


<p>SUBJECT: <u>Design &amp; Technology</u> aims to develop pupil's skills, knowledge and understanding of technology. It gives pupils an opportunity to develop skills in a range of areas including resistant materials, textiles, graphics, system and controls, food and CAD CAM. Pupils will be taught by teachers who specialise in those areas. Pupils will study a range of projects covering different areas of the curriculum.</p> <p>2014-16</p> 					
YEAR GROUP	SCHEME or QUALIFICATIONS	AUTUMN TOPICS	SPRING TOPICS	SUMMER TOPICS	ASSESSMENT
7	Basic introduction to Design & Technology - pupils will develop a basic knowledge in a range of areas which include Resistant Materials, Graphics, Systems and controls, Food and textiles. Projects will completed half termly and will be accompanied by a project book.	Bookmark – Resistant Materials  Introduction to CAD CAM	Novelty gifts – Resistant Materials  Bookends – Resistant Materials  Basic Cooking Skills - Food Technology	Ugglies – textiles project  Desk Tidy CAD/ CAM	Assessments will be carried out through the year with every project receiving a level.  At the end of the year pupils will complete a research/ design task in exam conditions
8	Pupils will continue to develop knowledge and understanding of a range of technology areas which include Resistant Materials, Graphics, Systems and controls, Food and textiles. Projects will completed half termly and will be accompanied by a project book.	International cuisine – Food Tech  Mobile phone holder – Resistant materials and CAD CAM	Mechanical toy – systems and controls  Re-useable shopping bag Chocolate bars – Graphics focus with elements of Food	Technical Drawings links to 2D design and Google sketch up - graphics  Electronics and injection moulding	Assessments will be carried out through the year with every project receiving a level.  At the end of the year pupils will complete a research/ design task in exam conditions
9	Pupils will continue to develop knowledge and understanding of areas within technology which include Resistant Materials, Graphics, Systems and controls, Food and textiles. Projects will completed half termly and will be accompanied by a project book.	Clock project – use of 2D Design and Resistant Materials  Afternoon tea – Food  Technical drawing - using pro desk top	Hot press T-shirts – Graphics  Wooden storage box – Resistant Materials  Fragrance project – Graphics focus	Pewter casting pendant – resistant materials  International cuisine - food	Basic introduction to Technology pupils will develop a basic knowledge of a range of areas which include Resistant Materials, Graphics, Systems and controls, Food and textiles. Projects will completed half termly and will be accompanied by a project book.
10	<p>The GCSE Engineering course encourages the development of problem solving skills. Through the course pupils will learn to research analyse and produce initial design ideas to develop into 3D models. They will then work in a variety of media from Pro Desktop (ICT) to constructions in card and finally onto wood, metals and plastics. Outcomes will include a prototype product and an A3/A4 portfolio.</p> <p>BTEC Engineering</p> <p>The Level 2 BTEC First Award in Engineering has been developed in the engineering sector to provide opportunities for learners to gain a nationally recognised vocational specific qualification to enter</p>	This term pupils will study manufacturing skills and developing ideas and understanding of materials and properties.	Pupils will follow a given project brief taking it through the whole design process from design, making and evaluating	<p>Controlled assessment 1 – completed in both Engineering and catering</p> <p>Research, planning, designing, making and evaluating will take place</p>	<p>Assessments will be throughout the year with controlled assessment completed both in the practical setting and with written projects.</p> <p>Exams Examination board &amp; syllabus AQA (40% theory exam 60% coursework. Minimum target Grade: C The final exam is held in the May of Year 11. The exam lasts approx. 1 ½ hours and is based on material properties and components on engineered products. It requires some pencil sketches and development of drawing skills. TOP TIPS: Practice, Practice, Practice Attend DT club held every lunchtime for you to improve your attainment grades Practice on CAD /Pro Engineer - available in T3 Use our revision guides and hand outs to help you with your theory exam More importantly: be creative, innovative and enjoy this practical skills subject</p> <p>BTEC: Exam board and syllabus: Edexcel Minimum target grade: Level 2 Pass</p>

employment in the engineering sector or to progress to Level 3 studies. The course provides opportunities for learners to develop a range of skills and techniques, personal qualities essential for successful performance in working life.

GCSE Catering – pupils develop a clearer understanding of the catering industry. Developing a range of practical skills that help with planning and developing menus

Development of practical skills looking to areas such as  
 \* Fruit and vegetables  
 \* eggs  
 \* dairy products  
 \* cake methods

Development of practical skills looking to areas such as  
 \* pastries  
 \* meats and fish  
 \* rice and pasta  
 \* Desserts

11	Development of knowledge and understanding of the engineering, materials and their properties, equipment and problem solving techniques	Controlled Assessment 2 – completed in both Engineering and catering  Research, planning, designing, making and evaluating will take place	Continuing to develop knowledge and understanding for exams: engineering, materials and their properties, their uses and health and safety  Catering looks at the industry in more detail including job roles and ingredients, health and safety and legislation	Exam preparation for the exams in June	The controlled assessments will be externally moderated.  Pupils will sit an external exam.
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