

DESIGN TECHNOLOGY LEARNING JOURNEY



DESIGN

FOOD

YEAR 11

Revision and Exam Techniques
 Evaluation skills, **Specialism:** Textiles / Timbers
 NEA: A03 Section F Analysing and Evaluating skills
 NEA: A02 Section D and E Developing and realising Design Ideas
 NEA: A02 Section C Generating design ideas and Design strategies
 NEA: A01 Section A and B Research and refine the context and problem for NEA

EXAM

TERM 6

TERM 5

TERM 4

TERM 3

TERM 2

TERM 1

Revision and examination preparation.

The cooking and presentation of dishes and Evaluating cooking skills.
 Final submission of NEA.

The skills and techniques of preparation, cooking and presentation of final dishes.

Research of the chosen question – (set by WJEC)
 Potential ideas with justification to meet the target audience and their individual needs

Energy, materials, systems and devices
 Materials and their working properties
Specialism: All material areas

New and emerging technologies
 Works of others
Specialism: Timbers / Textiles

Common specialist technical principals - Timbers, board and textiles

Common specialist technical principals Metals, polymers and electronic systems.

Designing and Making Principals
 Exam preparation/ technique

Making and modelling principals and exam preparation/ technique

DESIGN

TERM 1

TERM 2

TERM 3

TERM 4

TERM 5

TERM 6

FOOD

Understand the environment in which hospitality and catering providers operate.
 Describe the structure of the hospitality and catering industry
 Describe working conditions of the different roles across the industry

Understand how hospitality and catering provisions operate
 Describe the operations of the kitchen
 Describe the operation at the front of house
 Explain how hospitality meet customer requirements

Understand how hospitality and catering provision meets health and safety requirements
 Describe personal safety responsibilities in the work place
 Identify risks to personal safety in hospitality and catering

YEAR 10

TERM 6

TERM 5

TERM 4

TERM 3

TERM 2

TERM 1

Food Technology
 Reasons for cooking food, suitable methods and why with links to nutrition and changes in food composition – links to physical / chemical changes in food

CAD/CAM
 Plastics manufacturing processes and properties.
 Electronics and health and safety.
 CAD/CAM development.

Resistant Materials
 Metals theory and manufacture, Planning and Use of CAD/CAM in design, composite materials and bio plastics.

YEAR 9

TERM 1

TERM 2

TERM 3

TERM 4

TERM 5

TERM 6

Resistant Materials
 Metals theory, Customer and user needs, design briefs, scales of production, automation, levers and linkages.
 3D Drawing and rendering,

CAD/CAM
 Mechanisms, forces and motion, using 2D design to create main design feature. Introduction to joints and marking out-making finger joints

Food Technology
 Build on the knowledge of the Eatwell Guide and the introduction of nutrition and making healthy choices. Impact of staple crops within a country and foods consumed.

YEAR 8

TERM 6

TERM 5

TERM 4

TERM 3

TERM 2

TERM 1

Food Technology
 Developing an understanding of hygiene practices, safe use of practical equipment, sensory analysis, introduction to healthy eating / choices

CAD/CAM
 Influences of designers, considering briefs and writing specifications. Particular focus to biomimicry and CAD/CAM.
 Introduction to electronics

Resistant Materials
 Design history and influences, properties of timber and board, hand tools, forces and design development techniques

Introduction Week
 Introduction to design and technology and what is taught.
 Basic workshops

YEAR 7

