



PEMBROKE  
A PRIORY ACADEMY

## Pembroke Design and Technology Curriculum Map

### Year 7

**Textiles: Device holder:** Introduction to Textiles as a material developing understanding of safe use of equipment and manufacture of a product inspired by a designer.

**Food: Breakfast for everyone:** Introduction to Food safety and hygiene. Learning about food commodities and how they are used in breakfast.

**Timbers: Solving the problem of caring for wildlife.** Students will be developing their manufacture skills in the workshop on a project for supporting the care of wildlife.

### Year 8

**Food: Around the world in**

**Fakeaways:** 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.

**Timbers: Designer inspired storage**  
Students will be making a box, using different joints, components and CAD-CAM.

### Year 9

**Textiles: Solving a problem of travel boredom** Students are introduced to designing to solve a problem and using CAD to design their game.

**Timbers: Angle lamp:** A manufacturing project: including mechanisms and levers, electronics and sustainability.

**Food: Hospitality and catering introduction.** Students will be developing their cooking skills alongside menu planning and understanding different kitchen roles.

**Textiles Skills project:** students will learn about Different seams, fastenings, components and different materials linking directly to the GCSE course.

**Timber Skills Project:** students will learn about different joining techniques, as well as using some new manufacture methods directly linked to the GCSE course.

**Food-Hospitality and catering:** students will learn about food safety including HACCP, other laws and legislation and food poisoning (causes, symptoms and prevention)

### 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 Vocational award in Hospitality and catering:** Students will work through Unit one gaining understanding of how hospitality and catering providers operate successfully, health and safety and food safety compliance. They will also work on building confidence in skilled dishes to suit differing needs of clients.

### Year 11

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

**Level 1-2 Vocational award in Hospitality and catering:** Students will complete the coursework element, worth 60% of their overall grade. This is based on an exam board set scenario and they will plan, prepare, cook, present and review two dishes.

They will then revisit Unit one : how hospitality and catering providers operate successfully, health and safety and food safety compliance in readiness for their written exam.