

Pembroke Design and Technology Curriculum Map

Year 7

Communications project:

Introduction to D&T. Learning methods of communicating ideas.

Textiles: Beanbag Project: Introduction to Textiles as a material developing understanding of safe use of equipment and manufacture of a product.

Food: Breakfasts around the world

Introduction to Food safety and hygiene. Learning about food commodities and how they are used in breakfasts.

Year 8

Food: Great British Menu: developing an understanding of seasonality, food sustainability and improving confidence and skills in the kitchen.

Beach huts: 3D drawing techniques. Introduction to Sketch up to render 3D models of beach huts.

Textiles: Pencil Case: Developing their textiles skills further, producing a final product and evaluating and comparing environmental impacts.

Year 9

Electronics: Mini Light Project: Students are introduced to electronic components, using them and CAD-CAM as part of a product to fit a brief.

Textiles: Solving a problem of Travel storage. Students are introduced to designing to solve a problem, and using the work of others. Linked directly to the GCSE D&T course.

Food: Food Science: Students are introduced to experiments within Food, ultimately designing their own food science experiment. Linked directly to the GCSE FPN Course.

Timbers: Product design. Students will be developing their manufacture skills in the workshop on a project for the home.

Year 10

GCSE DT: Timbers specialism- learning skills and content required for GCSE.

At the end of year 10 beginning the Non-Exam Assessment set by the exam board which is 50% of the grade.

GCSE Food Preparation and Nutrition Students will practice and develop the practical skills required to complete the NEA elements in year 11. They will also be taught all the theoretical elements for the GCSE theory exam in Y11.

Year 11

GCSE DT: Timbers specialism- Completion of the NEA and continuing to learn skills and content required for GCSE.

GCSE Food Preparation and Nutrition: Students will complete Two elements of the course: the NEA1(a short project based around Food science worth 15% of the GCSE) and NEA2 (a larger project based on planning, preparing, cooking and presenting a selection of dishes to fit a brief worth 35% of the GCSE..