

Curriculum Overview - 2021-2022 - AAT - Design and Technology

| Design and Technology and Food and Nutrition | Unit 1 | Unit 2 | Unit 3 | Unit 4 | Unit 5 | Unit 6 |
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| Year 7 DT&FD Carousel | Jewellery Box Project. Students are introduced to the workshop through a practical skills | Jewellery Box Project. Students are introduced to the workshop through a practical skills | Charity Bangle project. The students create a piece of jewellery using anthropometrics and graphic skills | Charity Bangle project. The students create a piece of jewellery using anthropometrics and graphic skills | Healthy Diets and nutrition. Students work through a range of healthy meals including theory and practicals | Healthy Diets and nutrition. Students work through a range of healthy meals including theory and practicals |
| Year 8 DT&FD Carousel | Desk Tidy project. Students develop their practical skills further with considerations to client needs and wants. | Desk Tidy project. Students develop their practical skills further with considerations to client needs and wants. | Corporate Identity project. Students take their graphic skills further with this redesigning of a restaurant project. | Corporate Identity project. Students take their graphic skills further with this redesigning of a restaurant project. | Foods of the world. Students are taken on a culinary trip around the world sampling and creating different foods. | Foods of the world. Students are taken on a culinary trip around the world sampling and creating different foods. |
| Year 9 DT&FD Carousel | Skills passport project. Students are prepped for life at GCSE through a series | Skills passport project. Students are prepped for life at GCSE through a series | A-maze-ing project. Students use a range of technical skills to create a maze in a variety of mediums including CAD | A-maze-ing project. Students use a range of technical skills to create a maze in a variety of mediums including CAD | Introduction to hospitality and catering. Students begin to look inside the industry and careers available while further developing practical skills | Introduction to hospitality and catering. Students begin to look inside the industry and careers available while further developing practical skills |
| Year 10 | Introduction to | Construction of the | Marble run project. | Desk Tidy mini | Technical drawing | NEA projects begin. |

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| AQA GCSE DT | GCSE and the task light project. Students work with a combination of theory and designing skills Theory focus: 3.1 Core Technical principles | task light. Students take their designs and realise them through practical based lessons Theory Focus: 3.1 Core Technical principles | Students develop their knowledge of motions, levers and forces through a Dyson inspired challenge. Theory Focus: 3.2 Specialist technical principles | project. A miniature NEA project designed to help give the students an understanding of the expectations in year 11. Theory Focus: 3.2 Specialist technical principles | skills project. Students will undertake specific drawing skills from orthographic projection to 2 point perspective. Theory Focus: 3.3 Designing and making principles | Students begin to undertake their final submittable piece of coursework. SECTION A SECTION B Theory Focus: 3.3 Designing and making principles |
| Year 11 AQA GCSE DT | NEA to continue. Students begin working on their design ideas for the project's product. SECTION C SECTION D | NEA to continue. Students develop their design ideas into a final product and evaluate it. SECTION E SECTION F | NEA finishing along with a theory revisit to 3.1 Core technical principles revision | Exam preparations focusing on mixture of 3.2 Specialist technical principles and 3.3 Designing and making principles | Revision for final Exam. | N/A |
| Year 10 WJEC Hospitality and Catering | Unit 1 LO1 Understanding the H&C environment LO 3 Food preparation (focus on heat control of both oven and hob), potato bake, shepards pie, traybake | Unit 1 LO 2 H&C provisions and operations LO 3 Food preparation (focus on presentation and whole dishes), jerk chicken, ravioli, mock practical, yule log, xmas tea | Unit 1 LO3 safety and responsibility LO 3 Food preparation (focus on sauces for decoration and lifting skills), soup, jam/coolie, custard, tarts/pies | Unit 1 LO4 How food causes ill health LO3 food preparation rice as a high risk food, special rice, rice pudding, risotto, jollof rice | Unit 1 Lo5 propose H&C provisions to meet specifications, exam Q and revision | Unit 2 LO1 revision from KS3 and mock NEA task to cover Unit 2 LO1 and LO3 including a 2 hour mock practical exam. |
| Year 11 | Unit 2 LO1 Ac1/2 | Unit 2 LO1 Ac3/4 | Unit 2 LO1/ 2 NEA | NEA Unit 2 LO2/3 to | Unit 1 LO 1 to 5 | Revision |

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| WJEC Hospitality and Catering | notes and preparation for NEA task Unit 2 LO3 Skills focus 1 to 4 HW Revision Unit 1 LO1 | LO2 ac 2.1/2 notes and preparation for NEA task Unit 2 LO3 Skills focus 5 to 8. HW Revision Unit 1 LO2 | completion - ICT access required HW Revision Unit 1 LO3 | complete including practical exam HW Revision Unit 1 LO4 | revision for those that need to resit June exam.HW Revision Unit 1 LO5 | |
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