

# TECH

Exam revision around core content and specialist knowledge. Practice exam papers in preparation for final GCSE exam

Design Technology

YEAR **11** 

**Unit 2: Food & Nutrition:** 

Students develop their ability to

follow more complex recipes. They

have a secure understanding of the

Eatwell Guide and develop their

knowledge and understanding of different nutrient groups and the importance of a balanced diet. Students develop their knowledge and understanding of dietary groups and how to make recipe modifications

to meet these needs.

A01:

Specification and brief

Students have to clarify the needs and wants of the project, writing their own brief and specification

#### A02:

Realise design ideas

Students will manufacture their product idea using skills and processes gained throughout DT journey

#### A03:

**Evaluate and test** 

Students will be gaining feedback throughout their project and then testing their final piece against the brief

#### A01:

Research and investigation

Students will investigate the design context and research to gather ideas. This is the introduction to the NEA

#### **NEA Mock Projects:**

An introductions into GCSE
Design and Technology.
Students do a series on mini
projects to refine their practical
skills, investigate design and
making principles and
additional theory.

Design Technology

**10** 

#### Unit 3: Resistant Materials: Bauhaus Furniture

Students learn about different design movements and the impact of Bauhaus. They focus on product functionality.

Students will learn about different types of wood joints, focusing on dowel joints.

Students expand their knowledge of different machinery.

Students secure their knowledge and understanding of the design process and how to work explicitly with a design brief.

# Unit 1: Product Design Collectable Figurine

Student learn new skills such as CAD on Photoshop, product analysis and how to write a specification. These new combined skills work together to produce a collectable clay figurine, backing packaging and blister formed plastic.

Students will refine their research skills and use this to ensure a successful product, suitable for the target audience.

Students complete tech units on a rotation through the year.

YEAR

# Unit 2: Food & Nutrition: International Cuisine

Students develop knowledge and understanding regarding of environmental and social issues regarding food production. Students broaden their technical skills through a range of practical outcomes and have a secure understanding health and safety.

## Unit 3: Resistant Materials Mechanical Toy

Students will learn about different types of motion and energy. Students will develop their material knowledge and hand tool skills.

Students will test and evaluate their work to achieve a working wooden mechanical toy.

# **Unit 1: Textiles: Cushion Project**

Students develop their ability to work to a design brief. They will develop their market research to inform their own design and planning. Students will develop their design techniques such as batik, tie dye and applique. They will develop their ability to demonstrate a range of hand stitches and learn new skills using the sewing machine.

Students complete tech units on a rotation through the year.

YEAR 8

# Unit 3: Resistant Materials Wooden Keyring

Students learn to design a product for their chosen audience, following a specific brief.
Students learn basic timber theory.
Students explore develop ideas from thumbnail sketch to high quality wooden outcome.
Students will use hand tools and some machinery.

## Unit 1: Textiles: Jungle Animal

Students will learn to design a product following a specific criteria.

They will gain and develop skills such as fabric cutting, pinning and basic hand stitching. Students will also learn to overstitch for their final product.

Decorative techniques such as Batik will be practiced and implemented.

## Students complete tech units on a rotation through

YEAR 7

## Unit 2: Food & Nutrition

Students learn basic food hygiene and kitchen health and safety. Students learn about different equipment used in food preparation. Students learn about the working characteristics of a variety of different ingredients and can apply this to their practical work. Students learn to follow a range of basic recipes and learn to evaluate their outcomes.