

Design & Technology Learning Journey

- Personal skills
- Subject specific skills
- Knowledge
- Cross curricular

Food and Nutrition

Design and Technology

KS4



Systems and Control

Developing design and manufacture skills to produce a industry quality product.
 Understand the pewter casting process and how its applied in industry.
 Pewter casting process and safety.
 Accuracy and precise measurements

Developing different methods of cooking to develop skills from different cuisines
 Understanding of community food and cuisines around the world
 Developing an understanding of different cuisines from different cultures and places

Developing understanding of the process of making a system
 Electrical systems, the manufacture and uses in every day life.
 Electrical systems and production.
 Understanding circuits

Careers Project
Pewter Casting



Community street food



Graphic Design Packaging



Development of independence and creativity. Developing a industry quality product.
 Understanding manufacture of products, understanding the manufacturing process
 Exploring paper and board. Developing different techniques

Developing independence and skills within the food room.
 Developing understanding of dietary requirements and food related intolerances
 Research dietary needs and re- design meals for those with an intolerance

Developing understanding of the application to real life.
 Developing an understanding of mechanical devices through practical application
 Understanding of mechanical devices and their functions.
 Accuracy and precise measurements

Dietary Needs



Mechanical devices
Card engineering



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Developing understanding of the application to real life.
 Creating an understanding of mechanisms through practical and theory.
 Being able to make quality products, evidencing a range of designing and making skills of a particularly high standard

Developing understanding of materials and processes weaving
 Development of key words and terminology through analysis assessment
 Building knowledge and skills of materials and processes to enhance understanding of textiles

Literary developed through reading recipes and instructions
 Developing more complex methods of cooking to develop skills
 Developing independence and skills within the food room.
 Developing understanding of a health lifestyle

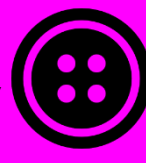
Methods of cooking



Mechanisms & Automation
Automata Toy



Textiles
Community Project



Graphic Design Pop up book

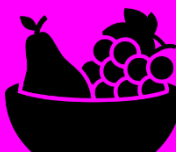


Development of independence and creativity.
 Understanding manufacture of products, presenting a finished quality product.
 Exploring paper and board. Developing different techniques

Literary developed through reading recipes and instructions
 Developing the understanding of healthy lifestyle and creating dishes reflecting this
 Developing skills and knowledge to create more complex dishes
 Developing understanding of a health lifestyle

Development of skills within the workshop
 Numeracy, creating templates to accurate size and measurements
 Developing knowledge and skills of the workshop gaining independence
 Confidence in creating more complex products

Nutrition cooking



Working with materials
Mini Beasts



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Literary developed through reading recipes and instructions
 Understanding healthy eating, different cuisines and becoming an informed consumer.
 Building knowledge on health eating and how to create a healthy dish.
 How to have a healthy lifestyle

Introduction to materials and processes
 Hand sewing
 Development of key words and terminology through analysis assessment
 Building knowledge and skills of materials and processes to enhance understanding of textiles

Introduction to materials and processes
 Confidence in detailed, accurate drawings.
 Developing drawing skills and techniques
 Development of creativity and independence.

Drawing skills



Health eating



Textiles



Home Storage Pencil Holder



Development of materials and process knowledge
 Marking out, sawing, drilling, sanding. Confidence development within the workshop
 Development of independence and skills within the workshop

Introduction to personal and food hygiene, to tool and equipment used in food room
 Hygiene and food safety, applying this to creating dishes
 Develop your confidence in handling raw meat and understanding about high risk foods and personal hygiene.

Introduction to materials and processes
 Drawing skills and techniques
 Marking out, sawing, drilling, sanding
 Working individually building knowledge and skills of the workshop and materials to enhance understanding of D&T

Food hygiene
Tools and equipment



D&T Skills
Pendants



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