

Subject: DT

Year group: 7

Autumn 1.1	Autumn 1.2	Spring 2.1	Spring 2.2	Summer 3.1	Summer 3.2
Food Technology	Food Technology	Design	Design	Design	Design
Principles of Nutrition and Health		Problem Solving	Designing Through Sketching and modelling	Forces and Stresses	Forces and Stresses
<p>Understanding basic dietary requirements and what constitutes a healthy meal is at the core of this discrete unit.</p> <p>Students will be better informed to make personal dietary choices and understand diet-related factors that others may have to consider, whether medical, social or cultural.</p> <p>Students will learn to make a variety of savoury and sweet dishes. They will develop essential knife skills, enabling them to prepare fruit and vegetables safely and hygienically.</p> <p>Students will also learn how to operate the hob and oven safely and effectively to produce good quality dishes.</p>		<p>Students will understand how products are created to solve users' needs and wants.</p> <p>Product analysis - Students are taught to question form, function and accessibility in order to decide on design criteria in the form of a specification.</p>	<p>Students will develop drawing and modelling skills.</p> <p>Students will gain skills in technical drawing and are encouraged to work out the most appropriate type and format to use for specific tasks.</p>	<p>It encourages problem-solving and teamwork as well as planning and budgeting. The lessons work through basic stresses and forces before looking at solutions through the manipulation of materials.</p> <p>Students work as a design team to construct a model bridge to specific criteria.</p>	
Practical Element: Practical Cooking Sessions		Practical Element: Rubbish Bin Project		Project Element: Truss Bridge Model Project	

Subject: DT

Year group: 8

Autumn		Spring		Summer	
Food Technology	Food Technology	Electronics	Electronics	Textiles	Textiles
Principles of Nutrition and Health		Basic Electronic circuitry		Introduction to Textiles	
<p>Understanding basic dietary requirements and what constitutes a healthy meal is at the core of this discrete unit.</p> <p>Students will be better informed to make personal dietary choices and understand diet-related factors that others may have to consider, whether medical, social or cultural.</p> <p>Students will learn to make a variety of savoury and sweet dishes. They will develop essential knife skills, enabling them to prepare fruit and vegetables safely and hygienically.</p> <p>Students will also learn how to operate the hob and oven safely and effectively to produce good quality dishes.</p>		<p>Students will gain an understanding of simple electronic circuitry.</p> <p>They will design a complete electronic product for a target customer group.</p> <p>They will gain basic skills in soldering, circuit assembly, circuit design and component choice.</p>		<p>Students will learn how to safely and correctly use a range of specialist equipment and try various decorative skills.</p> <p>Students gain knowledge of fibres and fabrics theory, developing skills in using the sewing machine to produce a drawstring bag.</p>	
Practical Element: Practical Cooking Sessions		Project: Night Light The group will produce a small image board with an integral night light circuit.		Project: Drawstring Bag	