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Ready to enter Year 9

Technology

Second half rotation between group B & A

DT: Lino Printed Calico Tote Bag

✓ You will be designing and cutting a Lino block based on a symbol which represents you. These will be used to print onto a calico memory bag.



Food Preparation & Nutrition: Multicultural Meals Unit

✓ You will learn about the diversity within the food culture through making a variety of new cook/chill food products that reflect traditional cultural recipes and cuisines from around the world whilst helping families to maintain a healthy balanced diet.



Food Preparation & Nutrition: Bake Off Unit

✓ You will apply the core principles of baking science to the preparation of a variety of food products within set time constraints. Develop technical baking skills and showcase creativity and presentation when making food products.



Food Preparation & Nutrition: Pastries Unit

✓ You will be developing food preparation skills through pastry making where you will consider dietary requirements of the target client and learn about the functional and chemical properties of fats and oils.



First half rotation between group A & B

DT: Marble Maze

✓ Students will write a design brief and specification in order to develop a series of design ideas before manufacturing their chosen design. Students will use a range of techniques in order to produce their final product made from timber. The product will be evaluated after completed, reflecting on whether they met the requirements of the specification.



Year 8 Journey Starts Here

Ready to enter Year 8



Design Technology

Second half
rotation between
group B & A

Food Preparation & Nutrition: Bread Unit

- ✓ You will learn about different types of breads from around the world.
- ✓ Use research to generate and develop design ideas for a unique bread product aimed at a target user.
- ✓ The process of bread making including the science behind how yeast works, protein - gluten, kneading and proving.

DT: Tea light

- ✓ You will be developing your cutting, drilling and finishing skills using a mixture of pine and plywood to manufacture a tea light based either around a Christmas or Easter theme.

Year 7 Journey Starts Here

DT: Drawing Skills Unit

- ✓ Developing orthographic and isometric drawing skills in preparation for a Year 8 unit of work.

First half rotation
between group
A & B

Food Preparation & Nutrition: Healthy Meal Planning Unit

- ✓ You will prepare ingredients and cook a repertoire of primarily savoury dishes for families whilst learning what constitutes a healthy meal linked to NHS recommendations. You will also learn about the dietary requirements for young children and teenagers.

DT: Device Holder Unit

- ✓ Using creativity and imagination, apply theoretical knowledge by designing and making a thermoplastic device holder that can be used at home.



Ready to enter Year 7

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Design Technology

DT: Storage hook: Jungle book

✓ In this you will use the design and technology process, you will need to be creative, critical thinking, and problem-solving skills. By creating a plywood storage holder themed around the jungle, you will learn practical skills while understanding the importance of design and the evaluation process. This unit prepares you for real-world applications of design and technology, promoting collaboration and communication.

DT: Felt Key Ring

✓ You will be developing your textile skills to design and manufacture a felt key ring. You will develop a range of stitching techniques such as applique and blanket stitch.



Food Preparation & Nutrition: Healthy American Treats Unit

- ✓ Further develop food preparation and knife skills from Year 5 by preparing and producing healthier versions of popular American snacks.
- ✓ Nutrition and health - Eatwell guide
- ✓ Using a range of food preparation techniques such as peeling, chopping, slicing, grating, mixing, spreading and kneading.
- ✓ Using a range of cooking methods such as baking and grilling
- ✓ Seasonality of foods and food miles
- ✓ Buying locally produced foods
- ✓ Food safety
- ✓ Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.

Year 6 Journey Starts Here

Ready to enter Year 6

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Design Technology

Food Preparation & Nutrition: Grab and Go Snacks Unit

- ✓ Development of basic kitchen skills by learning how to make fun, healthy and energy boosting snacks that you can take on the go.
- ✓ Using a range of food preparation techniques such as chopping, slicing, mixing and rubbing-in.
- ✓ Preparing ingredients hygienically and safely.
- ✓ Understand basic food safety.
- ✓ Demonstrating knowledge and understanding of a healthy diet and apply it in everyday life.
- ✓ Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.



DT: Custom Chalkboards Unit

- ✓ Developing a design specification and use these to inform ideas for an innovative, functional, appealing product that is fit for purpose, aimed at a particular individual or group.
- ✓ Generating creative design ideas for a chalkboard by using research for inspiration.
- ✓ Communicating ideas using basic annotation.
- ✓ Use of basic hand tools
- ✓ Selecting appropriate tools, equipment, materials, components and techniques to manufacture a chalkboard.
- ✓ Evaluating your own design ideas and chalk board against your design criteria. Consider the views of others to improve your work.

DT: Shadow Puppets, Viking Myths

- ✓ In this unit will be designing and making a show puppet with a variety of motions based on Viking Myths and prepare a show.
- ✓ Begin to understand four types of motion, rotary, reciprocating, oscillating, linear.
- ✓ Begin to understand the term annotation.
- ✓ To be able to understand why we evaluate a product.
- ✓ To begin to understand shadows
- ✓ To know which careers could come from this work.

Welcome to Design Technology

Year 5 Journey Starts Here