

Pembroke Design and Technology Curriculum Map

Year 7.

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

Food: Breakfasts For Everyone

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

Year 8

Food: Around the world in Fake-aways: developing an understanding of seasonality, food sustainability and improving confidence and skills in the kitchen.

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

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

Year 9

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

Food: Hospitality and catering: Students are introduced to nutrition and planning within Food, ultimately designing their own menu. Linked directly to the Hospitality and catering

Timber: Solving a problem: Caring for wildlife. Students are introduced to designing to solve a problem, and using the work of others. Linked directly to the GCSE D&T course.

D&T: Final project on modelling: to support GCSE options

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.

Level 1 . 2 WJEC Hospitality and Catering Students will practice and develop the practical skills required to complete the NEA element in year 11. They will also be taught all the theoretical elements for the 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..