



The Year 7 D&T Curriculum at WHS

Y8 D&T

Design & Technology



Problem solving.



Questionnaire and testing.



End of unit test.

Understand the importance of finishing techniques to achieve a high-quality product (wood).



Manufacturing in a D&T workshop with use of jigs.



Understand how to measure and mark out to ensure the accuracy of a product.



Health and safety within a D&T workshop.



Classification of wood/timber.



End of unit test.



Questionnaire and testing.



Understand the importance of finishing techniques to achieve a high-quality product (metal).



Recycling.



Metal fixings.



Material cost.



Classification of metals.



Health and safety within an Engineering workshop.

Understand the purpose of a design brief & specification.



Engineering



Improving the aesthetics with creativity.



Isometric drawing.

Wood fixings.



Manufacturing in an Engineering workshop with use of jigs.



Specification and types of motion.



Exploded diagram.



End of unit test.



Joining methods and assembly.



Product Analysis.



Soldering and vacuum forming skills.



Input, process, output – Laser cutter.



Learn how to communicate a design idea using sketching and annotation.



Research of different cultures and materials.



Understand the importance of planning before manufacture.

CAD



Introduced to basic computer aided design tools using 2d Design.



The importance of portion control and the value of fat within the diet.



Nutrients and functions.



The importance of a balanced diet and healthy lifestyle.

Demonstrate knife skills to prepare fruits and vegetables.



Learn about kitchen safety and food hygiene.



How to evaluate different aspects of food made.



Learn safe working practises when preparing chicken.



Life stages & customer needs.



Demonstrate oven and hob safety.



End of unit test.

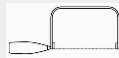
Year 7
4 Rotations

Food Technology

KS2



The Year 8 D&T Curriculum at WHS



Cutting and shaping wood.



Construction of parts.



Types of finishes (wood).



Product impact on the wider world.



Modifications.



End of unit test.

Y9 D&T



Understand material selection and their properties.

Design & Technology



Isometric rendered sketches with annotations.



Design eras research.



End of unit test.



Testing.



Manufacturing skills.



Design ideas.



6Rs.



Renewable energy.



Health and safety.

Engineering



Design brief and Specification.



End of unit test.



Laser cutter process.



The importance of prototyping and how to create a card model.



Scale, measurement and application of force.



Research intended users.



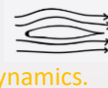
Perspective drawing.



Ergonomics + Anthropometrics



Introduction – setup, sketch, dimensions, extrude and fillet.



Aerodynamics.



2d to 3d representation.

CAD

Year 7
4 Rotations

Food Technology



Food hygiene certificate.



Learn about the working characteristics of gluten.



Evaluate different aspects of nutrition.



How to plan meals around staple foods.



End of unit test.

Y7 D&T



Special diets and eggs.



Sustainability & fair trade.



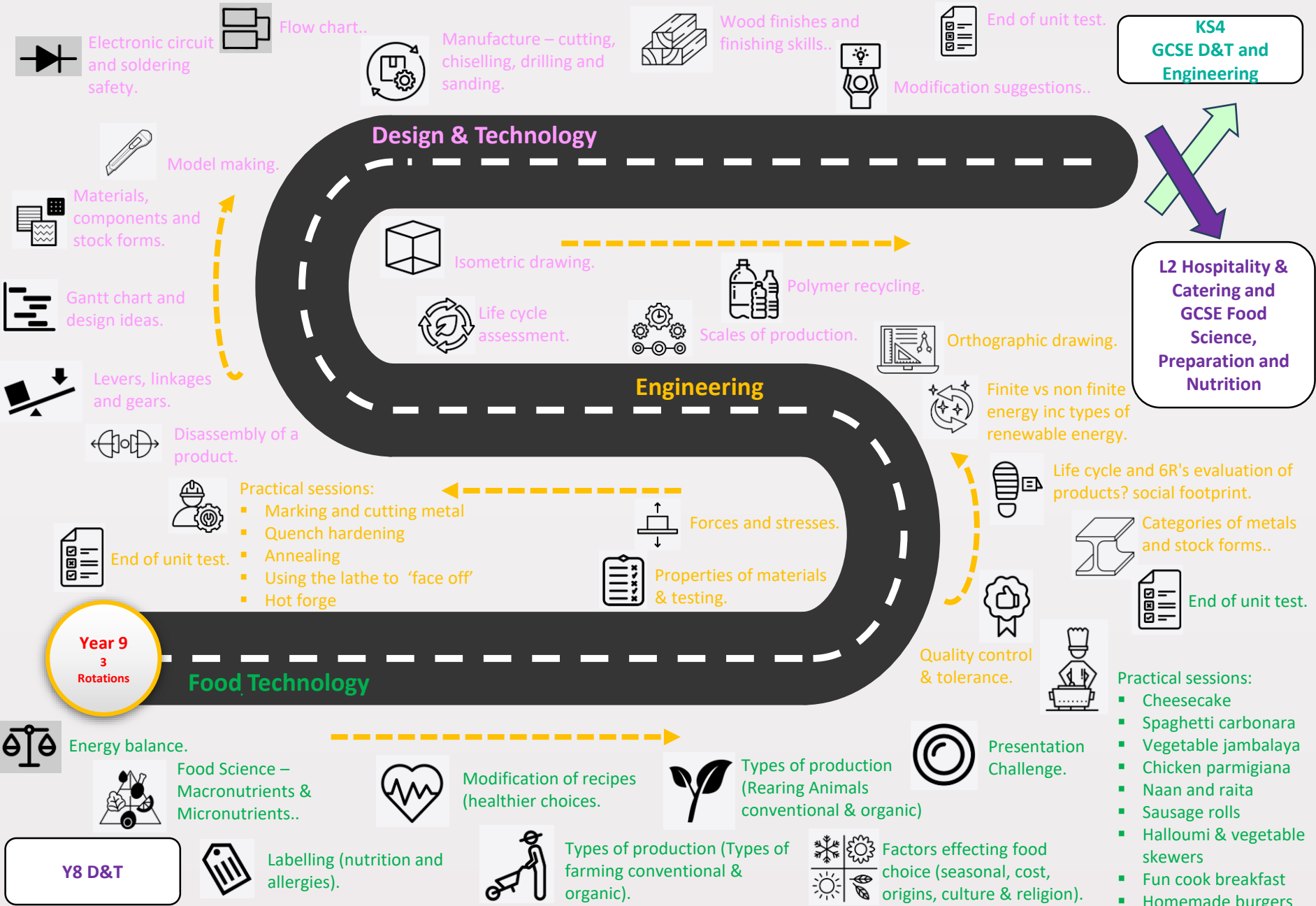
Factors affecting food choice – costing.



Food hygiene and how foods are prepared and cooked correctly.



The Year 9 D&T Curriculum at WHS



**KS4
GCSE D&T and
Engineering**

**L2 Hospitality &
Catering and
GCSE Food
Science,
Preparation and
Nutrition**

**Year 9
3
Rotations**

Y8 D&T

Labelling (nutrition and allergies).

End of unit test.