

D&T / Food Curriculum Map 2024-2025

(shading as on the D&T Curriculum Overview – detail expanded in SOLs)

D&T : Iterative process of Designing and Making (D&T PoGs)		Food	
TECHNICAL KNOWLEDGE AND SKILLS: Properties and functions of materials/ingredients. Mechanical, electrical and electronic systems; performance of structural solutions		(Food PoGs) Nutrition and health; predominantly savoury dishes; healthy and varied diets.	
EVALUATE: Analysis of designs; investigate technologies; test, evaluate and refine ideas. Understand developments in D&T and impact on society/individuals		Cooking techniques; source and characteristics of ingredients; use of equipment; heat application.	
MAKE: Tools, techniques, processes, equipment machinery, CAD, CAM. Selection, use and properties of wide range of materials, components and ingredients			
DESIGN: Research; exploration; problem solving; specifications; communication; different cultures and needs.			
7	DESIGN PROJECT (DTB/SSH) Workshop Skills Designing organiser for themselves or family members using pine for the base, laser cut acrylic which is line bent to shape to hold the items to be stored; and joined to the base. Intro to CAD/CAM (13 lessons)	ELECTRONICS PROJECT (CAF) Electronic light sensor using a 555 timer, which can be adjusted from 1 second to up to 20 minutes. Designing skills including Oracy Presentations (13 lessons)	Basic Food Preparation Skills (HJK) Healthy Eating Use of parts of the cooker and basic equipment (13 lessons)
	ASSESSMENT: Interim KASH assessment by wk.6 and summative KASH assessment by end of unit and for QA Data Drops		
8	DESIGN PROJECT (DTB) Designing jewellery or keyfobs for others in the style of Aljoud Lootah Using materials based on knowledge Casting pewter (13 lessons)	SYSTEMS PROJECT (CAF) Problem solving through Programming - introduction to input/process/output. Students develop a flowchart program to activate outputs using the input of their choice. Intro to 3D - CAD ONSHAPE (13 lessons)	Intermediate Food Preparation Skills (HJK) Staple Foods + Nutrition. Independent use of whole Cooker + more complex equipment (13 lessons)
	ASSESSMENT: Interim KASH assessment by wk.6 and summative KASH assessment by end of unit and for QA Data Drops		
9	SKILLS PROJECT (SSH) Accuracy - produce a trinket out of pewter and accurate casing for it from pine Timbers and CAD/CAM Following a manufacturing instructions (8 lessons)	SYSTEMS PROJECT (CAF) Circuit programming development - Using knowledge from year 8 to program Buggies to follow a course. (8 lessons)	Advanced Food Preparation Skills (prep for GCSE) (HJK) Gelatinisation, Lamination and Aeration in practical dishes (8 lessons)
	ASSESSMENT: KASH assessment for every unit and summative KASH assessment for QA Data Drops		
GCSE D&T and GCSE Food Foundation Course			
	Ergonomics and Prototyping - design, model and produce a prototype for an ergonomic perfume bottle or computer mouse (6 lessons)	Intro to 3D - CAD ONSHAPE (6 lessons)	*Trial Preparation task GCSE FOOD practical skills
	ASSESSMENT: KASH assessment for every unit and summative KASH assessment for QA Data Drops		
10/11	AQA GCSE Food Preparation and Nutrition AQA GCSE D&T (see additional information Curriculum Maps)		
12/13	AQA A Level D&T Product Design (see additional information Curriculum Maps)		

