

Curriculum Overview - 2022-2023 - AAT - Design and Technology

Design and Technology and Food and Nutrition	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
<b>Year 7 DT&amp;FD Carousel</b>	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
<b>Year 8 DT&amp;FD Carousel</b>	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.
<b>Year 9 DT&amp;FD Carousel</b>	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
<b>Year 10</b>	Introduction to	Construction of the	Marble run project.	Desk Tidy mini	Technical drawing	NEA projects begin.

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<b>AQA GCSE DT</b>	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
<b>Year 11 AQA GCSE DT</b>	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
<b>Year 10 WJEC Hospitality and Catering</b>	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.
<b>Year 11</b>	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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<b>WJEC Hospitality and Catering</b>	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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