

DT/Food and Nutrition: Curriculum Overview (KS3 on termly rotation)

Year Group	Autumn Term	Spring Term	Summer Term
7	<p>RM-Catapult Project. Tool and machine Health and Safety. forces, material properties, levers, CAD/CAM and construction techniques.</p>	<p>Textiles: Fibres and Fabrics – natural and synthetic. Using the sewing machine safely. Personal organiser project: developing textiles decorative techniques such as couching and applique and construction processes such as hems/seams.</p>	<p>Food To know the functions and chemical properties of the main nutrients required for a healthy body How to use the Eatwell guide to name foods for each food group How to prepare their area, ingredients and equipment. To know how to wash-up, dry up, put away equipment and leave their work area clean and tidy. to complete a variety of methods for sensory analysis when sampling similar foods. Understand the origins of different commodities</p>
8	<p>RM-Jelly-Bean dispenser. Energy, Linkages, Cams, Gears Structures, CAD/CAM and construction techniques.</p>	<p>Sustainability in Textiles. 6 R's of Sustainability. CAD/CAM and traditional printing techniques to create a repeat pattern designs. Bag construction methods.</p>	<p>Food To know the difference between macronutrients and micronutrients in relation to dietary requirements. Safely use a wide variety of food preparation skills and equipment. Understand and know the 4Cs of food hygiene and add H&S points when cooking. Realise the impact of food packaging on the environment. To know how to minimise food waste in the home</p>

9	Lighting Project. Design Movements, materials and construction techniques with CAD/CAM. Electronics, Working drawings.	Communicating designs through drawing: fashion illustrations and technical drawings. Garment construction techniques. Adding colour and design to fabric using dyeing and printing techniques. Commercial manufacturing methods in Textiles.	Food To understand the functional chemical and nutritional properties of food. Develop knowledge and understanding of food safety. Fruit and vegetable classification. Choosing and storing fruits and vegetables. Environmental issues associated with foods. Researching special dietary needs.
10	AQA Product Design- RM/Textiles/Graphics. Core technical Principles. Specialist making skills.		Start NEA portfolio for GCSE
	AQA Food preparation and nutrition. All five core topics to be covered; Food nutrition and health, food science, food safety, food choice and food provenance.		NEA2 Planning and practical exam.
11	Continue PD NEA portfolio for GCSE	Complete PD NEA and theory for exam preparation.	
	AQA Food preparation and nutrition. Completion of NEA1	AQA Food preparation and nutrition. Completion of NEA2	
12	AQA Product Design. Theory and practical elements. Start NEA Summer term.		
	WJEC Food Science and nutrition. Completion of specification and project work.		

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AQA Product Design. Complete NEA and theory for exam preparation.