### **Eastbrook School**



# KS3 Curriculum Summary – Design & Technology

The information below gives an overview of the topics that your child will be studying in DT during years 7, 8 and 9. It also outlines how you can support your child to enrich and extend their learning outside of school.

Year 7 (students are taught in a carousel model)		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Steady hand game:	Float a boat:	Hygiene and safety
Health & safety	Health & safety	Equipment names and uses
Hardwoods & softwoods	Vacuum forming	Weighing and measuring
Manufactured boards	Thermoplastics and thermosetting	Modifying recipes
Electronic circuits	plastics	Healthy eating
Soldering	Sewing	Introduction to nutrition
Calculating waste		Sensory analysis
Useful websites	Useful websites	Useful websites
https://www.bbc.co.uk/bitesize/top ics/zfgjmp3/resources/1 http://www.technologystudent.com /elec1/elecex.htm	https://www.bbc.co.uk/bitesize/clips/ z869wmn https://www.bbc.co.uk/bitesize/topics /zxs4d2p/resources/1	https://www.nhs.uk/live-well/eat-well/the-eatwell-guide/http://www.jamieoliver.com/https://www.bbc.co.uk/bitesize/topics/zrdtsbk/resources/1
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
The Science Museum	The Science Museum	Historical markets such as Borough
The Design Museum	The Design Museum	Market and Spitalfields Markets
Read/Watch:	Read/Watch:	Read/Watch:
Inside the Factory (BBC)	Inside the Factory (BBC)	Step Up to the Plate (CBBC)
The Gadget Show (Channel 5)	The great British sewing bee (BBC)	Master Chef BBC
-		Great British bake off
		Junior bake off

Year 7 Achievement Summary – By the end of Year 7 students will:

- Be able to write a simple design specification with some justification.
- Be able to draw isometric cubes and to render them effectively.
- Understand how electrical and electronic systems can be powered and used in their products.
- Understand how to do basic calculations of the waste produced
- Understand the principles of nutrition and health.
- Understand the importance of eating healthily.
- Be able to accurately weigh and measure ingredients.
- Be able to understand hygiene and safety rules and know how to work safely within a food room.
- Understand how to carry out sensory analysis.

The year 8 and 9 curriculum has been adapted to account for lost learning time due to Covid 19. The principles agreed with Curriculum leaders and applied to these adaptations are depth over breadth and maximising student engagement

Year 8		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Hand held game project	Mechanical toy project	Food safety
Health & safety	Health & safety	Eatwell guide
Temporary fixings	Mechanisms	Food labelling and packaging
Alloys	<ul> <li>Types of motion</li> </ul>	Environmental considerations
Sustainability	<ul><li>Levers &amp; linkages</li></ul>	Understanding diets
The 6 Rs	<ul> <li>Mechanical advantage</li> </ul>	Modifying diets
	<ul> <li>Cams &amp; followers</li> </ul>	Understanding why we cook and
		how foods change when cooked
		Food processing and modification
Useful websites	Useful websites	Useful websites
http://www.technologystudent.com	http://www.cabaret.co.uk/	https://www.bbc.co.uk/food/diets/
/energy1/engex.htm	http://www.flying-pig.co.uk/	<u>healthy</u>
https://www.bbc.co.uk/programme	http://www.technologystudent.com	http://www.jamieoliver.com/
s/topics/Sustainability	/cams/camdex.htm	https://www.bbc.co.uk/bitesize/top
https://www.bbc.co.uk/bitesize/clip		ics/zrdtsbk/resources/1
s/z3dygk7		
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
The British Museum	The British Museum	The Science Museum
The Design Museum	The Design Museum	Encourage students to take an
The Science Museum	The Science Museum	interest in nutritional advice and
Read/Watch:	Read/Watch:	packaging when shopping.
Money for nothing BBC	YouTube clips on automata	Read/Watch:
Documentaries on sustainable		Step Up to the Plate CBBC
design/sustainability		Master Chef BBC
Inside the factory		

Year 8 Achievement Summary – By the end of Year 8 students will:

- Understand how mechanical systems used in their products enable changes in movement and force.
- Be able to take into account the impact of decisions regarding design and making on society and the environment.
- Understand that designing is an iterative process and be open to advice and able to respond to feedback in a
  positive way.
- Be able to draw basic isometric shapes and to render them effectively.
- Understand the Eatwell guide and be able to justify the need to follow it.
- Be able to explain the importance of quality control.
- Understand how to reduce the growth of bacteria.
- Understand the stages of food processing and the positive and negative effects of food modification, including GM foods.
- Understand the key features of food labelling.

Year 9		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Desk Organiser Project	Graphics and Packaging Project	Hazard Analysis Critical Control
Scales of production	Isometric projection	Point (HACCP)
Jigs and fixtures	Perspective drawing	Food Poverty
Ferrous and non-ferrous metals	Orthographic views	Food Provenance
Line bending	CAD/CAM	Function of ingredients
	Paper and boards	Factors affecting food choices
	Categorisation of fibres	
Useful websites	Useful websites	Useful websites
	http://www.design-	
http://www.bbc.co.uk/schools/gcse	technology.info/home.htm	http://www.dtonline.org/
bitesize/	http://designmuseum.org/	https://www.nutrition.org.uk/
https://www.technologystudent.co	http://www.bbc.co.uk/schools/gcsebites	
m/joints/scalep1.htm	ize/	
	http://www.incpen.org/education/edfra	
	me.htm	
	https://design-	
	technology.org/packagingindex.htm	
	https://www.bbc.co.uk/bitesize/topics/z	
	cwhfg8/resources/1	
Other ways to support learning	Other ways to support learning	Other ways to support
		learning
Visit:	Visit:	Visit:
The British Museum	The British Museum	The Science Museum
The Design Museum	The Design Museum	Encourage students to take an
The Science Museum	Museum of Brands	interest in nutritional advice
Read/Watch:	Read/Watch:	and packaging when shopping.
Money for nothing BBC		Read/Watch:
Inside the factory		Step Up to the Plate CBBC
		Master Chef BBC

Year 9 Achievement Summary – By the end of Year 9 students will:

- Understand how to calculate the amount of waste that will be waste that will be produced when making products.
- Be able to use research to understand users' needs and to develop specifications inform designs.
- Be able to identify and solve their own design problems and understand how to reformulate
- problems given to them.
- Be able to select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture.
- Understand different scales of manufacture and the advantages and disadvantages of each.
- Be able to understand the importance of following HACCP.
- Become competent in a range of cooking techniques (for example, selecting and preparing ingredients; using
  utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell
  to decide how to season dishes and combine ingredients; adapting and using their own recipes).
- Be able to cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.

Achieving or exceeding the above constitutes Key Stage 4 readiness



### **Eastbrook School**

## KS 4 Curriculum Summary – Design & Technology

The information below gives an overview of the topics that your child will be studying in Design and Technology during years 10 and 11. It also outlines how you can support your child to enrich and extend their learning outside of school.

At the end of Year 11 the students will sit – Edexcel GCSE Design and Technology Specification code 1DT0

The year 11 curriculum has been adapted to account for lost learning time due to Covid 19. These adaptations are a response to the amended syllabus. The students started the GCSE in year 9.

Year 10 Edexcel GCSE Design & Technology		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Lighting Project	Mechanical Aid Project	Non-Examined Assessment An
Electronic systems	CAD	externally set project worth 50% of
Timbers and sustainability	CAM	the GCSE (previously called
Design strategies	Mechanisms	coursework)
Functional maths	Laser cutting	Manufacturing processes related to
Ferrous and non-ferrous	CNC machining	timber
Packaging project	Practice Non-Examined Assessment	
Papers and boards	(previously called coursework)	
Thermoforming and thermosetting	Factors that influence the process of	
polymers	design and making	
Textiles	The work of professionals and	
Impact of emerging technologies	companies to inform design	
Useful websites	Useful websites	Useful websites
http://www.design-	http://www.design-	http://www.design-
technology.info/home.htm	technology.info/home.htm	technology.info/home.htm
http://designmuseum.org/	http://designmuseum.org/	http://designmuseum.org/
http://www.bbc.co.uk/schools/gcse	http://www.bbc.co.uk/schools/gcse	http://www.bbc.co.uk/schools/gcse
bitesize/	bitesize/	bitesize/
http://www.technologystudent.com	http://www.howstuffworks.com/	
/elec1/elecex.htm		
http://www.technologystudent.com		
/energy1/engex.htm		
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
The British Museum	The British Museum	The British Museum
Design museum	The Design Museum	The Design Museum
Read/Watch:	Read/Watch:	Read/Watch:
Technology based magazines such	Inside the Factory (BBC)	Money for Nothing (BBC)
as wired.	Documentaries on designing	Grand Designs
Documentaries on sustainability	Programmes on the designing and	_
· ·	making of machines.	

Year 10 Achievement Summary

• Be able to outline a design problem from a provided context and identify a need for a product that could solve a problem.

- Be able to investigate products to inform the product specification for a prototype, from past and present designers
- Be able to carry out a range of research strategies to gather relevant information, to inform the design specification for a prototype.
- Be able to use maths to solve subject specific problems as they arise in the design and making process.
- Be able to employ a range of Design strategies to develop designs.
- Be able to use CAD CAM to design and manufacture prototypes.
- Have an understanding of the characteristics of materials and their applications.

Year 11 Edexcel GCSE Design & Technology		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Non-Examined Assessment- An	Non-Examined Assessment- An	Revision
externally set project worth 50% of	externally set project worth 50% of	
the GCSE	the GCSE	
Design strategies	Programmable components	
Work of other professionals	Revision	
Textiles		
Useful websites	Useful websites	Useful websites
http://www.technologystudent.com	http://www.technologystudent.com	http://www.technologystudent.com
L	L	L
http://www.design-	http://www.design-	http://www.design-
technology.info/home.htm	technology.info/home.htm	technology.info/home.htm
http://designmuseum.org/	http://designmuseum.org/	http://www.bbc.co.uk/schools/gcse
http://www.bbc.co.uk/schools/gcse	http://www.bbc.co.uk/schools/gcse	<u>bitesize/</u>
<u>bitesize/</u>	<u>bitesize/</u>	
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
The British Museum	The British Museum	The British Museum
Design museum	The Design Museum	The Design Museum
Read/Watch:	Read/Watch:	Read/Watch:
Technology based magazines such	Inside the Factory (BBC)	Inside the Factory (BBC)
as wired.	Documentaries on designing	Documentaries on designing

#### **Eastbrook School**

## KS4 Curriculum Summary - Hospitality & Catering

The information below gives an overview of the topics that your child will be studying in Hospitality & Catering during years 9, 10 and 11. It also outlines how you can support your child to enrich and extend their learning outside of school.

We changed course last year, therefore the programme of study for different year groups is sequenced in a different way due to starting the course points in the 3 year KS4.

Year 10 WJEC Hospitality & Catering Level1/2		
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Factors affecting the success of	Operation of kitchen	Food safety legislation
hospitality and catering providers	Operation of front of house	Health & safety responsibilities of
Job requirements and working		employers and employees
conditions in the hospitality and		
catering industry		
Useful websites	Useful websites	Useful websites
https://nationalcareers.service.gov.	https://www.webstaurantstore.com	http://www.hse.gov.uk/catering/in
uk/job-categories/hospitality-and-	/article/5/front-of-house-vs-back-	<u>dex.htm</u>
food	of-house.html	https://www.food.gov.uk/about-
http://www.hse.gov.uk/catering/fa	https://ccskills.org.uk/careers/advic	us/key-regulations
<u>qs.htm</u>	e/article/front-of-house	
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
Encourage children to take note of	Encourage children to take note of	Encourage children to take notice of
and comment on the standard of	and comment on the standard of	food hygiene ratings when visiting
service when visiting catering	service when visiting catering	catering establishments.
establishments.	establishments.	Read/Watch:
Read/Watch:	Read/Watch:	The hotel Inspector
The hotel Inspector	The hotel Inspector	Inside the Merchant
Inside the Merchant	Inside the Merchant	Fawlty Towers
Beyond the hotel lobby	Fawlty Towers	Beyond the hotel lobby
Posh hotels with Sally and Nigel	Beyond the hotel lobby	Posh hotels with Sally and Nigel
	Posh hotels with Sally and Nigel	

Year 10 Achievement Summary

- Understand How different types of providers operate within the hospitality and catering sector,
- Understand how legislation is used to regulate hospitality and catering,
- understand the importance of food safety
- Understand the roles and responsibilities of professionals within the hospitality and catering sector.
- Be able to demonstrate practical skills for planning, preparing, cooking and presenting nutritional dishes to meet clients' needs.

tear 11 V	<b>NJEC Hospitality &amp; Catering</b>	g reveit/5
Autumn term	Spring term	Summer term
Topics and themes	Topics and themes	Topics and themes
Food safety legislation	Unit 2	Revision
Health & safety responsibilities of	Revision	
employers and employees		
Factors affecting the success of		
hospitality and catering providers Unit 2		
Useful websites	Useful websites	Useful websites
http://www.hse.gov.uk/catering/fa	http://www.dtonline.org/	http://www.dtonline.org/
<u>qs.htm</u>	https://www.food.gov.uk/about-	https://www.food.gov.uk/about-
	<u>us/key-regulations</u>	us/key-regulations
	http://www.hse.gov.uk/catering/ind	http://www.hse.gov.uk/catering/inc
	<u>ex.htm</u>	<u>ex.htm</u>
Other ways to support learning	Other ways to support learning	Other ways to support learning
Visit:	Visit:	Visit:
Encourage children to take note of	Encourage children to take note of	Encourage children to take note of
and comment on the standard of	and comment on the standard of	and comment on the standard of
service when visiting catering	service when visiting catering	service when visiting catering
establishments.	establishments.	establishments.
Read/Watch:	Read/Watch:	Read/Watch:
The hotel Inspector	The hotel Inspector	The hotel Inspector
Inside the Merchant	Inside the Merchant	Inside the Merchant
Fawlty Towers	Fawlty Towers	Fawlty Towers
Beyond the hotel lobby	Beyond the hotel lobby	Beyond the hotel lobby
Posh hotels with Sally and Nigel	Posh hotels with Sally and Nigel	Posh hotels with Sally and Nigel