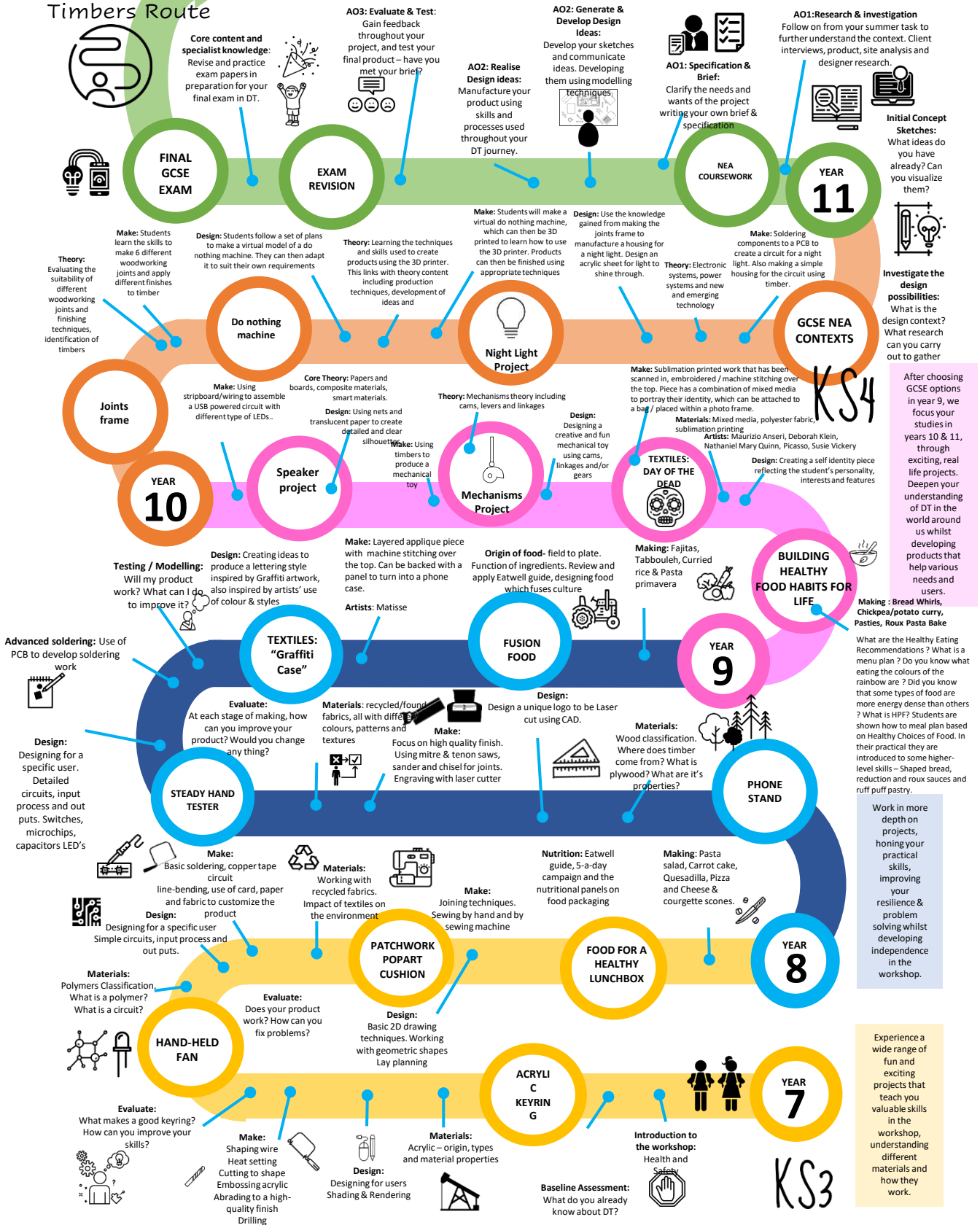
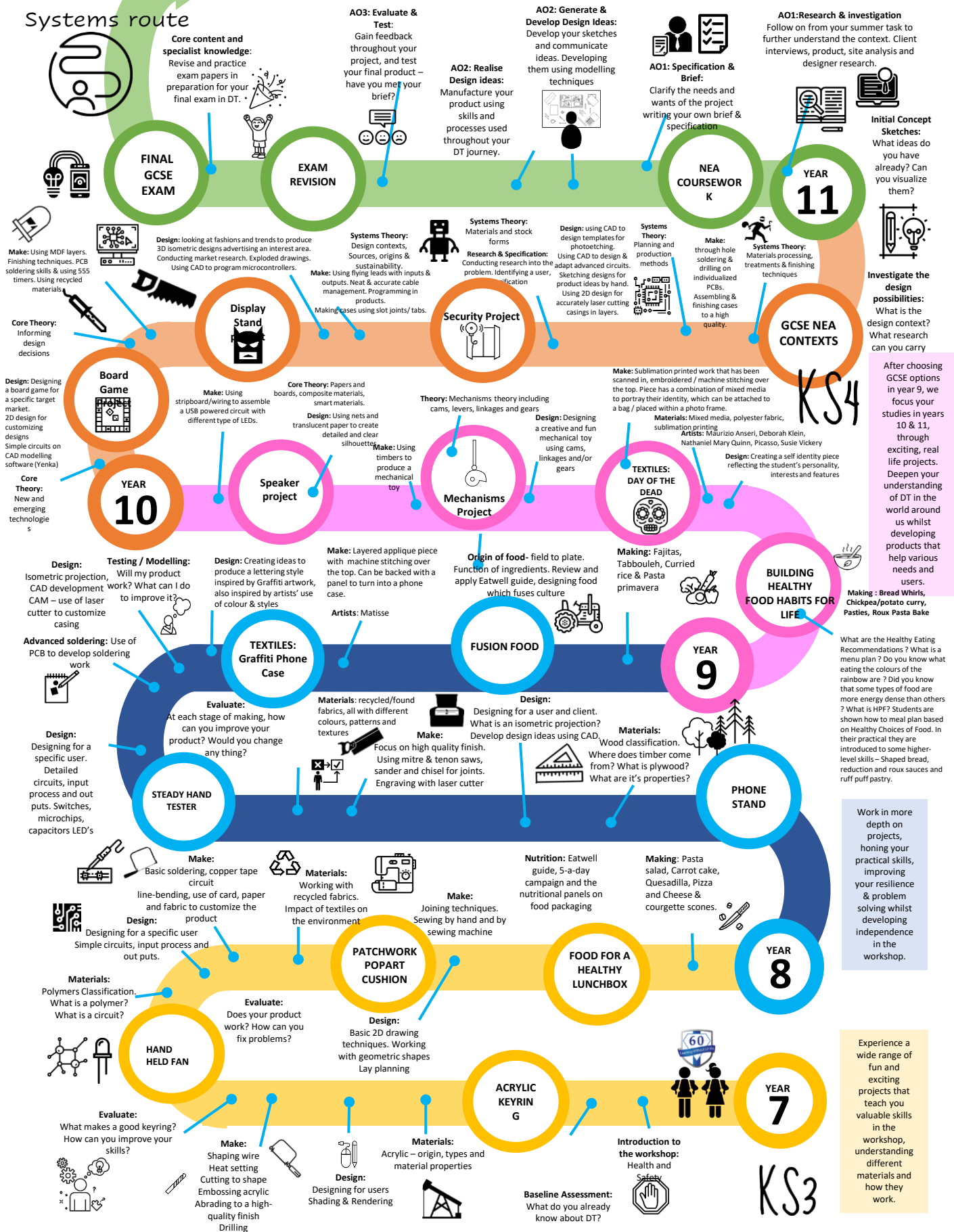


DESIGN TECHNOLOGY

Timbers Route



Systems route



DESIGN TECHNOLOGY

Food route



Food Science and Nutrition:
Revise and practice exam papers in preparation for your final exam in FOOD.

Analyse & Evaluate your Final dishes
Detailed analysis of your final dishes – how well did they meet the specification?

PLANNING FOR AND MAKING THE FINAL DISHES: Using the knowledge from your technical cooks – plan for at least 3 final dishes to be cooked in your 3 hour practical exam

SELECT YOUR BRIEF:
Do your research – it needs to be relevant. Summarise what you have found.

Analyse & Evaluate
Look at your results, discuss if they are what you expected, if not why not? Evaluate your findings

Investigation
Write a series of experiments to test your hypothesis. Investigate the physical and chemical properties of ingredients

Research
Research the science related to your chosen brief. Write a hypothesis based on your research

FINAL GCSE EXAM
50% final grade

EXAM REVISION

Eggs: Sources, nutritional value. Storage, ethical and environmental considerations in animal welfare standards

NEA2 COURSEWORK K
35% final grade

NEA1 COURSEWORK K
15% final grade

YEAR 11

In Year 11 one lesson in five will be theory – first focusing on unfinished exam content and then on revising topics from Year 10

Bread: Function of ingredients, raising agents. Science of yeast and non yeast doughs. Lean and enriched doughs

Making Term 2: Bread rolls, Meringues, Choux & Cinnamon rolls

Sources, types and nutritional value. Primary and secondary processing. **Knife skills:** portioning, filleting & de-skinnering

PROTEIN: HBV/LBV

Making: Term 3: Fish cakes. Curry pastes – the composition and ingredients from different regions of Asia

Making Term 4: Quiche, Choux, Sausage rolls, Samosas

FATS & OILS

How is food produced locally and globally? How can the climate affect food production and what impact does food have on the environment? What is a carbon footprint? What is seasonal food? How can we ensure good living conditions for both humans and animals?

FOOD PROVENANCE

NUTRITIONAL NEEDS

Macronutrients: Introduction to basic nutrition, understand why we need energy and where we get it from. Focus on Carbohydrates – their source, function and the effects of deficiency and excess

Making: Term 1: Vegetable Soup & Cheese scones, Cottage Pie, Roux Pasta Bake

CARBOHYDRATES

Core Theory: Electronics

Design: Designing for a target audience and using CAD to embellish speaker for specific user

Make: Soldering PCB's, making cases using customised laser cut parts.

SPEAKER PROJECT

Theory: Mechanisms theory including cams, levers, linkages and gears

Make: Timbers to produce a mechanical toy

Mechanisms Project

Make: Sublimation printed work that has been scanned in, embroidered / machine stitching over the top. Piece has a combination of mixed media to portray their identity, which can be attached to a bag / placed within a photo frame.

Materials: Mixed media, polyester fabric, sublimation printing

Artists: Maurizio Anseri, Deborah Klein, Nathaniel Mary Quinn, Picasso, Susie Vickery

Design: Creating a self identity piece reflecting the student's personality, interests and features

DAY OF THE DEAD BAG

KS4

After choosing GCSE options in year 9, we focus your studies in years 10 & 11, through exciting, real life projects. Deepen your understanding of DT in the world around us whilst developing products that help various needs and users.



BUILDING HEALTHY FOOD HABITS FOR LIFE

Making: Chickpea/potato curry, Pasties, Roux Pasta Bake

What are the Healthy Eating Recommendations? What is a menu plan? Do you know what eating the colours of the rainbow are? Did you know that some types of food are more energy dense than others? What is HPF? Students are shown how to meal plan based on Healthy Choices of Food. In their practical they are introduced to some higher-level skills – Shaped bread, reduction and roux sauces and ruff puff pastry.

FUSION FOOD

Origin of food- field to plate. Function of ingredients. Review and apply Eatwell guide, designing food which fuses cultures

Making: Curried vegetable rice, Fajitas, Pizza & 'Your fusion dish'

YEAR 9

PHONE STAND

Materials: Wood classification. Where does timber come from? What is plywood? What are its properties?

Design: Designing for a user and client. What is an isometric projection? Develop design ideas using CAD.

Make: Focus on high quality finish. Using mitre & tenon saws, sander and chisel for joints. Engraving with laser cutter

Materials: recycled/found fabrics, all with different colours, patterns & textures

Evaluate: At each stage of making, how can you improve your product? Would you change anything?

TEXTILES: Graffiti Phone Case

Design: Creating ideas to produce a lettering style inspired by Graffiti artwork, also inspired by artists' use of colour & styles

Testing / Modelling: Will my product work? What can I do to improve it?

Design: Isometric projection, CAD development CAM – use of laser cutter to customize casing

Advanced soldering: soldering flying leads onto components

STEADY HAND TESTER

Design: Designing for a specific user. Detailed circuits, input process and out puts. Switches, capacitors, motors.

YEAR 8

FOOD FOR A HEALTHY LUNCHBOX

Nutrition: Eatwell guide, 5-a-day campaign and the nutritional panels on food packaging

Making: Pasta salad, Carrot cake, Quesadilla, Pizza and Cheese & courgette scones.

PATCHWORK POPART CUSHION

Materials: Working with recycled fabrics. Impact of textiles on the environment

Make: Joining techniques. Sewing by hand and by sewing machine

Evaluate: Does your product work? How can you fix problems?

HAND HELD FAN

Materials: Electrical components. What is a circuit?

Design: Designing for a specific user. Simple circuits, input process and out puts.

Make: Simple circuit including soldering. Scissors, files and sandpaper used to shape the case. Use of

ACRYLIC KEYRING

Materials: Acrylic – origin, types and material properties

Design: Designing for users. Shading & Rendering

Make: Shaping wire. Heat setting. Cutting to shape. Embossing acrylic. Abrading to a high-quality finish. Drilling

Evaluate: What makes a good keyring? How can you improve your skills?

Introduction to the workshop: Health and Safety

Baseline Assessment: What do you already know about DT?

YEAR 7

KS3

Experience a wide range of fun and exciting projects that teach you valuable skills in the workshop, understanding different materials and how they work.

Work in more depth on projects, honing your practical skills, improving your resilience & problem solving whilst developing independence in the workshop.

ART & DESIGN



TEXTILES

Textile Design Route

