Key Stage 3 Design Technology: Food/Product Design/Textiles – Teaching schedule

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	**National Curriculum Cooking and nutrition:** Understand and apply the principles of nutrition and health *Food Technology* • Hygiene and safety • Equipment and appliance use, • Cooking methods • Weights and measurement • Food safety and Storage	**National Curriculum Cooking and nutrition:** Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet *Food Technology* • Healthy eating, • Thickening agents • Food provenance • Sensory analysis • Function of ingredients	**National Curriculum Technical knowledge:** Understand how more advanced mechanical systems used in their products enable changes in movement and force **Evaluate:** Investigate new and emerging technologies *Product Design* • Structures and forces project	**National Curriculum Technical knowledge:** Understand and use the properties of materials and the performance of structural elements to achieve functioning solutions *Product Design* • Timber frame project	**National Curriculum Technical knowledge:** Understand developments in design and technology, its impact on individuals, society and the environment, and the responsibilities of designers, engineers and technologists *Textiles* • Sustainable soft toy project	**National Curriculum Technical knowledge:** Understand and use the properties of materials and the performance of structural elements to achieve functioning solutions *Textiles* • Sustainable soft toy project

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8	**National Curriculum Design:** Use research and exploration, such as the study of different cultures, to identify and understand user needs *Textiles* • Designer-inspired tote Bag	**National Curriculum Make:** Select from and use a wider, more complex range of materials, components and ingredients, taking into account their properties *Textiles* • Designer-inspired tote Bag	**National Curriculum Cooking and nutrition:** Understand and apply the principles of nutrition and health *Food Technology* • Eat-well guide • Energy needs • Sources of bacteria • Raising agents	**National Curriculum Cooking and nutrition:** Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet *Food Technology* • Food labelling and • Allergens • Function of ingredients • Food choice • Food provenance	**National Curriculum Design:** Develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations and computer-based tools **Evaluate:** Test, evaluate and refine their ideas and products against a specification, taking into account the views of intended users and other interested groups. *Product Design* • Polymer Desk Tidy project	**National Curriculum Technical knowledge:** Apply computing and use electronics to embed intelligence in products that respond to inputs [for example, sensors], and control outputs [for example, actuators], using programmable components. *Product Design* • 3D Printing Lego project

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Year 9	**National Curriculum Design:** Develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations *Product Design* • Packaging design project	**National Curriculum Design:** Identify and solve their own design problems and understand how to reformulate problems given to them **Technical knowledge:** Understand how more advanced electrical and electronic systems can be powered and used in their products. *Product Design* • Metals pewter casting	**National Curriculum Design:** Use a variety of approaches [for example, biomimicry and user-centred design], to generate creative ideas and avoid stereotypical responses *Textiles* • Mini GCSE-ready portfolio	**National Curriculum Evaluate:** Analyse the work of past and present professionals and others to develop and broaden their understanding **Make:** Select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture *Textiles* • Mini GCSE-ready portfolio	**National Curriculum Cooking and nutrition:** 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] *Food Technology* • Hygiene and safety • Nutritional needs / Dietary requirements • Function of ingredients • Food-borne illnesses	**National Curriculum Cooking and nutrition:** Understand the source, seasonality and characteristics of a broad range of ingredients. *Food Technology* • Food provenance • Food science investigation • Independent research project