



# Technology Curriculum Overview 2023 - 2024

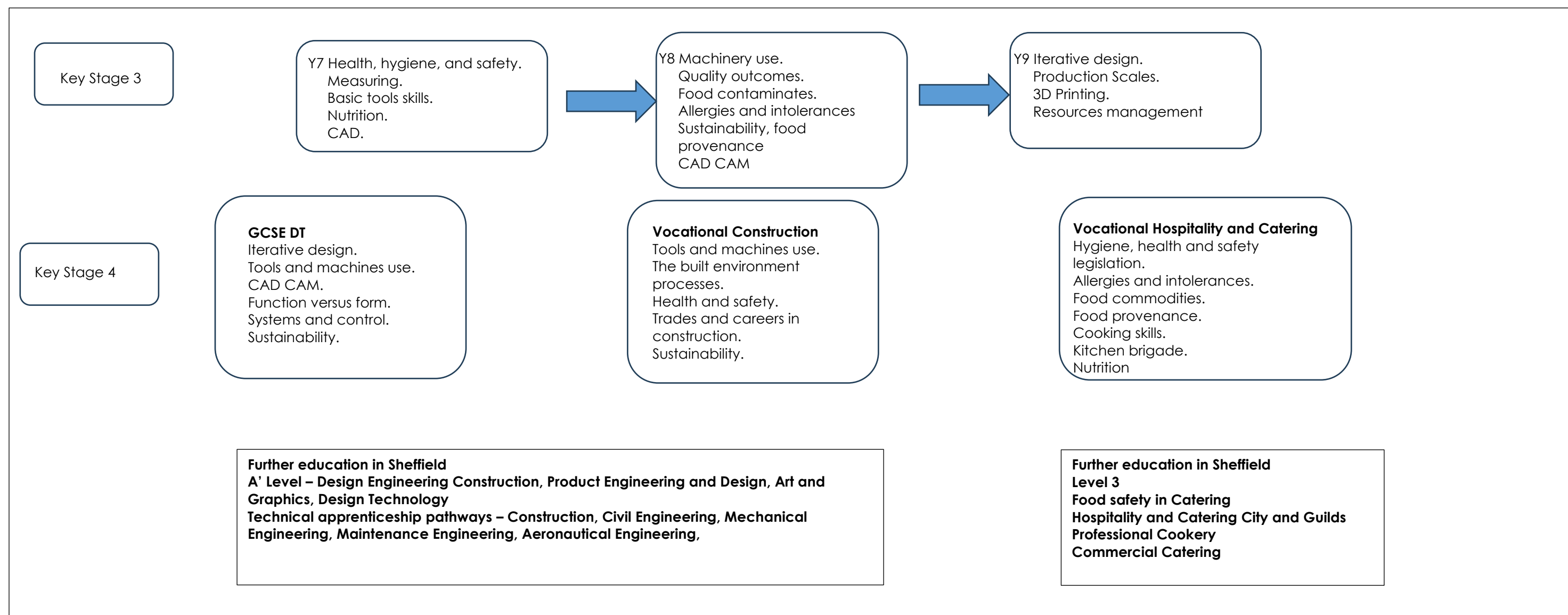
In Technology our year 7-9 students experience a range of short practical projects that are carried out in workshops and food spaces. The delivery of these projects alters depending on the group's timetable, but we ensure all groups receive the same curriculum.

In Year 10 we offer GCSE Design and Technology, Level 2 Constructing the Built Environment and Level 2 Hospitality and Catering.

They are all two-year courses, GCSE equivalent and all three have a coursework element and a final exam.

## Assessment Plan

Year 7	Year 8	Year 9	Year 10	Year 11
Autumn 2 Assessment 1 - Base Line			Autumn Assessment 1 Past Paper Questions	Autumn Assessment 1 Past Paper
Application – Practical project	Application – Practical project	Application – Practical project	Practical skills tests	January mock exam – Past Paper
Summer 1 Assessment 2 Knowledge	Summer 1 Assessment 2 Knowledge	Summer 1 Assessment 2 Knowledge	Summer Assessment 2 Past Paper	





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### Key Stage 3

Year 7	Year 8	Year 9
<b>Resistant Materials</b> Health and safety Basic skills in resistant materials Introduction to CAD <ol style="list-style-type: none"><li>1. Toy car</li><li>2. Desk organiser</li><li>3. Phone holder</li><li>4. 2D design – comfort toy</li></ol>	<b>Resistant Materials</b> Safe machinery use. Material properties Sustainability CAD CAM manufacture <ol style="list-style-type: none"><li>1. Trowel</li><li>2. Lamp</li><li>3. CAD CAM design and make – Maze toy</li></ol>	<b>Resistant Materials</b> User centred design Iterative design skills Advanced CAD CAM manufacture <ol style="list-style-type: none"><li>1. 3D design – Dice</li><li>2. Design Movements – Picture frame</li><li>3. Modern Design – Alessi egg cup</li></ol>
<b>Food and Nutrition</b> Health, safety and hygiene Basic knife skills Nutrition <ol style="list-style-type: none"><li>1. Energy balls</li><li>2. Smoothies</li><li>3. Soup</li><li>4. Chicken kebabs</li><li>5. Potatoes 2 ways</li></ol>	<b>Food and Nutrition</b> World Cuisine Food contamination Seasonal foods Cooking skills <ol style="list-style-type: none"><li>1. Vegetable stir-fry</li><li>2. Fajitas</li><li>3. Crepes</li><li>4. Calzone</li><li>5. Pasta</li><li>6. Crumble</li></ol>	<b>Food and Nutrition</b> Catering in practice Types of catering establishments Street Food Mis en place skills <ol style="list-style-type: none"><li>1. Tabouleh</li><li>2. Empanadas Pop Tarts</li><li>3. Macaroni cheese</li><li>4. Curry</li><li>5. Master Chef</li></ol>



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### Key Stage 4 Y10

Half Term	Y10 Construction	Y10 Hospitality and Catering	Y10 GCSE DT
1	<b>Theory:</b> Types of buildings / The sector Roles in construction Materials used in construction. Maths skills: measuring <b>Practical:</b> Health and safety in the workshop Trades: Carpentry and joinery Reading a brief and specification	<b>Theory:</b> LO4 Know how food can cause ill health <b>Practical:</b> High risk food themed dishes	<b>Theory:</b> <b>Practical</b> Photo frame – multi material Credit card cutlery – metal 3D design – Dice User centred design (NEA Mock) - Inclusion
2	<b>Theory:</b> Health and safety legislation. HSE, HASAWA, RIDDOR Extraction of raw materials Material lifecycles Construction processes Maths skills: Angles <b>Practical:</b> Working with COSHH regulations Trades: Carpentry and joinery	<b>Theory:</b> LO1 Understand the environment in which hospitality and catering providers operate <b>Practical:</b> 1. High risk food themed dishes 2. Presentation skills <b>Assessment 1</b>	<b>Theory:</b> <b>Practical:</b>
3	<b>Theory:</b> Infrastructure Renewable technologies Building structures: Frame, Cellular, Portal, Heritage Waste disposal Maths skills: Area, perimeter <b>Practical:</b> Trades: Tiling skills Preparation of surfaces Organising work, identifying resources Evaluation of construction	<b>Theory:</b> LO2 Understand how hospitality and catering provision operates. <b>Practical:</b> Dishes that cater for a range of dietary needs	<b>Theory:</b> Scales of Production, Forces and Mechanisms Investigating the wider work of others <b>Practical:</b> RM plastics:
4	<b>Theory:</b> Sustainability in construction Impact: social, cultural, environmental Managing risk Maths skills: volume <b>Practical:</b> Trades: Tiling skills / Painting and Decorating Evaluation of construction	<b>Theory:</b> LO3 Understand how hospitality and catering provision meets health and safety measures. <b>Practical:</b> High skilled dishes (range of commodities, preparation and cooking skills)	<b>Theory:</b> Energy, Electronics, logic systems, mathematics in Design <b>Practical:</b> CAD CAM and Electronics -
5	<b>Theory:</b> Interpreting drawings and a client brief Working in scale Maths skills: Cost	<b>Theory:</b> LO5 Be able to propose a hospitality and catering provision to meet specific requirements <b>Unit 1 exam</b> preparation	<b>Theory:</b> Smart materials and advances in technology <b>Practical:</b> Skills



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	<b>Practical:</b> Trades: Painting and decorating Evaluation of construction	REVISION	
6	<b>Theory:</b> Review of brief, specifications and planning techniques Maths skills: recap Health and safety: writing risk assessments Introduction of <b>NEA</b> <b>Practical assessment Joinery 10 hours controlled assessment.</b>	Unit 2 <b>NEA</b> preparation (Knowledge and class notes to support NEA) <b>Practical:</b> Development of high-level skills	<b>Theory:</b> <b>Assessment 2</b> Introduction of <b>NEA</b> 2022

## Key Stage 4 Y11

Half Term	Y11 Construction	Y11 Hospitality and Catering	Y11 GCSE DT
1	<b>Theory:</b> Drawing plans: block, floor, cross-sections, scale <b>Practical:</b> <b>Practical assessment Tiling 10 hours controlled assessment.</b>	<b>Year 11 GCSE Design and Technology</b>	<b>Year 11 Vocational Hospitality and Catering</b>
2	<b>Theory:</b> Recap material life cycle Disposal of materials Health and safety for hazardous materials COSHH  <b>Practical:</b>	<b>Theory:</b> <b>Practical:</b> <b>NEA:</b> Analysing the context, research, user profile	Complete Unit 2 <b>NEA</b> preparation (Knowledge and class notes to support NEA). Start mock coursework unit 2. <b>Practical:</b> Development of high-level skills
3	<b>Theory:</b> Recap health and Safety <b>Practical:</b> <b>Practical assessment Painting and Decorating 10 hours controlled assessment.</b>	<b>Mock Exam- REVISION</b> <b>Mock practical exam- Practice</b> <b>Practical:</b> Development of high-level skills <b>Assessment 1</b>	<b>Theory:</b> Iterative design <b>Practical:</b> Modelling skills <b>NEA:</b> Design iterations,  <b>Assessment 3</b>
4	<b>Theory:</b> <b>Revision</b>	Start real coursework Unit 2 <b>NEA</b> work- LO1 Understand the importance of nutrition when planning menus AC1 – AC1.4	<b>Theory:</b> Exam questions



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		Unit 2 NEA: LO2 Understand menu planning AC2.1 - 2.4	Practical/ NEA: Prototype development Mock Exam
5	Theory: Revision		