













ASCC Design & Technology Curriculum 2025-26

Design and Technology – Subject content KS3 – **Designing, Making, Evaluating, Technical knowledge and Cooking & Nutrition.** Pupils in year's 7, 8 and 9 will rotate every 10 weeks.

	Rotation 1	Rotation 2	Rotation 3	Rotation 4
<p>Year 7</p> 	<p><i>Product design Rotation</i> Pencil Box Project Crocodile Toy</p> <p>Safety in the workshop, skills and knowledge of basic tools and equipment, design skills, one-point perspective. Joining techniques (butt joint, dowel joint), CAD/CAM, painting techniques, testing and refining work. Vacuum formed tray for pencil boxes. Evaluation. Biomimicry – crocodile toy Biomimicry – whirligigs, adapt, test, evaluate.</p>   	<p>Graphic Communication Wildlife Project</p> <p>Design skills, CAD/CAM, orientation of nets, logo design, surface development of net, construction of net, skills with craft knife, templates.</p> 	<p><i>Cooking and Nutrition</i></p> <p>Safety, personal hygiene; allergens; energy in vs energy out; the Eatwell guide and understand the source, seasonality and functions of ingredients.</p> <p>Develop practical skills through a range of predominantly savoury dishes: Cous salad; Pizza toast or croque monsieur; Fruit crumble; Mini fruit cakes; Pasta sauce; Savoury scone product; Cheesy bean quesadilla; and Vegetable frittatas.</p>  	<p><i>Engineering (Design Engineer Construct)</i> Home for everyone project</p> <p>Measuring; analysis of design brief; research; research and analysis; room schedule; 3D modelling (physical and digital); final floor plans; final elevations; site plan; evaluation and final report.</p> 





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<p>YEAR 8</p> 	<p><i>Product design Rotation</i> Mechanical Toy Project</p> <p>Recap knowledge and skills using a range of tools and equipment, knowledge of basic mechanisms, focus on cam shaft, designing. Templates, jigs, measuring, marking, sawing, sanding, construction. Test cam shaft, review and refine work. Make characters for the cam shaft toy – research Do Jo Monster designs to inform own ideas. Select materials – 9mm MDF, felt, acrylic, wire. Research Memphis movement for frame decoration. Completion of mechanical toy.</p> 	<p><i>Graphic Communication</i> Pop up card Project</p> <p>Develop an understanding of Electronic Crumble circuit, and how to embed intelligence into the Crumble Controller. Respond to a brief for a specific user, conduct research into past and present professionals, develop design ideas and tonal techniques, create mechanisms, develop use of CAD, construct high quality product, evaluate and test, understand new and emerging technologies.</p> 	<p><i>Cooking and Nutrition</i></p> <p>Food safety & hygiene; macro nutrients - Carbohydrates; sensory evaluation and sensory testing; Macro nutrients – Protein and fat; Micronutrients – Vitamins and minerals; and nutritional needs through life; and understand the source, seasonality and functions of ingredients.</p> <p>Develop practical skills through a range of predominantly savoury dishes: Chilli and vegetable noodles; Quick bread buns; Chilli con carne; Curry; Banana and blueberry muffins; Macaroni and vegetable cheese; and fish goujons.</p> 























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	ROTATION 1	ROTATION 2	ROTATION 3
YEAR 9 	<p><i>Product Design rotation</i> Night light project</p> <p>Electrical components – function, circuitry, soldering skills, design skills to show front and side views, CAD/CAM recap, technical tools and equipment recap, assembly, knowledge of function and properties of materials, e.g. polypropylene, MDF, acrylic, decorative skills.</p> <p>Investigate new and emerging technologies, and understand impact of products on society and the environment - sustainable energy. Test electrical components – explain why it does/doesn't work.</p> <p>Recycling single-use plastics using heat treatment – making new products from HDPE bottle lids</p> 	<p><i>Graphic Communication</i> Smoothie Project</p> <p>Analyse to a design brief against ACCESSFM, analyse an existing product, develop design ideas using SCAMPER, understand and apply one-point perspective and orthographic technical drawings, introduction and development of photoshop tools and skills, construct a high-quality smoothie carton, evaluate and test final product.</p> 	<p><i>Cooking and Nutrition</i></p> <p>Food provenance; food waste and food labelling; seasonal foods and food miles; factors affecting food choice; and understand the source, seasonality and function of ingredients</p> <p>Develop practical skills through a range of predominantly savoury dishes: Halloumi and vegetable kebabs; Thai green curry; Casserole; Swiss roll; Cottage pie; Koftas and flatbread; Cheese and onion pasties; and Decorated cheesecake.</p> 














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	HALF TERM 1	HALF TERM 2	HALF TERM 3	HALF TERM 4	HALF TERM 5	HALF TERM 6
YEAR 10 (NCFE Level 1/2 Technical award in Graphic design 	Content Area 1: The learner will understand the fundamental aspects of graphic design components. 	Content Area 1: The learner will understand the fundamental aspects of graphic design components. 	Content Area 2: The learner will understand a range of graphic design work and their associated features.  	Content Area 3: The learner will understand the different types of graphic design briefs.  	Content Area 4: The learner will understand development processes in realising graphic design ideas. 	Content Area 5: The learner will understand digital technical skills in graphic design. 
Year 10 Level 1 / 2 Vocational Award in Hospitality and Catering (Technical Award) 	Unit 1: 1.1 Hospitality and catering provision Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  	Unit 1: 1.1 Hospitality and catering provision Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  	Unit 1: 1.4 Food safety in hospitality and catering Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  	Unit 1: 1.4 Food safety in hospitality and catering 1.2 How hospitality and catering provisions operate Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  	Unit 1: 1.2 How hospitality and catering provisions operate Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  	Unit 1: 1.2 How hospitality and catering provisions operate 1.3 Health and safety in hospitality and catering Unit 2: 2.3 The skills and techniques of preparation, cooking and presentation of dishes  

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<p>YEAR 11 NCFE Level 2 Technical award in Graphic design</p> 	<p>Content Area 5: The learner will understand digital technical skills in graphic design.</p> 	<p>Content Area 6: The learner will understand the importance of presenting and displaying graphic design work appropriately.</p> 	<p>NEA: Students will complete their Non-Examined Assessment, using their skills and knowledge learnt within CA1-CA6</p> 	<p>NEA: Students will complete their Non-Examined Assessment, using their skills and knowledge learnt within CA1-CA6</p> 	<p>EA: Students will undertake revision and preparation for their Examined Assessment.</p> 	<p>EA: Students will undertake revision and preparation for their Examined Assessment.</p> 
<p>Year 11 Level 1 / 2 Vocational Award in Hospitality and Catering (Technical Award)</p> 	<p>Preparation for NEA task – Unit 2 – Hospitality and catering in action & Mock NEA:</p> <p>2.1 The importance of nutrition.</p> <p>2.2 Menu planning</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>1.3 Health and safety in hospitality and catering</p> <p>NEA (None examined assessment)</p> 	<p>Preparation for NEA task – Unit 2 – Hospitality and catering in action & Mock NEA:</p> <p>2.3 Menu planning</p> <p>2.4 Evaluating cooking skills</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>Unit 2 – NEA task</p> 	<p>Preparation for NEA task – Unit 2 – Hospitality and catering in action & Mock NEA:</p> <p>2.4 Evaluating cooking skills</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>Unit 2 – NEA task</p> 	<p>Unit 2 – NEA task</p> 	<p>1.2 How hospitality and catering provisions operate</p> <p>Unit 1 – Revision in preparation for External examination: June – 1.1, 1.2, 1.3 and 1.4</p> <p>1.1 Hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate</p> <p>1.3 Health and safety in hospitality and catering</p> <p>1.4 Food safety in hospitality and catering</p> 	<p>Unit 1 – Revision in preparation for External examination: June – 1.1, 1.2, 1.3 and 1.4</p> <p>1.1 Hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate</p> <p>1.3 Health and safety in hospitality and catering</p> <p>1.4 Food safety in hospitality and catering</p> 