

Curriculum Overview Design Technology– Holly Lodge Girls' College

Year 7		
Title	Curriculum content	Assessment
<p>Product Design: Personalised wooden coat hanger</p>	<p>Students will learn:</p> <ul style="list-style-type: none"> • Health and Safety • Produce initial analysis using thought shower • Research design stimulus • About the different categories and type of timber and their properties • Product Analysis into personalised wooden coat hangers • Writing Design Brief • Produce a Specification • Developing Ideas via sketching • Annotation • Drawing Development • CAD -- 2D design software – Text work • Developing skills to produce own design. • Manufacture Specification - Planning of how to make wooden coat hanger • Marking Out • Using Coping saw correctly • Using Fretsaw correctly • Using files correctly • Using Belt sander correctly • Safe working practices using laser cutter • Finishing techniques – sanding / painting • Assembly – PVA glue • Evaluation - Self evaluation • Evaluation- Specification comparison 	<p>Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.</p>

Year 7		
Title	Curriculum content	Assessment
Food: Healthy eating.	Students will learn: <ul style="list-style-type: none"> • Health and Safety in Food • Equipment • Healthy Eating • Eat well guide • Use of the cooker • Measuring/weighing ingredients • Key Y7 food skills-practical's /cooking techniques • Sensory analysis –taste /smell/texture of food • Basics of nutrition 	Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.

Year 8		
Title	Curriculum content	Assessment
Product Design: Acrylic Mirror	Students will learn: <ul style="list-style-type: none"> • Produce initial analysis using thought shower • Research design stimulus • Advantages / Disadvantages of CAD and CAM • About the different categories and type of Polymers and their properties • Product Analysis into Acrylic mirrors • Writing Design Brief • Produce a Specification • Creating a mood board • Developing Ideas via sketching • Annotation • Drawing Development • CAD – 2D design software – using contours tools • Developing skills to produce own design. • Package Design in CAD – Photoshop • Manufacture Specification - Planning of how to make acrylic mirror • Safe working practices using laser cutter • Assembly – Tensol cement glue • Using craft knives correctly & safely • Assembly of packaging • Evaluation - Self evaluation • Evaluation- Specification comparison 	Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.

Year 8		
Title	Curriculum content	Assessment
Food: Principles of nutrition and health in relation to food/seasonal foods.	Students will learn: <ul style="list-style-type: none"> • Health and Safety consolidation from Y7 • Risk factors within food room • Nutrition and health • Key Y8 practical skills -savoury dishes . • Also developing some key dessert skills. • Evaluation techniques-sensory star profiles • Fibre • Cooking methods 	Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.

Year 9		
Title	Curriculum content	Assessment
Product Design: Art Deco pewter key ring	Students will learn: <ul style="list-style-type: none"> • Produce initial analysis using thought shower • Research design stimulus • Art Deco design movement • About the different categories and type of metals and their properties • Product Analysis of Art Deco keys • Creating a mood board • Writing Design Brief • Produce a Specification • Developing Ideas via sketching • Annotation • Drawing Development • CAD – 2D design software using all drawing tools • Developing skills to produce own design. • Package Design in CAD – Photoshop • Manufacture Specification - Planning of how to make Pewter key ring • Safe working practices using CNC Miller • Using Junior Hacksaw correctly • Using File correctly • Using Needle files correctly • Using Emery cloth / boards correctly 	Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.

	<ul style="list-style-type: none"> • Finishing techniques – Wire wool & Buffing machine • Assembly – key ring and packaging • Evaluation - Self evaluation • Evaluation- Specification comparison 	
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Year 9		
Title	Curriculum content	Assessment
Food: Topic-Bacteria ,HACCP,food poisoning and cooking techniques/food presentation.	Students will learn: <ul style="list-style-type: none"> • Food related causes of ill health • Bacteria/food poisoning • Nutritional needs of specific groups • Presentation and cooking skills within Y9 practical's • Evaluation of dishes • Role of the EHO (Environmental health officer) • Food legislation /links to industry 	Rotations will span across the year; Approx. 14 Lessons Assessments will take place throughout and at the end of each rotation, with a Design and Make Task.

