KS3 I	<b>D&amp;T</b> Your path	YEAR 7 TO GCSE through D&T		
Year 7 Timbers and Polymers		Textiles	Food	
Year 8	Food	Electronics and Polymers	Polymers	
Year 9	CAD/CAM	Food	Textiles	

<b>Year 8 Overview 2024-25</b> – <i>D&amp;T</i>							
Date	Wk	Week	Units Studied (12 weeks - 6 double lessons) & Learning Outcomes	Key Concepts & Assessment			
Each u	Each unit taught in a rotation 3 units contained in 6 double lessons, once a fortnight over the year. Each unit contains a SoL to accompany the lesson by lesson Powerpoint with teachers notes and resources that will be required.						
Tues 2-Sep	А	1	Polymers	Parent and Carers month/Black History month			
9-Sep	В	2	· · · · · · · · · · · · · · · · · · ·	3/9 World afro day			
16-Sep*	А	3		23/9 International day of sign languages			
23-Sep	В	4		10/10 world mental health day			
30-Sep	А	5		5/10 world teachers day			
7-Oct	В	6		6/10 World cerebal palsy day			
14-Oct	А	7					
21-Oct	В	8	•				
Half-Term	1			I			
4-Nov	A	9		Mens health awareness month/disability confident month			
11-Nov	В	ST1		1/11 Diwali			
18-Nov	А	ST1		12/11 Remembrance Sunday			
25-Nov	В	12		13/11-19/11 Transgender awareness week			
2-Dec	А	13	Electronics and Polymers	14/11 World Diabetes Day			
9-Dec	В	14		1/12 World AIDS day			
16-Dec	А	15		25/12 Christmas Day			
Christmas Holi	day						
6-Jan	В	16		IGBT+ History month			
12 Jan	Δ	17		27/1 Holocaust memorial day			
13-Jan	В	10		1/2 World Hijab Day			
20-Jan	A	10		6/2-12/2 Children's mental health week.			
3-Feh	B	20		7/2 Safer internet day			
10 Feb	Δ	20		10/2 Chinese New Year			
Half-Term		21					
25-Feb				Women's history month			
3-Mar	в	22		Ramadhan begins 1/3			
10-Mar	A	23		21/3 World Down Syndrome day			
17-Mar	в	24	Food Broparation and Nutrition	31/3 Transgender day of visibility			
24-Mar	A	25					
31-Mar	В	512					
Eastor Holiday	A	ST2					
22-Apr	в	28		Good Friday 18/4 Easter Sunday 20/4			
22-Apr 28-Apr	^	20		Autism and stress awareness month			
Zu Api	A	29		25/4 World Malaria Day			
5-IVIdy	В	30		26/4 Lesbian visibility day			
12-IVIdy	A	51		UK national walking month.			
19-May	В	32		1/5-7/5 Deaf awareness week			
				23/05 Vesak			
Half-Term							
2-Jun	А	33		LGBTQ+ pride month.			
9-Jun	В	34		Gypsy, Roma and Traveller history month.			
16-Jun	А	35		12/6 world day against child labour			
23-Jun	В	36		18/6 autistic pride day			
30-Jun	А	37		20/6 World refugee day			
7-Jul	В	38					
14-Jul	А	39					

Project	Food Preparation and Nutrition - Year 8		n - Year 8	Key learning outcomes	
6 x 2hr	Prior	Current	Links to future tasks	Recall how to work safely and hygienically in a Food room. How to organise the practical workspace correctly and safely, work with a partner during practical sessions.	
lessons	Lesson 1 - Understanding where bacteria comes from. Principles of Food Safety and			Understand what bacteria is, where it comes from and identify safe temperatures for storing food.	
	safe food storage. Basic use of the room.	Introduce High risk foods	Knowledge linked to any	Use a grater and other equipment safely. Use a sharp knife to chop accurately into uniform pieces.	
	Saste use of the room.	are and Bacteria, watch the	practical or handling of	Use a sharp kine safety and side the tomato accurately. Mash carefully to remove tumps.	
		animation. Where do bacteria come from? and	high risk foods. (Fish or fish products meat or	hygienic working practices.	
		look at germometer, this is	meat products, dairy or	Use the rubbing in method.	
		a food industry concept not just in food lessons – link to	dairy products, eggs or egg products and	Judge if rice, potatoes or pasta are cooked correctly. Cook and drain rice, potatoes or pasta correctly. Use the bob safely and independently.	
		GCSE curriculum. Complete	cooked rice.	Make an emulsion sauce such as a salad dressing.	
		work on Food poisoning bacteria		Make a starch based sauce demonstrating the all in one method. Make sure the meat is brown and	
	Lesson 2 – Cheese and Her	b Scones Practical		cooked properly before adding the other ingredients.	
	Recall use of equipment	Grating for the first time,	Bread making (GCSE).	Simmer tomato based sauce to reduce and develop flavours.	
	promotion of	food. Emphasis on making	high risk foods.	Reflection on learning through assessment of each practical.	
	independence.	a dough that is not too wet.	Making pastry dough in		
	washing up procedures.		Own choice practical in	Links to GCSE Specification	
	Recall from year 7 -		year 9.	3.1 Food Preparation skills Skill 1: General practical skills – Recall from year7	
	Use of oven.			Skill 2: General knife skills - Recall from year7.	
	Use of rubbing in			Skill 3: Preparing vegetables – Mash, grate, peel, shape. Skill 4: Use of the cooker - Using the oven (recall from year7), Using the bob	
	Dough making skills.			Skill 6: Cooking methods - Water based methods using the hob – boiling, simmering. Dry heat and	
	Lesson 3 – Rice Salad and F	rench Dressing Practical		fat based methods using the hob – shallow frying. Skill 7: Prepare, combine and shape - Demonstrating the technical skill of preventing cross	
	with high risk foods.	Use of hob for the first time. Cooking rice, boiling	risk foods (GCSE).	contamination and handling high risk foods correctly.	
	Chopping into uniform	pan and draining through	Emulsion sauce (GCSE).	Skill 8: Sauce making - Emulsion - Make an emulsion sauce such as a salad dressing, demonstrating an understanding of how to stabilise an emulsion. Reduction - Reduction sauce to show how	
	pieces.	colanger in sink safely– high risk food when cooked	own choice practical in year 9. Making rice dish	evaporation concentrates flavour. Eg tomato pasta sauce, to show how evaporation concentrates	
		- must be cooled and	based in different	flavour and changes the viscosity of the sauce. Starch Based - Sauce demonstrating starch	
		stored quickly to prevent bacterial growth. Making	cultures in year 9. Life skills linked with	Skill 10: Dough - Recall from year7.	
		an emulsion sauce.	high risk foods and	Skill 11: Raising agents - Chemical raising agents - The use of self-raising flour, baking powder.	
			foods.	and methods of control, the general symptoms of food poisoning.	
	Lesson 4 – Bolognese Sauce	e Practical		<b>3.4.2.1 Buying and storing food</b> - Temperature control: freezing: -18°C, chilling: 0 to below 5°C, danger zone: 5 to 63°C, cooking: 75°C, reheating: 75°C, ambient storage, temperature danger zone	
	Use of hob. Knowledge of working	First practical to use raw meat so Food Safety this	Using and storing high risk foods (GCSE)	3.4.2.2 Preparing, cooking and serving food - Personal hygiene, clean work surfaces, separate raw	
	with high risk foods.	needs to be emphasised	Tomato based sauce	and cooked foods, appropriate care with high risk foods.	
		throughout. Judge if the meat is cooked correctly	(GCSE). Life skills linked with		
		Leave tomato based sauce	making meat based	Links to history and culture:	
		to simmer to develop flavours. How to store to	sauces and boiling and draining	Favourite family foods.	
		consume later.	Own choice practical in	Use of food/recipes from other countries and cultures. TV chefs and personalities/ TV shows	
	Lesson 5 – Macaroni Chees	e Practical	year 9.	recisional personances, recisions.	
	Bridge and claw grip.	Emphasis on the All-in-One	Using and storing high	Subject links: Maths – Measurement, fraction, division, ratios,	
	Knowledge of working with high risk foods	starch sauce method and	risk foods (GCSE).	Science – Bacterial growth and dangerous levels, starches, function/reactions of ingredients	
	Grating.	Use the animation from	(GCSE).	together, use of gas and electricity. FFI — Healthy eating guidelines	
	Boiling and draining a	digital book to explain how the sauce thickens	Life skills linked with high risk foods and	PE - Healthy eating guidelines.	
	pan.	Presentation techniques	boiling and draining.	Geography – sourcing of foods, countries of origin.	
		with thinly sliced tomato.	Presentation of food	Careers that can be discussed:	
			Own choice practical in	Chef/Baker/Confectioner etc Dietician/Nutritionist	
	Lesson 6 – Potato Topped F	Reef Practical	year 9.	Farming/Food manufacturing	
	Knowledge of working	How to mash and how to	Progress to working	Food retail	
	with high risk foods. Peeling and chopping	layer the dish. Work within tight time	looking at foods from different cultures and	Food technologist	
	Bridge and claw grip.	constraints.	countries.	Nurse/Nursey nurse	
	Use of the oven. Grating.		Selecting own dishes to present to a customer	Environmental Health Officer	
	Boiling and draining a		and continue to develop	Key words for their learning (Apart from equipment names):	
	pan.		GCSE preparation skills linked with the GCSE	Carbohydrate	
			curriculum.	Starch	
	Food Preparation and Nu	itrition - Food Safety Unit.		Gelatinisation Bacteria	
	Good			Microorganism	
	with help, identify important uniformity and accuracy. Proc	temperatures to keep food safe ducts a little undercooked or a lit	. Dough formed with some tle overcooked. Safe and	Food Poisoning Bacteria (Campylobacter, Staphylococcus aureus, Salmonella, E.coli, Listeria) Ambient	
	hygienic working practice has	been followed. Vegetables chop	pped with some uniformity	Dormant	
	safely. Work with a high risk f	ood correctly. Make a finished p	, pan and other equipment roduct. Use a sharp knife to		
	slice with, some with uniform	ity and accuracy. Make a tomato	and starch based sauce.	How will we know they have learnt it? After the first rotation. Reflect on levels and ERI advice from last unit looking at progress towards	
	Better			meeting/exceeding targets.	
	Be able to identify important	temperatures to keep food. Dou	gh formed with uniformity well. Good quality product is	Homework – Research Food Poisioning Bacteria and complete chart using digital book and google classroom.	
	made that is suitable for sale.	Chop with uniformity and accur	acy. Rice has been cooked	Q&A during first lesson on Bacterial growth, Food Poisoning and Food Safety.	
	correctly and handled well. Ju without much assistance from	udge yourself when meat is cook	ed correctly and work	Assessment on completion. Constant verbal feedback and FBI's given whilst doing practical activities, record these on their blue	
	been cooked correctly and ha	indled well.		sheet.	
	Excellent			Practical evidence (recorded through photographs in their book of each practical). Questioning throughout lessons.	
	Independently identify impor	tant temperatures to keep food	safe. Dough is accuracy	End of year exam.	
	made, snaped and cooked co A high quality product suitabl	rrectly. Sate and hygienic workin e for sale is produced and you w	g practice has been followed. ork independently. Dressing	Understanding/familiarisation at the start of the next unit.	
	is accurately made. Rice has b	peen cooked correctly. Tomato is	sliced with uniformity and		
	accuracy. Pasta is cooked corr and the correct viscosity.	rectry, starch based sauce has be	en cookea well, it's smooth		

Project	Polymers				Key learning outcomes	
6 x 2hr lessons	Prior Lesson 1 – Analyse a task a	Current nd research designers, design	Future learning n movement, brand names,	Clock unit Good	Research into a designer, design movement, brand names and retailers to inform and inspire design ideas.	
	retailers. Year 7 - Analysing a task, basic research skills. Drawing and rendering skills for title. Use of Google Classroom.	Introduce design brief. Analyse task and use as foundation for research. Research into design movement etc Homework to research properties and uses of	Develop analysis skills in year 9. Look at the work of others at GCSE level.	Collect some information on chosen design movement, basic analysis of information. Some understanding of the polymer acrylic, origins and uses. A range of ideas that have been attempted in 3D with some basic annotation. Basic templates produced to allow production to begin. Some	Some mention of Equality Diversity and inclusion whilst doing this. Research homework on the properties and use of acrylic. Recall knowledge of oblique drawing, developing to create a more 3D prototype to suit design brief and design idea. Recall knowledge of rendering to show the material acrylic. Annotation is more in-depth, informed by research. Understand volumes of production (one off, batch & mass) giving real life examples, comparing to level of production for the clocks. What are they producing, how would it be done on a larger scale? Create own set of manufacturing aids (templates) and how they can be used to minimise material wastage. Workspace health and safety. Recalling of name and uses of tools and equipment. Choosing the correct tools and equipment for specific tasks. Develop and refine cutting and shaping skills as well as edge finishing, choosing and using the correct tools and equipment. Use of the strip heater as another manufacturing method to manipulate acrylic. CAD - use of 2D Design (some may recall from masterclass) to add details such as numbers and letters to the clock. Introduce CAM – using guidance to use vinyl cutter for details. Quality control and assurance. Reflection on learning through diary of making. Be able to understand how they could improve and develop their skills. Evaluation.	
	Lesson 2 – Design process Year 7 – 3D drawing in oblique. Rendering techniques. Basic annotation (materials and tools used). Title rendered in L1. Research on chosen designer. Lesson 3 – Manufacturing H&S in a workshop	acrylic. - Generate ideas, annotation Generate two creative design ideas based on research (inspired by design movement), sketched in 3D and rendered. Ideas should be more innovative (3D) Annotate ideas in detail, greater understanding for materials and tools used giving justified reasons. aids and Manufacture of prot Make accurate	and rendering. Year 9 – develop design process to include orthographic and isometric. Produce a more complex range of design ideas.	a coping/fret saw. Some quality control is applied through the manufacturing process including edge finish and assembly. Accurate bending using the Strip Heater. Basic understanding of 2D design and how a vinyl cutter works, can use with guidance. A complete clock which can clearly show time. <b>Better</b> Detailed analysis of research gathered to help inform design ideas. Acrylic investigated as a material – origins, uses and properties. Appropriate design ideas sketched accurately in 3D, with annotation that explains how it will be made. Accurate templates produced for all parts of the clock, some Precision when cutting & shaping with a coping/fret saw. Good understanding of 2D design & vinyl cutter and can somewhat independently use. A well-made clock showing a good range of skills. <b>Excellent</b> Work Independently on research & detailed analysis of design movement. High quality. Presentation. Clear understanding of materials and properties. Independent 3D sketching of high quality. Annotation clearly explains the construction details and has been fully informed by research and homework. Precision & Independence when Cutting & Shaping with a Coping/fret Saw including edge finishing. Quality control has been applied throughout the manufacturing process. Independent use of 2D Design and vinyl cutter. A product of high quality showing a range of well executed skills.		
	recall names and use of tools and equipment safely. Template making.	manufacturing aids (template production). Discuss minimising material wastage. Develop their use of the Fret/Coping saws to cut & shape acrylic. Understanding different types of production (one off, batch, mass) Reflect on learning through diary of making.	of machine tools (fret saw). More quality control measures put in place. Advantage of a laser cutter when understanding levels of production. Tessellation to reduce material wastage.			
	Recall of H&S in a workshop. Recall names and use of tools and equipment safely. Some may recall knowledge of using pillar drill from Masterclass.	Cutting and shaping of acrylic, focusing on quality control. Recall the use of emery cloth, wire wool and buffing machine for edge finishing techniques. Safe use of specialist glues. Reflect on learning through diary of making.	Year 9 – independent use of machine tools (fret saw). More quality control measures put in place – edge finishing.		from a finite resource. Sustainability - taking into consideration the ecological and social footprint of materials. <b>3.1.6 Materials and their working properties –</b> <b>Polymers</b> Research into acrylic, origins properties and uses. <b>3.2.8 Specialist techniques and processes – tools,</b> <b>equipment and processes</b> . Variety of machine and hand tools used in the workshop. <b>3.3 Designing and making principles</b> Health and safety within a workshop. <b>3.3.3 The work of others</b> Research into design	
	Lesson 5 – Continuation of Recall of H&S in a workshop. Recall names and use of tools and equipment safely. Recall knowledge of 2D Design and vinyl cutter from masterclass. Use of specialist glues	manufacture, CAD/CAM pro How to use 2D Design to add details to the prototype. Edge finish of acrylic parts. Line bending Acrylic Parts for stand. Use of the vinyl cutter to add detail. Reflect on learning through diary of making.	Juction. CAD/CAM production. Use of 2D Design to develop component manufacture. Use of DXF files and import/export, use of laser cutter, tessellation.		<ul> <li>movements and designers to inform design ideas. (EDI)</li> <li>3.2.6 Stock forms, types and sizes Efficient material use, minimising waste when using templates, thicknesses of acrylic.</li> <li>3.2.7 Scales of production students to understand they are manufacturing a prototype, what other scales would be used in the industry</li> <li>4.4.4.1 Section A: Identifying &amp; investigating design possibilities Research into designers to help inform design ideas.</li> <li>4.4.4.2 Section B: Producing a design brief &amp; specification Analysis a design brief to help inform means the production of the pro</li></ul>	
	Recall knowledge of 2D Design and vinyl cutter. Year 7 and previous topic(s) (if applicable) – evaluation process.	Complete assembly of prototype. Photograph for evaluation. Discussion on their learning against success criteria. Evaluate practical skills and complete prototype.	Year 9 – Evaluation to show a deeper understanding of the design and manufacture process.		<ul> <li>4.4.4.3 Section C: Generating design ideas Students create two 3D design ideas in the style of their chosen designers, rendered and annotated.</li> <li>4.4.4.5 Section E: Realising design ideas Manufacture of clock prototype.</li> <li>4.4.4.6 Section F: Analysing &amp; evaluating Analysis of the design brief. Green sheet assessment, evaluation of prototype, good points and improvements.</li> </ul>	
					Links to history and culture: Designers – recognising who they are and their work. Design houses and their historic importance. Brand identity. Retail market. Manufacturing industry – levels of production and production methods. Environment - reducing and minimising waste, impact of using polymers.	
					Subject links: ICT – Word used for research, CAD software English – Analysing Maths – Measurements, accurate template manufacture. Science – Classification of the types and properties of acrylic. Physical properties of acrylic related to use and knowledge applied when designing and making. Environment & sustainability. Careers that can be discussed:	

	CAD Technician	
	Product Developer	
	Industrial Designer	
	Product Designer	
	Design Engineer	
	Watch and Clock Repairer	
	CNC Machinist	
	Design Technician	
	Polymer Technologist	
	Key words for their learning (A	Apart from equipment
	names):	
	Design brief	Analysis
	Research	Properties
	Designers	Acrylic
	Oblique	Rendering
	Scales of production	Manufacturing aids
	Prototype	Quality control
	CAD/CAM	2D Design
	Environment	Evaluation
	How will we know they have I	earnt it?
	Diary of making – reflection on	learning.
	Research task on designers, de	sign houses and brands.
	Homework – Information on th	ne material acrylic.
	Practical evidence (recorded th	nrough photographs in
	their book)	
	Questioning throughout lessor	IS
	End of year exam Understandi	ng/familiarisation at the
	start of the next unit.	
	Evolution process	

Project	Electronics and Polymers			Key learning outcomes	
6x2hr lessons	Electronics an	Electronics and Polymers trivia game.			
	Prior	Current	Future learning	of supply, tools and equipment.	
	Lesson 1 – What is elec	tronics, components and t	heir uses.	The design process	
	Majority have knowledge of bulb and battery from KS2. Home experiences of battery's use of electronic products in everyday life. If done later in year may recall some from science.	Questioning the electronics, they use in everyday life, what is it? why use it? Etc. Basic introduction to simple electronics and basic components and their symbols. key vocab and principles of resistance. Component selection and batteries. Contextual challenge introduction.	In their general use of the energy source. At KS4 energy production and storage, designing /problem solving using electronics. Standard components. Links back to science	Understand why quality control checks are mad throughout the manufacturing process as well a the end. Use their imagination to formulate a set of responsive question cards. Use of google slides to produce a set of matchin cards, uniformity. Have used a range of tools, Vacuum former, formers, jigs, drills, gerbil cutter files	
	Lesen 2. Delementer	d formula or antico dallino	the sure	Quality control and assurance.	
	Names of polymers hav may know from recycling lists and can recall seeing how some polymers are used	Using systems approach to designing a circuit and drawing it. Polymers and their uses, origins and working properties. Forming polymers use of vacuum former, drilling with pillar drill and PCB drill, trimming, edge finishing.	In the evaluation and further development lesson. GCSE working Ability to know the uses and limitations of the tools and equipment to work materials and use on future products. Able to work out the forming processes used on everyday products.	Construction Reflection on learning. Understand the properties of the materials and the ways it can be utilised. Be able to understand how they could improve and develop their skills. 3.1.2 Energy storage. 3.1.4 systems approach	
	Lesson 3 – Conductive	materials and application		3.1.6.1 Polymers as a material/ material properties	
	Use of fine motor skills. ICT skills. Understanding of how the who wants to be a millionaire game works.	Construction of question cards for the game using the principles of conduction and insulation of electricity. Use of google slides program, paper trimmer, hole punches, tin foil. Quality control	Wider knowledge of conductors and insulators of electricity, heat etc at KS4. Use of publisher in yr 9 and KS4. Quality control ongoing.	<ul> <li>3.2.5 working with materials</li> <li>3.2.6 Stock forms, types and sizes.</li> <li>3.2.8 specialist techniques and processes</li> <li>3.3.6. prototype development</li> <li>3.9 material management</li> <li>3.3.10 specialist tools and equipment.</li> </ul>	
	Lesson 4 – Soldering an	d circuit construction.	Peer assessment		
	Some have constructed a bulb in a circuit by tempory connections.	Introduction to the tools and equipment used to permanently build a circuit. Use of a soldering iron, H&S, soldering skills on different gauges of metals. PCB board production/ mass production/	Un understanding of how components are permanently connected in all our electronic products. Ability to use the tools and equipment independently when needed. Fine working skills.	Links to history and culture: Remind them of development of polymers in 50's local history of ICI Sustainability/recycling Health risks from electronics! Danger to workers. 3rd world recycling of our	
	Lesson 5 – Constructio	n Q.C and Assembly.		electronics!	
	Recall from previous lesson	Construction if both circuit and polymer casing using soldering equipment Quality control measures and testing function of product	Quality control measures and quality assurance.	Ancient social history people love to play games, test each other's knowledge. Famous Discovers of electrical developments. Edison, Watts etc	
	Lesson 6 – Testing Eval	uating and possible develo	pments.	Subject links:	
	Playing games, consumerism, function, development of imagination	Completion of game, consumer group testing, roles of consumer and developer evaluation leading back to the start of the design process. Concept of 'Out of the box thinking'.	A prototype is ever the end, a cycle. Problem solving used throughout life.	Maths measurement History development of materials Science their lessons on series and parallel and circuits	
	Good They have followed throu majority of the equipmen Better	gh the process, produced t and techniques they hav	a prototype and can name the e learnt about.	Careers that can be discussed: Designer- of electronic systems. Tradesmen's use of materials Product designer (everything is designed by somebody) Electronics engineer/ Micro electronics engineer Mould or former maker	

They understand the process they have been through to help them produce a good quality prototype; it is well made showing a good degree of quality control. They can name the tools and equipment that they have used and explain what they do. They show confidence in using the equipment. They are able to suggest a number of developments for the prototype to improve its appeal to potential consumers. <b>Excellent</b> Materials understanding and knowledge is very good they understand where materials come from and our need to choose and select material for certain functions. They understand the process they have been through to help them produce a prototype, in which Quality control has clearly been applied. They can name the tools and equipment that they have used and explain what it does. They have the confidence to use the equipment by themselves. They are able to suggest a number of developments for the prototype to improve its appeal to potential consumers and are able to name components/processes which would be used to realise the developments.	PCB designers Games designers (operation) Key words for their learning (Apart from equipment names): Volts (why it is called that, named after the man who discovered it) Current Resistance Circuit Prototype Evaluation Component
	How will we know they have learnt it? Practical evidence (recorded through photographs in their book and their written explanation of the process) Questioning throughout lessons Peer teaching End of year exam Understanding/familiarisation at the start of the next unit. Evaluation process/ their ability to add to or develop their idea.