

### **KS3 Curriculum Information**

Year 7 and 8 stay in the same groups throughout the year and are taken through each of the main areas of Design and Technology by the same teacher. Groups do not 'rotate' which helps to ease the transition from primary school. In Year 7 all the projects follow a common theme and students design and merchandise a new airline, make tourist bags and activity packs. As well as working in Textiles and Product Design they also have weekly lessons of Catering in Year 9 and fortnightly in Year 7 and 8.

In Year 8 students will design and make a series of products aimed at a particular client. They will produce a simple child's toy that uses linkages and mechanisms; make an interactive cushion, and design the packaging for a new chocolate brand. In Year 9 students can choose to study Catering or Product Design, which incorporates Resistant Materials, Graphics Design and Textiles. Each course offers them the chance to explore the subject in more depth before embarking on their GCSEs in Year 10. Each course is built around at least 3 extended projects, which are adapted each year to suit the needs of the students.

### **KS4 Curriculum Information**

The new Design Technology GCSE course places greater emphasis on understanding and applying design processes. Students will use their creativity and imagination to design and make prototypes that solve real and relevant problems, considering their own and others' needs, wants and values. Building on and developing their learning from Key Stage 3, students can choose to base their project around Resistant Materials, Graphic Design or Textiles. Students will also learn about contemporary technologies, materials and processes, as well as established practices. Before the end of Year 10 they will start their controlled assessment, and sit a written exam at the end of the course.

The new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. This qualification focuses on nurturing students' practical cookery skills to give a strong understanding of nutrition.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

### **Extra-Curricular Opportunities**

We have a range of exciting new extra-curricular clubs, including an Textiles club, Catering club and a D&T challenge club. Additional revision classes are offered for all GCSE classes.

### **Key Trips**

Visits to food markets, University STEM competitions, and Design festivals form a key part of Design and Technology and trips are arranged regularly, in line with the topics students are studying. Costs are kept to a minimum and are confirmed when the trips are booked.

### **Ways Families can Help Support**

Take students to design shows and encourage them to ask questions about why everyday products have been made.

Visit exhibitions and galleries. Encourage students to watch cookery programmes or try out new recipes.

### **Any Other Information**

Stay in touch with the department via Twitter @Design\_RPHS for exciting news and information.

## Year 7 - Design Technology Curriculum Plan

7z/Dt1	7x/Dt1	7x/Dt2	7z/Dt2	7z/Dt3	7z/Dt4	7x/Dt3
Fly Away Introduction Project	Fly Away Introduction Project	Fly Away Introduction Project	Fly Away Introduction Project	Fly Away Introduction Project	Fly Away Introduction Project	Fly Away Introduction Project
Assessment						
Half Term						
Bag Project	Bag Project	Bag Project	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making
Assessment						
Christmas						
Bag Project	Bag Project	Bag Project	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making
Assessment						
Half Term						
Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Packaging	Keyring Project - Packaging	Keyring Project - Packaging	Keyring Project - Packaging
Assessment						
Easter						
Keyring Project - Designing and Making	Keyring Project - Designing and Making	Keyring Project - Designing and Making	Bag Project	Bag Project	Bag Project	Bag Project
Assessment						
Half Term						
Keyring Project - Packaging	Keyring Project - Packaging	Keyring Project - Packaging	Bag Project	Bag Project	Bag Project	Bag Project



## Year 8 - Design Technology Curriculum Plan

8x1/Dt	8z1/Dt	8x2/Dt	8z2/Dt	8x3/Dt	8z3/Dt	8x4/Dt	8z4/Dt
Chocolate Box Project	Chocolate Box Project	Chocolate Box Project	Cushion Project	Phone Holder Project	Phone Holder Project	Phone Holder Project	Phone Holder Project
Assessment							
Half Term							
Chocolate Box Project	Chocolate Box Project	Chocolate Box Project	Cushion Project	Phone Holder Project	Phone Holder Project	Phone Holder Project	Phone Holder Project
Assessment							
Christmas							
Phone Holder Project	Phone Holder Project	Phone Holder Project	Chocolate Box Project	Cushion Project	Cushion Project	Cushion Project	Cushion Project
Assessment							
Half Term							
Phone Holder Project	Phone Holder Project	Phone Holder Project	Chocolate Box Project	Cushion Project	Cushion Project	Cushion Project	Cushion Project
Assessment							
Easter							
Cushion Project	Cushion Project	Cushion Project	Phone Holder Project	Chocolate Box Project	Chocolate Box Project	Chocolate Box Project	Chocolate Box Project
Assessment							
Half Term							
Cushion Project	Cushion Project	Cushion Project	Phone Holder Project	Chocolate Box Project	Chocolate Box Project	Chocolate Box Project	Chocolate Box Project



## Year 9 - Design Technology Curriculum Plan

9A/Pr1		9D/Pr1
Textiles in a Tin Project	Cubie Man Project	Festival Project
Assessment		
Half Term		
Textiles in a Tin Project	Cubie Man Project	Festival Project
Assessment		
Christmas		
Textiles in a Tin Project	Cubie Man Project	Textiles in a Tin Project
Assessment		
Half Term		
Festival Project	Trinket Box Project	Textiles in a Tin Project
Assessment		
Easter		
Festival Project	Trinket Box Project	Cubie Man Project
Assessment		
Half Term		
Festival Project	Trinket Box Project	Trinket Box Project

9A/Fn1	9B/Fn1	9C/Fn1	9D/Fn1
Sauces and their Uses	Sauces and their Uses	Sauces and their Uses	Sauces and their Uses
Assessment			
Half Term			
Sauces and their Uses	Sauces and their Uses	Sauces and their Uses	Sauces and their Uses
Assessment			
Christmas			
Eggs Project	Eggs Project	Eggs Project	Eggs Project
Assessment			
Half Term			
Main Meals	Main Meals	Main Meals	Main Meals
Assessment			
Easter			
Main Meals	Main Meals	Main Meals	Main Meals
Assessment			
Half Term			
International Foods	International Foods	International Foods	International Foods



## Year 10 - Design Technology Curriculum Plan

10xz/Pr1	10xz/Pr2
T-shirt Project	T-shirt Project
Assessment	
Half Term	
Promotional Products Project	Promotional Products Project
Assessment	
Christmas	
Promotional Products Project	Promotional Products Project
Assessment	
Halfterm	
Festival Products Project	Festival Products Project
Assessment	
Easter	
Festival Products Project	Festival Products Project
Assessment	
Halfterm	
Controlled assessment	Controlled assessment

## Year 10 - Catering Curriculum Plan

10A/Fn1	10B/Fn1	10D/Fn1
Food Commodities – Fruits and vegetables	Food commodities – Fruits and vegetables	Food commodities – Fruits and vegetables
Assessment		
Half Term		
Food Commodities – Milk, Cheese and Yoghurt	Food Commodities – Milk, Cheese and Yoghurt	Food Commodities – Milk, Cheese and Yoghurt
Assessment		
Christmas		
Food Commodities: Cereals (including flours, breakfast cereals, bread and pasta)	Food Commodities: Cereals (including flours, breakfast cereals, bread and pasta)	Food Commodities: Cereals (including flours, breakfast cereals, bread and pasta)
Assessment		
Half Term		
Food cCommodities: Meat, Fish, Poultry, Eggs	Food cCommodities: Meat, Fish, Poultry, Eggs	Food cCommodities: Meat, Fish, Poultry, Eggs
Assessment		
Easter		
Food Commodities: Butter, Oils, Margarine, Sugar and Syrup	Food Commodities: Butter, Oils, Margarine, Sugar and Syrup	Food Commodities: Butter, Oils, Margarine, Sugar and Syrup
Assessment		
Half Term		
Food Commodities: Soya, Tofu, Beans, Nuts, Seeds	Food Commodities: Soya, Tofu, Beans, Nuts, Seeds	Food Commodities: Soya, Tofu, Beans, Nuts, Seeds

## Year 11 - Design Technology Curriculum Plan

11D/Pr1
Theory & Controlled Assessment
Assessment
Half Term
Theory & Controlled Assessment
Assessment
Christmas
Theory & Controlled Assessment
Assessment
Half Term
Theory & Controlled Assessment
Assessment
Easter
Theory & Controlled Assessment
Assessment
Half Term
Theory & Controlled Assessment

# Year 11 - Catering Curriculum Plan

11A/Ca1	11C/Ca1	11D/Ca1
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment
Assessment		
Half Term		
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment
Assessment		
Christmas		
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment
Assessment		
Half Term		
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment
Assessment		
Easter		
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment
Assessment		
Half Term		
Theory & Controlled Assessment	Theory & Controlled Assessment	Theory & Controlled Assessment