



Subject: Design and Food Tech

Student Development (Personal Development) and Curriculum Mapping				
Year Group	Be Respectful (Character)	Have an Understanding (Community, Equality, Diversity, and Inclusion)	Have Affection and Humour (Mental Health and Well-Being)	Be Independent and Resilient (Careers, Aspirations and Preparation for Adulthood)
All KS3	Students learn the importance of respecting the rules and regulation of the workspaces they use. Students learn the importance of health and safety. Packing away routines have been embedded to encourage students to respect their working environment.	Students learn to design products and dishes for others. This requires evaluation of the wants and needs of other people and respecting differences of opinion.	Students are taught to help one another in many ways. Team work is a huge part of being successful in both workshops and kitchens alike. Working together to problem solve, using the Brain>Board> Buddy >Boss system encourages collaborative learning. We also strive to use expert learners throughout the year.	Students constantly need to learn from their mistakes, adapt and overcome challenges. Projects are over a number of weeks so there is a constant need to problem solve rather than give up and move on.
Year 7	Charging station – designing for someone else Hygiene and kitchen safety – learning to respect workplaces used by others	3D scenery – being sustainable and understanding industrial manufacturing	Logo project – sharing your own identity (likes and dislikes)	Food practical - Learning basic skills
Year 8	Pewter casting – Sharing your identity Food waste – learning about portion control to respect our environment	Pewter casting – understanding the wider world context of batch/mass production in industry Allergens – learning to respect the various dietary requirements of others	Storage Box – designing for someone else. Showing affection to others by incorporating their likes into a usable functional product.	Storage box - Problem solving joinery techniques from hard to easy Food practical's – learning various cooking skills – adapting recipes to suit particular skills.



<p>Year 9</p>	<p>Sustainable LED lamp – students learn to manufacture products from recycled polymers contributing to the waste collection around the school as a source of material.</p>	<p>Architecture / Desk Tidy – learning about different cultures design styles. Looking at the historical and cultural influences in context of architecture</p>	<p>Sustainable LED lamp – designing to be creative and fun as opposed to functional. Using design movement of Post Modernism as an influence.</p>	<p>Across Year 9 students are tasked with problem solving using a wide variety of materials and designing techniques. This allows them to put into practice everything taught in projects from Y7+8</p>
<p>KS4 Year 10 + 11</p>	<p>Design and Technology: Theory units teach sustainability and how to further reduce our impact on the planet (6R's + Sustainability)</p> <p>Hospitality and Catering – students cover many theory units including allergens, food safety and sustainability.</p>	<p>DT: Students are taught key design concepts and how to problem solve using various techniques. Students learn industrial methods of production on a larger scale</p> <p>Hospitality and Catering – theory units cover a wide range of careers linked to Hospitality and Catering industry.</p>	<p>DT:</p> <p>Candle Holder – students design and make presents for their loved ones around Christmas time using their skills of woodworking to achieve this.</p> <p>Automata – students design and make a fun product focussing on gears and linkages to provide entertainment</p> <p>H+C:</p> <p>Students are taught a wide variety of skills and cover a mock-NEA to prepare for final NEA in Year 11.</p>	<p>DT: Students begin a substantial design and making task in summer of Y10, focussing on a specific client. This context allows students to implement their skills and knowledge obtained across KS3.</p> <p>H+C- students design and plan their own recipes including time management, ingredients, practical skills which is assessed through a timed practical module.</p>
<p>KS5 Year 12 + 13</p>	<p>Y12 begin covering theory units which lead to a wider respect for the environment, materials and manufacturing on a world wide scale.</p>	<p>Students delve deeper in to the scientific understanding of materials, their working properties and enhancements. This links to the wider context of actual product design in the real world.</p>	<p>Across both years students learn to assess and design for the needs of others (e.g. project based on inclusive v exclusive design)</p>	<p>Students employ their broad use of manufacturing techniques in multiple projects to problems solve through rigorous testing, evaluation and iterative design</p>



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