

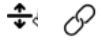












ASCC Design & Technology Curriculum 2023-2024

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 13 weeks.

	HALF TERM 1	HALF TERM 2	HALF TERM 3	HALF TERM 4	HALF TERM 5	HALF TERM 6
<p>YEAR 7</p> 	<p><i>Product design Rotation</i> Pencil Box Project</p> <p>Safety in the workshop, knowledge of basic tools and equipment, design skills, one-point perspective, basic technical skills across the main range of workshop tools and equipment.</p> 	<p><i>Product design Rotation</i> Pencil Box Project</p> <p>Safety, development of basic technical skills across the main range of workshop tools and equipment, joining techniques (butt joint, dowel joint), CAD/CAM, decorative techniques, vacuum forming, moulds, evaluating against a specification.</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>Graphic Communication</i> 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> Safety, personal hygiene, allergens, energy in vs energy out, eat well guide and understand the source, seasonality and functions of ingredients.</p> <p>Develop practical skills through a range of predominantly savoury dishes</p> <p>Cous salad/Pizza toast or croque monsieur /Fruit crumble/Mini fruit cakes/Savoury scone product/Pasta sauce/Spicy bean burger or Koftas</p> 	<p><i>Cooking and Nutrition</i> Safety, personal hygiene, allergens, energy in vs energy out, eat well guide and understand the source, seasonality and functions of ingredients.</p> <p>Develop practical skills through a range of predominantly savoury dishes</p> <p>Cous salad/Pizza toast or croque monsieur /Fruit crumble/Mini fruit cakes/Savoury scone/Pasta sauce/Spicy bean burger or Koftas</p> 
<p>YEAR 8</p> 	<p><i>Product design Rotation</i> Mechanical Toy Project</p> <p>Recapping knowledge and skills using a range of tools and equipment, card and wire modelling, knowledge of basic mechanisms, designing.</p>	<p><i>Product design Rotation</i> Mechanical Toy Project</p> <p>Joining techniques, Memphis design research, biomimicry, construction, cam shafts, developing skills in tools and equipment, wood-based</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</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</p>	<p><i>Cooking and Nutrition</i></p> <p>Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, nutritional needs through life and understand the source, seasonality and functions of ingredients.</p>	<p><i>Cooking and Nutrition</i></p> <p>Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, nutritional needs through life and understand the source, seasonality and functions of ingredients.</p>
































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		<p>materials and acrylic, line bending (strip heater).</p> 	<p>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>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>Develop practical skills through a range of predominantly savoury dishes</p> <p>Vegetable frittata/Fish goujons/Quick bread buns/Chilli con carne/Savoury rice/Ginger biscuits/Curry product</p> 	<p>Develop practical skills through a range of predominantly savoury dishes</p> <p>Vegetable frittata/Fish goujons/Quick bread buns/Chilli con carne/Savoury rice/Ginger biscuits/Curry product</p> 
<p>YEAR 9</p> 	<p><i>Product Design rotation</i> Night light project</p> <p>Electrical components – function, circuitry, soldering skills, design skills recap, CAD/CAM recap, technical tools and equipment recap, assembly, knowledge of function and properties of materials, e.g. polypropylene, MDF, acrylic, decorative skills, evaluation against specification.</p> 	<p><i>Product Design Rotation</i> Night light project</p> <p>Electrical components – function, circuitry, soldering skills, design skills recap, CAD/CAM recap, technical tools and equipment recap, assembly, knowledge of function and properties of materials, e.g. polypropylene, MDF, acrylic, decorative skills, evaluation against specification.</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>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>Cooking and Nutrition Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, 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 Vegetable frittata/Fish goujons/Quick bread buns/Cheese and onion pasties/Savoury rice/Swiss roll/Stir fry product</p> 	<p>Cooking and Nutrition Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, 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 Vegetable frittata/Fish goujons/Quick bread buns/Cheese and onion pasties/Savoury rice/Swiss roll/Stir fry product</p> 













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

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<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>NEA (None examined assessment)</p>  	<p>Preparation for NEA task – Unit 2 – Hospitality and catering in action & Mock NEA:</p> <p>2.2- 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>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>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> 
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