Great Wyrley Academy: Design and Technology faculty.

Our KS3 Learning journey:

TC1 Research Purposefully | TC2 Visual Communication | TC3 Safe Working Practice | TC4 Critical Reflection | TC5 Impact on society

TC1 RESEARCH Function and properties of ingredients | TC2 ANALYSIS Nutritional analysis Diet and good health | TC3 PREPARATION of self and ingredients | TC4 MAKING products with ingredients | TC5 EVALUATION products and performance

Continued D&T/FPN learning...

Level 2 Option Pathways: Engineering ACD FPN

KAT- Science of food: Pastry investigations and Written test.

Learn about food safety and mastered cooking techniques/processes- butchery knife skills/ oven control/function of equipment & ingredients

Refinement of hygienic habits when preparing and cooking food
Prepare 4 key dishes and elements of an afternoon tea event/reflection of performance from tasters opinions

KAT: Focused practical task and written test
Packaging and net design.

Practical work
QA
Graphics H&S
Scales of production
Assembly

KAT

FPN – Uber eats V's healthy eating/ Science of food

KAT

Event research, timing/ planning
Portion control and presentation
Sensory description.
Data presentation.

Fast food alternatives
Function of ingredients
Food choices and health.

Butchery skills
Group work food production lines- afternoon tea event.
Sourcing and adapting recipes and methods.

Design cycle design work
Drawing techniques
Card modelling

GRA Photomontage project. CAD Mastery

Curriculum linked trips/external agencies experiences

Make your informed GCSE option choices

Attend and consider the subjects in GCSE options evening/ assemblies

2D in to 3D drawing methods
Cad photo shop tutorials and walk through production

Design cycle research
Product analysis
Wood working
Joints and joining methods

Practical work
QA
H&S
assembly

Revisit design cycle H&S expectations basic interleaving learning from Y8

Homework booklets launched encouraging inquisitive consumerism Per cycle.

YEAR 9

GCSE Transition. Carousel of 3 topic areas:

RM/ENG Metal manipulation.

KAT

KAT- Science of food: Sugars investigations Written test.

KAT

Timing/ planning
Portion control and presentation
Sensory description.
Sauce making
Function of ingredients
Food choices and health.

FPN International cuisine Science of food

Refinement of hygienic habits when preparing and cooking food
Prepare 6 key dishes/reflection of performance from tasters opinions

Sourcing and adapting recipes and methods.

Brand identity
Existing products analysis
Logos
colour

Design cycle research
Product analysis
Joints and joining methods

Design cycle design work
CAD Drawing techniques
Card modelling
CAM understanding
Industrial processes

KAT: Focused practical task and written test
The cube

KAT: Focused practical task and written test
The mechanism test

Design cycle research
Product analysis
Graphics production/ colour theory

Design cycle research
Product analysis
Merchandising and branding analysis
Logos and slogans

Colour theory
Typography
Composition
Scale
Evoking emotion
Printing methods
Industrial methods of production

Homework booklets launched encouraging inquisitive consumerism Per cycle.

Interleaving CAD skills and hand drawn graphics skills.

Revisit design cycle H&S expectations basic interleaving and learning from Y7

Learn about food safety and developing cooking techniques/processes- knife skills/ oven control/function of equipment & ingredients

KAT

RM/ENG The Bird box project

KAT

GRA: Art Graphics, This is me... CAD manipulation..

CAROUSEL OF 3 TOPIC AREAS:

YEAR 8

KAT: Focused practical task and written test
The dove tail joint test

Practical work
QA
H&S
assembly

Design cycle design work
CAD Drawing techniques
Card modelling
CAM understanding
Industrial processes

Practical work
QA
H&S
Assembly and production lines

Design cycle design work
Drawing techniques
Card modelling

KAT: Focused practical task and written test
The frame
Materials
manipulation

Learn about food safety and basic cooking processes- knife skills/ oven control/function of equipment & ingredients

Develop good habits when preparing and cooking food
Prepare 6 key dishes using all parts of the oven

Design cycle research
Product analysis

Design cycle design work
Drawing techniques
Card modelling

Practical work
QA
H&S
Production lines
Jigs/formers/moulds

Interleaving RM skills and work shop practice.

Practical work
QA
H&S
assembly

Homework booklets launched encouraging inquisitive consumerism Per cycle.

CAROUSEL OF 3 TOPIC AREAS: All TC met. Design cycle focus

Kitchen safety- H&S in the kitchen/ science of food

KAT

PD: The Cubiee project.

KAT

RM- wood: The desk tidy project.

Seasonality
Provenance
Food choices

Timing/ planning
Taste testing
Sensory description.

Weighing out and measuring solids and liquids with accuracy.

KAT- Science of food: Fats investigations Written test.

Learn about mechanisms
Woods theory
Tools theory and application

KAT: Focused practical task and written test mechanisms

Design cycle research
Product analysis
Woods theory

Design cycle design work
2D/3D Drawing techniques
Card modelling

YEAR 7

Baseline Testing
KLT launch, character aspire launch,
Tier 3 launch- vocab sheets

What is D&T/FPN? Why is it important? Where do we see or use it in every day life?

Attend Year 6 transition days

Visit School Open Evening and Open Mornings

FUN AHEAD

Enroll on fun clubs

Introduction to workshop/kitchen practice

PRIMARY SCHOOL

H&S in the kitchen/ intro to hygienic working/ utensils/ washing up/ oven safety/ knife skills/ preventing food poisoning

Design work/ elements of design/ research/brief/spec/ considering the opinions of others to inform design.

Introduction to Threshold concepts & Character ASPIRE

ABC

Design and make principles- the design cycle introduction

Rules and H&S focus

DeSIGN TeCHNOLOGY the future starts here

Taster sessions out to primary/ liaison with staff and collaboration.

Liaison time for Year 5 pupils RM/Food/CAD