

Design & Technology Key Stage 3 – Yr7&8



Course Content

Design & Technology at Key Stage 3 includes Food Technology, and Resistant Materials. Pupils will get to experience of these 2 key areas over the 2 years, in Year 7 and Year 8.

Food Technology develops pupil's cooking skills, whilst teaching them how to have a balance diet and prepare food in a safe and hygienic way.

Resistant Materials looks at the traditional workshop materials of wood, metal and plastic and looks at modern and traditional techniques in shaping and manipulating the materials properties.

Year 7	Unit	Overview
	Food Technology	Pupils will have an introduction to the kitchen and the basic skills required such as cutting, using the hob, oven and the grill. With the theme of healthy eating they will produce a series of dishes that could be used as part of a pupil's school lunchbox. Pupils will create their own sauces, reflect on their own cooking skills and evaluate their dish.
	Resistant Materials (Door Buzzer project)	Pupils will focus on methods and techniques used for smoothing, bending and shaping acrylic (plastic) and create a door buzzer with simple electronics. Students will look at a range of plastics and how they are used in producing everyday products. The students will focus on creating a useable product that suits a selected design brief considering the views of users through research, development of design ideas through modelling and taking into consideration the properties of plastics when making.

Year 8	Unit	Overview
	Resistant Materials (Enamel necklace and stand project)	This project will expand the pupils' knowledge in metal work, ceramics and plastic as they create their own necklace and display stand. Pupils' will design and create a range of ideas, by looking at how other cultures have used jewellery and investigate different design styles that have influenced the necklace design over its history. Pupils will experiment with a process called enamelling to create their unique jewellery design and manipulate plastic using thermoforming techniques. The emphasis on the project is the creativity and quality of the finished designs.
	Food Technology	Pupils will learn how to design food products for a specific market. Pupils will understand how to use a number of suitable technical making techniques to produce a series of meals based on the theme of cultural foods. Pupils will understand functions of key ingredients. Will understand the importance of staples foods and designing meals for the dietary needs of specific groups of people. Pupils will design and make a series of meals that would be suitable for different cultures, selecting appropriate materials, components and equipment with a focus on the quality of preparing ingredients.

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Assessment

The 5 Progress Objectives for DESIGN & TECHNOLOGY

Learners need to learn about materials, techniques and processes, developing skills in the selection and handling of materials. Students are continually assessed on practical attributes in practical task but also their ability to analyse, problem solve and generate achievable but creative designs. All work is assessed under the 5 objectives listed below;

The 5 Progress Objectives for D&T
DESIGN IT: use research and explore different cultures and user needs, problem solving ability, the ability to communicate an idea from annotation and drawing skills to verbal presentations.
MAKE IT: the ability to select the appropriate tools and equipment, the ability to select ingredients or materials based on properties, ability to use tools and equipment accurately and independently.
ANALYSE IT: analyse work of past and present professionals and others, investigate new and emerging technologies, and understand developments in Design and Technology, its impact on individuals, society and the environment.
EVALUATE IT: test evaluate and refine ideas by taking into account the design specification and the views of others.
KNOW IT: materials properties and their applications, know tools and equipment used and commercial manufacturing methods, how electronic circuits work and the difference between an input and an output with a circuit.

In addition to the 4 above Food Technology is also assessed on the below criteria;

- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients.