Subject:	Year:	Developed by:	Date:
Design and Technology	7	Design and Technology	September 2021

## INTENT

The themes for the year / areas of the curriculum to be studied / the big picture TO BE SHARED WITH STUDENTS (evidence in their books)

This year introduces a range of D&T topics, incorporating a variety of basic skills and subject related knowledge which will give students the awareness of how the 'living environment' around them has been designed and constructed.

## **IMPLEMENTATION**

	Baseline project.	Polymers	Structures.	CAD /CAM.	Textiles.	Food.	Graphics.
	This unit is intended to	This unit is intended	This unit is intended	This unit is intended to	This unit is intended to	This unit is intended to	This unit is intended to
	determine students'	to introduce students	to develop the	develop the students'	continue student's	introduce Food and	develop students'
	understanding of	to the design process	students'	computer designing	understanding of the	Nutrition to students,	concept of the design
	design and technology	and also to develop the students'	understanding of the	skills, and increase their	design process and	explaining the basics of	process and also to
ent	as a whole and also to	practical skills in	concepts behind	understanding of	also to develop the	preparing healthy and	increase the students'
S S S	test the students' basic	addition to their	different Structures	CAD/CAM in the design	students' textile	nutritious meals and	physical design skills in
ssessm	practical skills.	understanding of	Students will learn to	process.	practical skills in	introducing the practical	addition to their
⋖	All students entering	plastics and related	employ a range of	This will be achieved	addition to their	methods of creating a	understanding of
and	BGN in Year 7 will	topics.	methods of	through focussed	understanding of	variety of meals using	graphics and related
area	undertake this module	This is achieved by	presenting work and	practical design and	textiles, their uses and	different equipment and	topics. Employing a
ic ai	at the beginning of the	employing a series of focused practical	will engage in a	realisation tasks,	related topics. This will	ingredients This	series of focused tasks
Topic	year, irrespective of	tasks and directed	variety of 'hands on'	directed theory sessions	be achieved by	will be achieved through	and directed theory
1	the specific discipline	theory sessions to	focussed practical	and selected CAD CAM	employing a series of	focussed practical tasks	sessions to culminate
of Year	they start in.	culminate in the	investigation tasks,	projects.	focused practical tasks	and directed theory	in the realisation of
o <del>f</del> )	The students will	forming of a	using a selection of	Students gain knowledge	and directed theory	sessions. This unit is	graphic products.
3	undertake a short	selection of items.	different materials	and understanding of	sessions to culminate	designed as the	This unit introduces
Zi	design project,	Students are	to solve design tasks	the possibilities available	in the realisation of	introductory Food module	the study of
Overview	culminating with a	introduced to a range of construction	Students will Identify	when using CAD CAM	different products.	beginning and then	communication and
	practical result.	processes using a	different forces and	packages and will	Students are also	developing Students'	design techniques
	This unit will be used	variety of tools and	their effects,	produce small items of	introduced to a range	understanding of Nutrition	using a range of
	to set each student's	equipment.	Consider the nature	their own design.	of textile	and the combination and	practical skills and also
	initial BGN entrance	Students, design,	and uses of different	Students are introduced	manufacturing	preparation of ingredients	introduces the
	level, this will be	develop and realise	structures, Use a	to industrial processes	processes using a	They will use a variety of	concepts of differing
	recorded on the	their products as	range of tools and	and production	variety of tools and	ingredients and	levels of production,

central D&T student	necessary and	equipment, Design,	methods.	equipment.	production methods to	quality control and
central D&T student database and used as a starting point for all future assessment and calculation of progression through KS3. At all times students will be expected to work safely and accurately, develop their products as necessary and evaluate the outcome.	necessary and evaluate the outcome. At all times the correct and safe use of tools and equipment is demonstrated and expected.	equipment, Design, construct and test structures and Evaluate their results and plan developments/impro vements This module will introduce the use of technical terms and concepts which will be reinforced throughout KS3 and KS4.	methods.  Students will Work with CAD CAM software and Realise their own designs using a CNC laser cutter and other CNC machines  Students will develop an understanding of the benefits of using ICT	equipment.  At all times students will be expected to work safely and accurately, develop their products as necessary and evaluate the outcome.	produce a range of appealing and nutritious meals Students will develop an understanding of the importance of having a balanced, nutritious, healthy diet (and how to produce suitable meals) Students will be introduced to the idea of the 'test kitchen' phase in the manufacturing process; showing that this is where the experimenting and	quality assurance. It allows the student to design and realise a specific product using specialised tools and equipment. Students carry out focused tasks which will increase their understanding of the possibilities available when producing their designs. At all times students will be expected to work safely and accurately,
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## **IMPACT**

	Topic	Assessment Method	Mark Sch / Grade	Knowledge / Skills / Understanding
			Boundaries	To be shared with students
ess		Self-assessment skill and knowledge evaluation		
g.	Baseline project	to be carried out at beginning and end of each	RAG self assessment	Each unit is designed to be an introduction to the different disciplines within D&T
nent, Rea	Polymers	module		
	Structures	Specific assessment points (DESIGN / MAKE /		This will be accomplished by specific theory and focussed practical sessions
	CAD /CAM		9 – 1 assessment	
SSr	Textiles	EVALUATE / TECHNICAL KNOWLEDGE)		They will be introduced to the concepts and techniques specifically related to the
SSe	Food	throughout module (in workbook )  End of module exam	9 – 1 assessment	subject area in addition to relevant industrial processes
٥, ٨	Graphics		9 – 1 assessment	The skills and knowledge gained during each module will be reinforced in
opic		Lila of module exam		subsequent units and following years.
-		FAR marking and final level assessment at end of module		subsequent units and following years.