

CURRICULUM OVERVIEW

SUBJECT: KS3 Technology

	D&T						Food Technology
	CONTENT	SKILLS	CONTENT	SKILLS	CONTENT	SKILLS	The Big Questions
YEAR 8	EXPLORE & EVALUATE <i>Pop up card</i>	Freehand sketching 3D sketching – Isometric drawing; Orthographic drawing Annotation Rendering	CREATE Final Prototype <i>Money, money, money</i>	Safety & risk assessment in the workshop. Use of hand tools. <i>woodworking vice, tenon saw, coping saw, hegner saw, files, abrasive paper, measuring and marking out (pencil, steel rule, engineers square, compass</i> Finishing techniques	EXPLORE & EVALUATE DESIGN THINKING & COMMUNICATION CREATE Final Prototype <i>Times Gone By</i>	Orthographic drawings Manufacturing specifications Using 2D design to develop ideas Preparing the laser cutter	Diet & Health How do I cook safely and hygienically? What is the Eat well Guide? How do I use it to cook healthy food? What is nutrition and why is it important? How do I use knowledge of nutrition when choosing and cooking recipes? What factors affect food choice? How can you choose and cook food that meets different requirements for food choice?
YEAR 7	CREATE Design Thinking & Communication	Freehand sketching 3D sketching – Isometric drawing; Orthographic drawing Annotation Rendering	CREATE Design Thinking Final Prototype <i>Fruity Fobs</i>	Use of CAD tools to develop and model ideas CAM – preparing files for laser cutting	EXPLORE & CREATE Eco – Design Ugly Dolls	Upcycling The six 'R's (recycle, reuse, rethink, repair, reduce and refuse), designing, planning, selecting and using tools, equipment, processes,	Food & Cooking Where does food come from? How do I start to cook safe and hygienic foods? What new skills do I need to learn and why? What is healthy eating and why is it important?

	Pop Up Card					safe working, presentation. Hand stitching Embellishing	How do I follow a recipe and why is it important? How do I modify and change a recipe and why?
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