

Design and Technology Curriculum Map 2018-2019

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6
7	Key themes covered <u>1. Resistant materials</u> Research, design, planning and manufacture.	Key themes covered: Manufacturing, testing and evaluating. <u>2. Graphics</u> Research, design ideas.	Key themes covered: Design development, making, evaluations. <u>3. Food Preparation and Nutrition</u> Health and safety in the kitchen Healthy Eating and the eat well guide	Key themes covered: Developing practical skills. Introducing health eating and food providence <u>Food Preparation and Nutrition</u> <i>8 tips for healthy eating</i> <i>Demonstration of practical skills</i>	Key themes covered: Portion sizes, food practical lessons. <u>4. Electronics</u> Identify electronic components Identify purpose Identify symbols	Key themes covered: Circuit diagrams, workshop health and safety, joining timber, soldering skills, soldering practice, circuit building, final assembly, evaluation.
	Key assessments: Timber investigation	Key assessments: Manufacturing skills	Key assessments: Health and safety Food practical skills	Key assessments: Food practical skills	Key assessments: Component knowledge	Key assessments: Soldering skills.
	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club
	Homework:	Homework:	Homework: Independent cooking	Homework: Independent cooking Homework project	Homework:	Homework:
8	Key themes covered: <u>1. Resistant materials</u> Timber research, joining methods, Production planning, measuring and marking out	Key themes covered: Manufacture, testing and evaluating. <u>2. Graphics</u> Design brief analysis, artist profile, making a stencil Graffiti character research	Key themes covered: Colour theory, design ideas, making and evaluating. <u>3. Food Preparation and Nutrition</u> <i>4 c's of good food hygiene</i> <i>Food Poisoning and cross contamination</i> Exam question, theory and practical demonstration of skills.	Key themes covered: Food miles and seasonal food Sustainability and global food production Exam question, theory and practical demonstration of skills	Key themes covered: <u>4. Low temperature metal casting</u> Metals investigation, alloys and pewter, design ideas, CAD designs,	Key themes covered: Workshop practical lessons, drilling, achieving a quality finish, product presentation, evaluation.
	Key assessments: Production plan skills	Key assessments: Manufacturing skills	Key assessments: Stencil techniques	Key assessments:	Key assessments: CAD drawing skills	Key assessments: Product finishing skills

9 BTEC Engineering	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club
	Homework:	Homework: Homework project	Homework:	Homework:	Homework:	Homework:
	Key themes covered: Bottle opener project Working with metal, planning, manufacturing, test and evaluate.	Key themes covered: <u>Component 2.</u> Investigate materials, processes, and engineered components.	Key themes covered: <u>Learning aim A.</u> In depth investigation into materials, process and proprietary components and product specific components.	Key themes covered: <u>Learning aim B</u> Systematic disassembly and analysis of components,	Key themes covered: Product design specification. <u>Learning aim C</u> Production planning, manufacturing.	Key themes covered: Manufacturing, test against recognised standards and evaluation.
	Key assessments: Practical skills	Key assessments: Progress assessment	Key assessments: Progress assessment	Key assessments: Progress assessment	Key assessments: Progress assessment	Key assessments: Progress assessment
	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club
9 Food Preparation and Nutrition	Homework: Kitchen utensils homework	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks
	Key themes covered: Introduction to KS4 Food Preparation and Nutrition Diet and Nutrition	Key themes covered: Nutritional properties of Food Exam practise and Prep Core knowledge on nutrients and the advice of the eat well guide	Key themes covered: Nutritional properties of Food Exam practise and Prep Core knowledge on nutrients and the advice of the eat well guide	Key themes covered: Functional properties of Food Food science key terms For example Gelatinisation Shortening Key term linked to a food process	Key themes covered: Styling and presentation Key skills and processes and requirements for NEA2	Key themes covered: Bread Making Pastry Making Key skills and processes Origin of products Key food science terms and processes Links to requirements of NEA2
	Key assessments: End of topic test	Key assessments: End of topic test	Key assessments: End of topic test	Key assessments: End of topic test and practical demonstration	Key assessments: Practical Evidence practical demonstration	Key assessments: End of topic test Practical Evidence
	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club	Enrichment: Attend Tech Club
Homework: Function of Nutrients revision and Tasks	Homework: Diet related health revision, questions and related tasks	Homework: Nutritional requirements of different ages groups	Homework: Food science key terms	Homework: Planning and preparation for evidencing practical skills	Homework: Planning and preparation for evidencing practical skills	

9 Graphic Design	Key themes covered: Unit 1 Intro to Graphic Design. - Colour - Tone - Meaning	Key themes covered: Elements of Design - Typography	Key themes covered: Elements of Design - Composition - Imagery	Key themes covered: Elements of Design - Imagery - Line - Links	Key themes covered: Elements of Design - Experimentation	Key themes covered: Elements of Design - Experimentation - Evaluation - Review and update
	Key assessments: Key Graphic design skills.	Key assessments: Colour and tone coursework complete	Key assessments: Typography coursework complete.	Key assessments: Composition coursework complete	Key assessments: Imagery and Line coursework complete.	Key assessments: Unit 1 – Research formal assessment, update and submission to exam board
	Enrichment: Review existing graphic designers. Attend Tech Club	Enrichment: Independent work, to update and add to typography sheets. Attend Tech Club	Enrichment: Independent work, to update and add to composition and imagery sheets. Attend Tech Club	Enrichment: Independent work, to update and add to Attend Tech Club	Enrichment: Independent work, to experiment with techniques learnt. Attend Tech Club	Enrichment: Attend Tech Club
	Homework: 1hr per week	Homework: 1hr per week	Homework: 1hr per week	Homework: 1hr per week	Homework: 1hr per week	Homework: 1hr per week
10 BTEC Engineering	Key themes covered: <u>Component 3 exam preparation</u> Data interpretation, plotting data, carrying out tests, drawing conclusions from observations	Key themes covered: <u>Component 3 exam preparation</u> Redesign, annotation, fault finding, drawing skills	Key themes covered: <u>Component 3 exam preparation</u> Ensuring quality, interpreting technical drawings,	Key themes covered: <u>Component 1 Learning Aim A</u> Exploring Engineering Sectors and Design Applications	Key themes covered: <u>Component 1 Learning Aim A</u> Identifying engineering careers. What a job entails and what products are manufactured and how.	Key themes covered: <u>Component 1 Learning Aim A</u> Engineering sectors. Identifying engineered components from different industries
	Key assessments: Plotting data	Key assessments: Annotation skills	Key assessments: Quality control and assurance.	Key assessments: Linking products with engineers	Key assessments: Linking jobs with a range of products	Key assessments: Component identification
	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:
	Homework: Mock papers	Homework: Mock papers	Homework: Mock papers	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks

	1hr per week	1hr per week	1hr per week	1hr per week	1hr per week	1hr per week
11 BTEC Engineering	Key themes covered: <u>Component 1 Learning Aim A</u> Functions in engineering organisations	Key themes covered: <u>Component 1 Learning Aim B</u> Exploring engineering skills through the design process.	Key themes covered: <u>Component 1 Learning Aim B</u> Exploring engineering skills through the design process.	Key themes covered: <u>Component 1 Learning Aim B</u> Modelling design solutions. Presentation of design solutions.	Key themes covered: Students complete course.	Key themes covered:
	Key assessments:	Key assessments: Progress check	Key assessments: Progress check	Key assessments: Progress check	Key assessments:	Key assessments:
	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:
	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks	Homework: Component based tasks	Homework:	Homework:
11 Food Preparation and Nutrition	Key themes covered: NEA1 Food science coursework 15% of GCSE	Key themes covered: NEA1 Food science coursework 15% of GCSE	Key themes covered: NEA 2: 35% OF GCSE Plan, prepare and cook	Key themes covered: NEA 2: 35% OF GCSE Plan, prepare and cook	Key themes covered: NEA 2: 35% OF GCSE Plan, prepare and cook	Key themes covered: Exam prep and revision
	Key assessments: Food Science NEA as per brief	Key assessments: Food Science NEA as per brief	Key assessments: Food Prep NEA as per brief Introduction Research and analysis of brief	Key assessments: Food Prep NEA as per brief Recipe Trails and planning	Key assessments: Food Prep NEA as per brief Final 3 course meal Evaluation	Key assessments: Revision on all topics and exam question preparation
	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:	Enrichment:
	Homework: Preparation and Task related	Homework: Preparation and Task related	Homework: Preparation and Task related	Homework: Preparation and Task related	Homework: Preparation and Task related	Homework: Preparation and Task related, revision tasks and mock papers
11 Graphic Design	Key themes covered: Unit 1 Research and experiments.	Key themes covered: Unit 1 Experiments, evaluation and exam prep.	Key themes covered: Unit 2 research, designers profiles. EXAM	Key themes covered: Unit 2 Design and evaluation. Unit 3 research	Key themes covered: Unit 3 design and evaluate Unit 4 portfolio and design jobs.	Key themes covered: Final Unit 4 work if needed
	Key assessments:	Key assessments: Mock Exam (3hrs)	Key assessments: NCFE Early entry window	Key assessments: FINAL assessment UNIT 2	Key assessments: FINAL ASSESSMENT	Key assessments:

