

Curriculum Sequence

Design and Food Technology

Year Group	Autumn	Spring	Summer
Year 5	<p>Structures – bridges</p> <ul style="list-style-type: none"> Designing a stable structure that is able to support weight Creating frame structure with focus on triangulation <p>Textiles – stuffed toys</p> <ul style="list-style-type: none"> Designing Making Reviewing the work of others Knowledge of stitches Practical skill development 	<p>Electronics – greetings card</p> <ul style="list-style-type: none"> Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups Use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] <p>Health and Safety in the Kitchen</p> <ul style="list-style-type: none"> Health and safety practices in the kitchen. Food hygiene 	<p>Technical Skills (Food Technology)</p> <ul style="list-style-type: none"> Spreading Mixing and rubbing in Creaming Dividing, shaping and cutting Rolling Boiling Bridge hold and claw grip Stirring and all in one <p>Making (Food Technology)</p> <ul style="list-style-type: none"> Pitta Pizza Pasta Salad Buns Fork biscuits Cheese straws Baked omelettes
Year 6	<p>Structures: Playground Design</p> <ul style="list-style-type: none"> Design a playground featuring a range of structures Consider effective and ineffective design structures Measuring, marking and cutting wood Identifying what makes an effective structure and testing/adapting a design 	<p>Automata</p> <ul style="list-style-type: none"> Experimenting with a range of cams, creating a design for an automata toy based on a choice of cam to create a desired movement Understanding how linkages change the direction of a force Making things move at the same time Understanding and drawing cross-sectional diagrams to show the inner-working 	<p>Technical Skills (Food Technology)</p> <ul style="list-style-type: none"> Spreading Mixing and rubbing in Creaming Dividing, shaping, cutting and rolling Boiling Bridge hold and claw grip Stirring Glazing

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		Health and Safety in the Kitchen <ul style="list-style-type: none"> • Hygiene and safety in the kitchen • Using the hob safely and the oven independently • Personal hygiene • Using different pieces of equipment safely 	<ul style="list-style-type: none"> • Grating • Peeling • All in one • Knife skills Making (Food Technology) <ul style="list-style-type: none"> • Fruit salad • Cheese scones • Cous cous salad • Savoury muffins • Soda bread • Rock buns • Sweet muffins
Year 7 DT	Acrylic Egg Cup <ul style="list-style-type: none"> • The students can identify and use specialist tools, techniques, processes, equipment, and machinery precisely. • Understand the properties of plastics and their performance • Isometric drawing • Knowledge and use of tools and equipment suitable for working with plastics. • Marking out processes. • Wasting processes • Thermoforming processes • 	Alessi Design Project <ul style="list-style-type: none"> • Analyse the work of past and present professionals and others to develop and broaden their understanding • Use research and exploration to identify and understand user needs • Use a variety of strategies to generate creative ideas and avoid stereotypical responses • Isometric drawing skills. Crating. Rendering. Thick and thin line technique. Shading. • The difference between Zoomorphism and Anthropomorphism • To be able to identify the key characteristics of a design style 	Electronic Steady Hand Game <ul style="list-style-type: none"> • Understand how more advanced electrical and electronic systems can be powered and used in their products • Select from and use specialist tools, techniques, processes, equipment • Use a range of materials, considering their properties • Knowledge and use of tools and equipment associated with soldering. • Knowledge and use of tools and equipment suitable for working with timber • Marking out processes • Wasting processes • Wood jointing techniques Introduction to CAD software – 2D design <ul style="list-style-type: none"> • The advantages and disadvantages of using CAD to design.

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			<ul style="list-style-type: none"> The advantages and disadvantages of using CAM to make Basic functionality of 2D design software
Year 7 FT	<p>Food preparation</p> <ul style="list-style-type: none"> Potato wedges, Scone based pizza, ginger cakes, shortcrust pastry triangles, sausage rolls, savoury rice, vegetable curry, toad in the hole, chocolate biscuits, Finish fruit plait, chapatti, chocolate crinkle biscuits, Minestrone, Spring Rolls. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, knife skills, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one. <p>Food Provenance and Nutrition</p> <ul style="list-style-type: none"> Seasonality Chinese food and culture Nutrients and why they are needed for the body Vitamins and minerals 	<p>Food preparation</p> <ul style="list-style-type: none"> Potato wedges, Scone based pizza, ginger cakes, shortcrust pastry triangles, sausage rolls, savoury rice, vegetable curry, toad in the hole, chocolate biscuits, Finish fruit plait, chapatti, chocolate crinkle biscuits, Minestrone, Spring Rolls. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, knife skills, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one. <p>Food Provenance and Nutrition</p> <ul style="list-style-type: none"> Seasonality Chinese food and culture Nutrients and why they are needed for the body Vitamins and minerals 	<p>Food preparation</p> <ul style="list-style-type: none"> Potato wedges, Scone based pizza, ginger cakes, shortcrust pastry triangles, sausage rolls, savoury rice, vegetable curry, toad in the hole, chocolate biscuits, Finish fruit plait, chapatti, chocolate crinkle biscuits, Minestrone, Spring Rolls. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, knife skills, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one. <p>Food Provenance and Nutrition</p> <ul style="list-style-type: none"> Seasonality Chinese food and culture Nutrients and why they are needed for the body Vitamins and minerals
Year 8 DT	<p>Mild Steel Coat Hook</p> <ul style="list-style-type: none"> Select from and use specialist tools, techniques, processes, equipment, and machinery precisely. Use a range of materials, considering their properties. Use of Jigs and fixtures Understand the properties of materials and their performance 	<p>Graphic communication</p> <ul style="list-style-type: none"> Develop and communicate design ideas using annotated sketches, detailed plans, 3-D modelling Knowledge and skills to produce and convert different drawing styles. Isometric, oblique, perspective, orthographic and nets Pupils will be able to identify and practice technical different drawings techniques. 	<p>Timber mobile phone holder</p> <ul style="list-style-type: none"> Select from and use specialist tools, techniques, processes, equipment, and machinery precisely. Use a range of materials, considering their properties. Understand the properties of materials and their performance Use design to solve their own design problems. Free hand 2d sketching.

RESPECT. ENGAGE. ASPIRE.

	<ul style="list-style-type: none"> Knowledge and use of tools and equipment suitable for working with metals. Marking out processes and wasting processes Forming process Use of jigs Finishing process <p>Christmas Decoration Textiles</p> <ul style="list-style-type: none"> Develop and communicate design ideas. Analyse the work of professionals and others to develop and broaden their understanding. Use a variety of strategies to generate creative ideas and avoid stereotypical responses Select from and use specialist tools, techniques, processes, equipment and machinery precisely. Select from and use a wider, more complex range of materials, considering their properties. Understand the properties of materials and their performance Knowledge and use of tools and equipment suitable for working with textiles. Marking out using a pattern, cutting and joining using sewing methods 	<p>Lighting</p> <ul style="list-style-type: none"> Develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations Develop and communicate design ideas using annotated sketches. Use a variety of strategies to generate creative ideas and avoid stereotypical responses Following a specification to ensure designs fit into the client/user needs Design processes (iterative/linear) Freehand sketching Isometric drawing Orthographic drawing COMBINE design strategy 	<ul style="list-style-type: none"> Isometric presentation drawing. Knowledge and use of tools and equipment suitable for working with timber Marking out processes suitable for timber. Timber wasting processes Wood jointing techniques Fabrication. Finishing processes
Year 8 FT	<p>Food preparation</p> <ul style="list-style-type: none"> Parmentier potatoes, Carrot cake, Swiss roll, upside down cake, toad in the hole, stir fry, Bolognese, fajitas, pizza wheels, roux sauce, curry sauce, burgers, chocolate mousse. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, knife skills, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one, chilling, melting 	<p>Food preparation</p> <ul style="list-style-type: none"> Parmentier potatoes, Carrot cake, Swiss roll, upside down cake, toad in the hole, stir fry, Bolognese, fajitas, pizza wheels, roux sauce, curry sauce, burgers, chocolate mousse. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, knife skills, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one, chilling, melting 	<p>Food preparation</p> <ul style="list-style-type: none"> Parmentier potatoes, Carrot cake, Swiss roll, upside down cake, toad in the hole, stir fry, Bolognese, fajitas, pizza wheels, roux sauce, curry sauce, burgers, chocolate mousse. <p>Skills</p> <ul style="list-style-type: none"> Spreading, mixing, rubbing in, creaming, dividing, shaping, cutting, rolling, boiling, bridge hold and claw grip, stirring, glazing, grating, peeling, shallow frying, knife skills, simmering, reducing, measuring, pouring, whisking, chopping, coating, all in one, chilling, melting

RESPECT. ENGAGE. ASPIRE.

	<p>Food Provenance and Nutrition</p> <ul style="list-style-type: none">• Indian, Mexican and Italian food• Factors effecting food choice• Why we need energy in our diet• Vegan diet• Bread making functions• Function of cake ingredients• Micro and macro nutrients	<p>Food Provenance and Nutrition</p> <ul style="list-style-type: none">• Indian, Mexican and Italian food• Factors effecting food choice• Why we need energy in our diet• Vegan diet• Bread making functions• Function of cake ingredients• Micro and macro nutrients	<p>Food Provenance and Nutrition</p> <ul style="list-style-type: none">• Indian, Mexican and Italian food• Factors effecting food choice• Why we need energy in our diet• Vegan diet• Bread making functions• Function of cake ingredients• Micro and macro nutrients
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