

AUTUMN 1 AUTUMN 2 SPRIN

Rotation 1 Food technology Healthy Eating and NutritionNational curriculum assessment criteria being address:• Cooking and nutrition • Making • Evaluating /Technical languageTo have knowledge of the following:	 Health and safety The Eat Well guide Recycling and the environment Seasonal foods Adapting and improving recipes Nutritional information and packaging 	Rotation 2 Resistant materials Earphone Holder National curriculum assessment criteria being address: • Designing • Making • Making • Evaluating / Technical language To have knowledge of the following: • Health and Safety	 Machine training Smart and modern materials Practical production Role of the client, designer and manufacturer Annotation vs labelling 	Rotation 3 Textiles Kawaii ProjectNational curriculum assessment criteria being address:• Investigating • Designing • Making• Making languageTo have knowledge of the following:	 Health & Safety Development of Design ideas Safe use of the sewing machine Hand stitching techniques Development of practical skills Planning skills Understanding of quality assurance
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Food technology Multicultural foods National curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical language To have a deeper understanding of the following:	 The Eat Well guide Cultural foods and religious beliefs. Sensory analysis of food products. Dietary needs. Functions and properties of ingredients. 	Rotation 2 Resistant materials Toy Frame National curriculum assessment criteria being address: • Designing • Making • Evaluating /Technical language To have a deeper understanding of the following:	 Health and safety Practical production Quality assurance / Quality Control Social moral and economic considerations Role of the client, designer and manufacturer Evaluation 	Rotation 3 Textiles Cushion Project National curriculum assessment criteria being address: • Designing • Investigating • Making • Evaluating /Technical language To have a deeper understanding of the following:	Assessing risks Research Developing and evaluating range of design ideas Pattern cutting Employing a range of textile techniques appropriately Producing plans that could be followed by a third party Understanding commercial viability
Rotation 1	Analysing a brief	Rotation 2	 Methods of joining wood 	Rotation 3	 The 6 r's of sustainabili
Food technology Street food National curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical language To apply acquired knowledge of the following:	 Analysing a brief Food research Balances diet Nutritional needs for different groups Functional and properties of ingredient Writing a specification Production plan Final evaluation 	Resistant materials Valet Organiser National curriculum assessment criteria being address: • Investigating • Designing • Investigating • Making • Evaluating / Technical language	 Critically analyzing the work of others Annotating design work 2d and 3d drawing techniques and modelling Sources of inspiration Computer aided design and computer aided manufacture Molding plastic 	Textiles Sustainability & World Textiles National curriculum assessment criteria being address: • Designing • Making • Evaluating /Technical language To apply acquired knowledge of the following:	 Annotating relevant imagery Developing a range of design ideas The difference between knitted and woven material Product specification Paper pattern template Modern plant fibers Producing practical outcome
	Food technology Healthy Eating and Nutrition National curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical language To have knowledge of the following: • Cooking and nutrition • Making • Evaluating /Technical language To have a deeper understanding of the following: • Cooking and nutrition • Making • Evaluating /Technical language To have a deeper understanding of the following: • Cooking and nutrition • Making • Evaluating of the following: • Cooking and nutrition • Making • Evaluating /Technical language • Cooking and nutrition • Making • Evaluating /Technical language • Cooking and nutrition • Making • Evaluating /Technical language • To apply acquired knowledge	Food technology Healthy Eating and NutritionNational curriculum assessment criteria being address:• Cooking and nutrition • Making • Evaluating /Technical languageTo have knowledge of the following:Rotation 1 Food technology Multicultural foodsRotation 1 Food technology Multicultural foodsNational curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical languageRotation 1 Food technology Multicultural foodsRotation 1 Food technology Multicultural foodsNational curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical languageRotation 1 Food technology Street foodRotation 1 Food technology Street foodNational curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical languageRotation 1 Food technology Street foodNational curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical languageRotation 1 Food technology Street foodNuticuing /Technical language• Cooking and nutrition • Making • Evaluating /Technical language• Cooking and nutrition • Production plan • Production plan • Production plan • Production pl	Food technology Healthy Eating and Nutrition National curriculum assessment criteria being address: 	Food technology Healthy Editing and Nutrition isately interacting and the Recycling and the environment Resistant materials Earphone Holder National curriculum assessment criteria being address: • Machine Gammig • Cooking and nutrition • Making • Evaluating /Technical language • Retation 1 • Cooking and nutrition • Nutritional information and packaging • Pactical production • Designing • Nutritional information and packaging • Practical production • Designing • Nutritional and packaging • Practical production • Designing • Nutritional curriculum assessment criteria being address: • Cooking and nutrition • Making • Evaluating /Technical language • Health and safety • Practical production • Designing • Cooking and nutrition • Making • Evaluating /Technical language • Health and safety • Practical production • Cultural foods and religious beliefs. • Sensory analysis of food products. • Dietary needs. • Functions and properties of ingredients. • Mealtine Cammig • Making • Designing • Making • Evaluating /Technical language • Health and safety • Practical production • Culturel valuating /Technical language Rotation 1 • Food technology • Source triod • Making • Cooking and nutrition • Making • Cooking and nutrition • Making • Cooking and nutrition • Making • Cooking and nutrition • Production plan • Final evaluation • Methods of joining wood • Critically analyzing the work of others • Annotating design work • 22 and 32 drawing • Designing • National curriculum assessment criteria being address: • Cooking and nutri	Food technology Healthy Esting and Nutrition Assessment criteria being address: Resistant materials Earphone Holder National curriculum assessment criteria being address: Smart and modern materials Testilies Kawaii Project • Cooking and nutrition • Making • Cooking and nutrition • Making • Evaluating / Technical inguage • Adapting and improving recipes • Resigning • Designing • Designing • Designing • Designing • Designing • Designing • Nutritional information and packaging • The Eat Well guide • Adapting and packaging • Nutritional information and packaging • The Eat Well guide • Designing • Designing • Health and Safety • Annotation vs labelling • Designing • Health and Safety • Nutritional information anguage • Nutritional in

Design Technology – Curriculum Overview

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