

DT Curriculum by Year Group

DT Curriculum Year 7

AUTUMN Term	SPRING Term	SUMMER Term
DT Key Fob, CAD/CAM (Plastics)	DT Card Mechanisms (Card)	Food Healthy eating
DT Small Object Storage (Woods)	Food Healthy eating	Food using staple foods

DT Curriculum Year 8

AUTUMN Term	SPRING Term	SUMMER Term
DT Chocolate Bar (Product Design)	DT Metals	Foods of the world
DT Decorative Light (CAD/ Electronics)	Food V for Vegetable	Food In Industry

DT RM Curriculum Year 9

(The school starts GCSE in year 9)

AUTUMN Term	SPRING Term	SUMMER Term
Intro to CAD/ CAM (Plastics)	Seating (Woods)	Jewellery (Metals)

DT Graphics Curriculum Year 9

(The school starts GCSE in year 9)

AUTUMN Term	SPRING Term	SUMMER Term
Packaging (Net development / Intro to graphic materials)	Branding (CAD/CAM)	The Happy Meal (Industrial Practices)

Food Curriculum Year 9

(The school starts GCSE in year 9)

AUTUMN Term	SPRING Term	SUMMER Term
Introduction to BTEC Home Cooking Skills. Extending knowledge and understanding of nutrition and building up skills to cook with eggs, bake flavoured bread and make soup.	Developing understanding of nutrition and a balanced diet and the meals that help achieve that.	Plan, shop for (including visit to market and supermarket at Stratford) and cook a healthy two-course meal. This is the assessment for the BTEC.

Child Development Curriculum Year 9

(The school starts GCSE in year 9)

AUTUMN Term	SPRING Term	SUMMER Term
Antenatal Care , Pregnancy and Post natal Care	All areas of Development of the Child (PIES)	All areas of Health and Safety around dealing with Children

DT RM Curriculum Year 10

AUTUMN Term	SPRING Term	SUMMER Term
Controlled Assessment Unit1/2 Materials and uses	Controlled Assessment Unit2/3 Environmental Issues	Controlled Assessment Unit3/4 Manufacturing Systems

DT Graphics Curriculum Year 10

AUTUMN Term	SPRING Term	SUMMER Term
Controlled Assessment Unit1/2 Investigating a design context	Controlled Assessment Unit2/3 Product Development	Controlled Assessment Unit3/4 Product Testing / Evaluation

Food Curriculum Year 10

AUTUMN Term	SPRING Term	SUMMER Term
Introduction to the catering industry, understanding the importance of food hygiene and safety, nutrition and menu planning.	Advanced pastry cooking, sauce making, understanding commodities and cooking methods. How to cost and understand portion control and profit.	Coursework task, a controlled assessment involving researching, planning, and cooking in two-hours, a two-course meal from a chosen country. This makes up 40% of the Catering GCSE.

Child Development Curriculum Year 10

AUTUMN Term	SPRING Term	SUMMER Term
Child Study Controlled Assessment	Child Study Controlled Assessment	Research Task CA

DT RM Curriculum Year 11

AUTUMN Term	SPRING Term	SUMMER Term
Theory and Exam Study Manufacturing in industry	Theory and Exam Study Designers and influences	Theory and Exam Study Mechanical and Electronic Systems

DT Graphics Curriculum Year 11

AUTUMN Term	SPRING Term	SUMMER Term
Theory and Exam Study Design & Market Influences Sketching Techniques	Theory and Exam Study Industrial Practice Design Practice	Theory and Exam Study Working drawings Information Graphics

Food Curriculum Year 11

AUTUMN Term	SPRING Term	SUMMER Term
Work on second controlled assessment (20% of GCSE): planning and cooking an afternoon tea; developing baking skills and understanding the ingredients used, such as eggs, flour and sugar, and how they work together. Focus on presentation and finessing skills.	Specialist kitchen equipment, stock control, kitchen design, environmental considerations in catering. Visit to see behind the scenes in an industrial kitchen. Review knowledge of the industry and of cooking processes. Preparing for the GCSE exam (40% of marks).	Revision prior to taking the exam.

Child Development Curriculum Year 11

AUTUMN Term	SPRING Term	SUMMER Term
Research Task and Pregnancy Revision	PIES Revision	Revision