UNIT 2: Controlled Assessment mentioned in the brief.

Investigate the design

design context? What esearch can you carry out to

gather ideas?

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1

Design

ference key

design

movements top

to develop a

light.

Analyse the brief and recommend two dishes, one for each of the customers production plan to show how the produce a production plan to show how the will be completed within the allocated time.

AO1:Research & investigation AO1: Specification &

Brief:

& client.

NEA – AO1

Investigation &

Specification

GCSE DT

Wiggles

Tov

£122

Evaluate:

work safely? How

does it fit the

design brief?

Follow on from your summer task to

designer research.

GCSE DT:

YEAR

Evaluate: What

skills have you

developed? How

can you improve key portfolio

possibilities: FOIIOW OF ITOM YOUR SUMMER LOSS TO FIGURE COncepts

On June the 1st AQA release further understand the context. Cliedarify the needs and What ideas do you the NEA briefs. What is the interviews, product, site analysis and wants of the project have already? Can

Materials /

Make:

Use composite

materials such as

concrete, acrylic &

timber to develop

your light

cooking & presentation of dishes: Prepare your planned dishes for

AO2: Initial

Use design skills to

Knowledge &

Does the final toy Levers & Linkages

Movement & Motions

Rotary Systems & G Commercial Manufacturing

Scales of

Design:

Designing for children. How do we make a product fun, educational and safe?

utumn Pavlor / Christmas

Core Knowledge & Skills Preparing pastries & dough

Nutrients & their functions

Food culture & traditions

Seasonality & Seasonal dishes

Cake decoration & presentation

Recipes:

Competition

Task 4: Evaluate and review the dishes, as well as your own

AO2: Realize

Design ideas:

prototype using a

range of skills &

17.

Make / materials:

Use a range of

timbers .Combine

a unique, well crafted

product.

velop a range of design

that fulfil storage of specific

items, whilst being

Make/ Materials: aesthetically pleasing.

Knowledge & Assessment:

Key Designers & Artists
Metals & Alloys : Sources & Origins
Properties & Characteristics

Shaping. Processing and Machining

rface Treatments and Finishes & Casting

lefine your designing skills by

Design:

Coin ideas

Make:

Practice your wood

working skills on a range of joints, using

pine to develop your

product. Use Thermo

forming and CAD to customize your

product.

AO2: Develop Design Ideas

Develop your sketches

through various modelling

manufacture plan & final

design.

NEA - AO2

Generate &

Develop Idea<mark>s</mark>

GCSE DT

YEAR

Use CAD / CAM to

evelop your mould & learn how to use

specialist metal working

equipment to cast your

aues & complete

Final Exams vritten exam in eith H&C or DT- Good luck!

NEA - AO3:

Evaluate &

Testing

AO3 Evaluate

and evaluate the final

prototype fully

GCSE DT:

Trinket

Box

GCSE DT:

Designer

Pewter

Coin

skills from previoe ansistently reflect through projects to develop he NEA. Test your ideas

qualifications from DT to start an nticeship study A levels o diplomas in subjects Design to Hospitality &

GCSE DT:

Year 11 focuses on the

completion of the NEA &

final exam preparation. Final grade is split 50/50 between

final exam and NEA.

HOSPITALITY &

CATERING

Students focus on completing the controlled assessment brief & prepare for final

written exam.

Final grade is made up from 40% in the written exam, and 60% from the NEA / Practical

GCSE DT:

In year 10, students focus on 2 main 'Mock NEA' Projects.

This allows them to complete

required in the final NEA, as well as further develop and refine practical skills through

making a variety of products

A01 / A02 / A03 in both

Year 10 Trial Exa

HOSPITALITY &

CATERING:

key culinary 'High Level' kills, whilst also developing key knowledge of the core

course content

ear 10 Trial Exam

In year 9 and as part of the

KS4 provision within DT, students have a choice of

the range of full page:

POST 16:

Use you



H&C 3: Mini Mock

H&C 2:

Nutrition &

Health

H&C 1:

Complex

Skills

Planning for nutritional needs Costings & Scaling Preparation Mise En Place Finishing &

Serving

Core Knowledge & Skills

Developing a menu – Street food

NEA CONTEXTS RELEASE & A01:

Core Knowledge & Skills Nutrients & Dietary need Lactose / Coeliac & deficiency of nutr Fat soluble & GCSE DT ater-soluble vitamins **HBV** and LBV Proteins ated & unsaturated Fat Carbohydrates

Industry in

Action

H&C 6:

Plating

Up!

Make:

Use Google Sketch Up to develop your understanding

of CAD programs and

ulate scaled final design.

develop a safe rescue shelter for refugees or

people displaced by war / natural disaster

Evaluate:

Assess your final design against the project brief, have you made

what you planned in your

design?

Evaluate

You will evaluate

the progress of

your product

aesthetics.

Design: ving a real life brief, work to design &

nutrition Core Knowledge & Skills omplex Skills – Preparation Cooking & Presentation

Risk Management & H&S Laws Ratings
Recipes: Mille Fuille Scotch Eggs H&C 5:

Impact of Cooking methods on

Puff Pastry H&C: Roses Mini **YFAR** 10

Core Knowledge & Skills Customer Experience Working conditions Success in H&C

ARCHITECTURE

Rescue

Shelter

TEXTILES:

Literacy

Cushion

Light

Puff Pastry Swirls Lemon Curd & Tarts

H&C 3: H&C 4: Healthy Food **Eating** Hygiene Core

> Responsibilities of the EHO Cooking methods & High level skills Core Knowledge & Skills Hospitality Hierarchy o roles & working condition Contract types

Recipes Cupcakes: Recipes: ng & Presentationastry & Pasta Showstop Mini Pavlovas Pineapple upside down cake

FOOD:

Tastes Around

the World

Principles:

Understanding

different cuisines

and food cultures &

knowledge on

WORKSHOP:

Lego Hero!

Develop your

origins: Timber &

Design:

Orthographi

Projection &

the kitchen & Designing with

introducing health restrictions

throughout the understanding of a

project, focusing wide range of on function and materials and their

Principles:

Working safely in

and safety with

equipment

YEAR

OPTIONS GCSE DT - Product design WJEC:

The H&C

Hospitality & Catering Thai Curry Indian Samosas Recipes Chinese Stir fry Bread Rolls American mac & Sausage rolls Cheesecake Lemon Drizzle

Design

Creative design of a

projections

Quiche Skills: and master skills in mak pastry, bread, sauces & the afe preparation & cooking of

specialist diets. Develop safe working practices Meringue Kisses

processes to develop Lego Hero, showing

your figure, including skills in rendering and use of jigs, sanding & various drawing

WORKSHOP:

Ergonomic PCB

Torch

Ther

₩

Make:

Shaping MDF

Basic circuitry and

Use a wide range of

abrading.

FOOD:

Delicious!

Dippy divers & Humr Tomato tart Pizza Baguettes Cheese scones Stuffed peppers

FOOD:

Alfresco!

Baseline Assess

What do you already

know about DT?

Increasing accuracy knife use, time planning and weighing and

Principles: Healthy Eating and Seasonality & food

WELCOME

To Wadebridge School and the DT

department! In your first term

you will learn the basics of

working in various DT rooms

safely, meeting your new

specialist teachers

 Design / Development /
 3.Final Products (make) Experience a wide range of fun and exciting projects that teach you valuable skills understanding and new

textiles and Food.

Design & Make every term

Composite Recipes: Egg & Bacon Pie

Make/Materials: Use a wide range of tools & processes to produce your final product. You decide!

> H&C 2: Sweet Success

Recipes Knowledge & Skills
Functions & Characteristics of foods Chicken Curry Specialist Diet Pizza Pasta Ravioli H&C 1: & Skills

Food Poisoning Food Hygiene High Risk Foods & Bacteria & Mold Specialist Foods Healthy Living

Recipes: Industry Spaghetti Bolognese / Stir Fry / Macaroni Cheese Core Knowledge & Skills Eatwell Guide

Principles:

specialist diets,

food labelling

energy and

nutrients, food

intolerances &

allergies.

Commercial & Non Commercial Establishments Sensory Testing Raising agents Air BnB Case Study

Skills:

baking,

presentation

and batch

production of

sweet and

focusing your ideas on the work of one key designer to develop a range of Pewter

Evaluate:

key processes &

evaluate the

Developing Evaluate the work

skills in pastry making, of others and key designers. Assess

Knowledge & Assessment: Core – Designers Timbers and Joinery Residential & Non Residential bolymers & forming methods of Establishments rawing techniques – isomet & orthographic projection

40%

GCSE DT: Skills project. Gadget holder

to present a final

gadget holder.

metric drawing for

WORKSHOP:

Nightlight

continuing their experience from Food in KS3 to WJEC Level ½ Hospitality & Catering, or collating their knowledge and skills from Product Design and Textiles by opting for GCSE AQA Design: Design & Technology Develop design principles and

DT – Termly Seneci signment & Final Pro A0'S.

In year 8, students

continue to develop new

skills and refine & develop

those learnt in year 7

Working in more depth,

students complete a range of projects in the workshop, food and textiles, as well as

develop CAD simulation

skills in Architecture

Assessments: 1. Research /

Make:

Develop practical skills from year 7 and use the showing machine to master construction and embellishment techniques. (Patchworl and applique).

Smoothies Healthy Cereal bars Fruit Muffin Fruit Crumble Jam Tarts

Materials: Working with acrylics, cutting and finishing techniques.

Evaluate: How has CAD / CAM helped you

Make What is CAM? Use the laser cutter to produce your final

product!

Design: CAD What is computer aided design? Learn to use the basics of 2D software to

The skills and rocesses you have used. Complete your and understand ho

Materials: Learn about the different types of atural and synthetic you can improve materials as well as accuracy in sewing. how they are constructed

0 Make: E

techniques.

Design esigning for a client and customizing a

Evaluate:

Does your product

work? How can you fix

problems?

Materials:

Classification

What is a polymer? What is a circuit?

Evaluate: What makes a good

All)

Introduction to the

workshop

Health and Safety

WORKSHOP:

Designer

Picture Frame

Materials Wood classification come from?

Where does timber

Make Wood joints Use of hand tools

Use of hand tools **Design:**and machines Designing for users







Design:

Working to a specific brief for the LRC, you

will design a

patchwork cushion to

reading!

courage a love of

FOOD:

Tutti

Fruitti

Skills:

Use of knives

the oven, food processors and

the hob.

Evaluate:: sewing machine test

A customized calico apron, demonstrating a range of decorative and

range of key textile designing

Rendering CAD design knowledge across a range of specialisms. DT lessons cover workshop, CAD/CAM,

TEXTILES: Tutti Frutti Apron

picture frame? How can you improve your skills?