## Subject: Design and Technology - KS3 Curriculum Mapping

**Sustainability** 

Design for a user

**Designing** 

**Materials** 

**Manufacturing** 

Year 7 Year 8 Year 9 **Product Design Product Design Product Design** How to effectively communicate Understand how different materials Understand how to apply research ideas through detailed 3D sketches. impact a designer's decisions. from Biomimicry and patterns in nature and apply this to create Analyse existing products to identify How to generate a concept for a innovative sustainable designs. product based on research and trends. explain key design decisions such as Understand what user centred the materials. Redesigning and developing existing design is and how to create **Designing Rotation** products based on materials & inclusive designs. Designing products relating to target environmental influences. markets, discussing topics such as Understand how the iterative age and gender stereotypes. design process works and apply this Knowledge to designs. **Knowledge** Manufacture of polymers Perspective drawing (injection moulding & rotational Knowledge Isometric drawing moulding) Redesigning Polymers – Thermosetting & Creating **Inclusive designs** Rendering (Timbers & Plastics) Thermoplastics Client Feedback Products life cycles & landfill Redesigning Research based designing. Design Suitability & Target 3D Drawing methods **Biomimicry** markets Fossil Fuels – Crude Oil Renewable energy 6R's Sustainable Designing **Product Design Product Design Product Design** Understand how to shape and Understand how to shape and Understand how systems and manipulate timbers. manipulate polymers and timbers. controls are used to create electrical circuits. Understand how to use hand tools Understand how to use machinery such as files, chisels, Tenon saw and such as Pillar drills and line bender Understand how to incorporate coping saw with confidence. with confidence. electrical circuits into products. Understand how working drawings Use how to use working drawings & Understand how to use machinery **Making Rotation** and plans to help with identifying such as soldering irons with plans to create products. problems during the making process. confidence. Knowledge Knowledge **Properties of Timbers Properties of Polymers Knowledge** (hardwoods & softwoods) Finishes applied to Timbers & Systems and controls Finished applied to Timbers. purpose Soldering & LED circuits Manufactured Boards Finishes applied to Polymers & Linkages Joining methods of Timbers purpose CAM (Laser Cutter) (dowels, halving, slot etc. Movement **Production Methods** Joining methods of Polymers including positive & negatives) (Continuous & JIT) **Hand Tools** CAM (Laser cutter)- Demo CAD – 2D Design **Environment and Deforestation** Line bender/Pillar drill Marking out & Hand Tools Environment – Material Origins

	Year 7	Year 8	Year 9
	Textiles	Textiles	Textiles
Designing Rotation	Using research as a key aspect to generate design ideas and being able to explain design decisions such as the materials, fastenings (function) and any other aspects (with good level of justification to back their design ideas)	Understand the purpose of different materials and how these can impact a designer's decision.  Test out a range of fastenings as to how the different fastenings have different purpose for a range of outcomes.	Current fashion/trends have been identified relating to a theme. Key designers/companies are identified and their work has been used as inspiration to create own ideas.  Design considerations include aesthetics & function. Students are able to identify and analyse key
	<ul> <li>Knowledge:</li> <li>Natural Fibres</li> <li>Synthetic Fibres</li> <li>Bonded Fibres</li> <li>Properties of Fabrics</li> <li>Fabric Rendering</li> <li>3D Drawing</li> <li>Environmental Impact- Cotton</li> <li>Research based designing.</li> </ul>	<ul> <li>Knowledge:</li> <li>Textiles fibres &amp; Properties</li> <li>Types of fastenings and their use on different products</li> <li>Constructing fabric</li> <li>Design Textiles outcomes in 3D.</li> <li>Fair trade – Workers &amp; Cotton</li> <li>Cultural Influence on design</li> <li>Research based designing.</li> </ul>	areas for improvement within design work and have used a client to inform development work Knowledge:  Smart/Modern Materials Production Methods (One off- Batch, mass) Fashion illustrations in 3D. Fashion/Trends Environmental impact  6 Rs Culture/Society Market Research Work of Others Research based designing.
	Textiles	Textiles	Textiles
Making Rotation	Understand how to apply different surface decoration methods such asblock printing & Stencilling on to	Understand assembly methods of fabric including the purpose of seams.	Students will understand construction methods of fabric.
	fabric.  Knowledge:	Understand how to apply surface decorations with confidence and accuracy.	Students will understand how to disassemble products.
	<ul> <li>Surface and Embellishment techniques and their purpose-</li> <li>Zip Fastenings</li> <li>Tie dye</li> <li>Block printing</li> <li>Stencilling.</li> <li>Material Joining techniques (Hand and Machine)</li> <li>CAM – Embroidery Machine - Demo</li> <li>Environmental Impact- Dyes</li> </ul>	<ul> <li>Knowledge:</li> <li>Construction Methods- Flat Seams</li> <li>Envelope fastenings</li> <li>Surface and embellishment techniques and their purpose</li> <li>Machine Appliqué</li> <li>Batik –Wax resist</li> <li>Joining methods – Machine &amp; Hand</li> <li>CAM – Embroidery Machine</li> <li>Environmental impact – Synthetic &amp; Natural Pillows</li> </ul>	Understand the importance of upcycling and the impact a products manufacture can have.  Knowledge: Construction techniques-Pattern cutting Disassembly of existing products Fashion/Trends Environmental impact-Upcycling Life Cycle Assessment 6R's Charity

	Year 7	Year 8	Year 9
Food Rotation	Food & Nutrition	Food & Nutrition	Food & Nutrition
	Understanding the basics of nutrition and the function of these ingredients initially within the body and within the diet.	Understanding the function of ingredients and how they react within certain body types. (intolerances and allergies).	Understanding the chemical properties and function of ingredients. Understanding of the function of ingredients within a dish and within
	Understanding of how to act safely and hygienically within a kitchen environment.	Understanding the needs of specific people and how the function of ingredients effects them. Understand properties and function of	cuisines.  Understanding the science behind specific ingredients and how they
	Practical lessons allow students to explore the different parts of the Eat Well Guide	NEA practice: In-depth investigation into vegetarian and vegan diets.	work. Understanding the science of cooking food.
	<u>Practical Skills:</u> Weighing, measuring, chopping, dicing and using the oven.	Practical skills: Weighing, measuring, chopping, dicing, rolling, using the oven, rubbing	NEA Practice: Understand key ingredients and their purpose within different cuisines.
	<ul> <li>Knowledge</li> <li>Food Groups (Eat Well Guide)</li> <li>Government guidelines</li> <li>Nutritional Function of ingredients- Vitamins &amp; Minerals</li> <li>Combining ingredients</li> <li>Nutrition and Health</li> <li>Seasonality of foods</li> </ul>	<ul> <li>in, kneading, forming a dough.</li> <li>Knowledge</li> <li>Dietary requirements</li> <li>Nutritional Function of ingredients</li> <li>Allergies and intolerances</li> <li>Special diets</li> <li>Life stages</li> <li>Sustainable farming</li> <li>Adapting recipes to meet the</li> </ul>	Use international cuisines as a base to explore function of key ingredients within recipe.
			Understanding food choice and production.  Show independence in planning and
			preparing food practical relating to investigation.
		needs	Practical skills: Weighing, measuring, chopping, dicing, sauce making skills, boiling, steaming, grilling (if applicable.)
			<ul><li>Knowledge</li><li>Reduction</li><li>Emulsion</li><li>Gelatinisation</li></ul>
			<ul><li>Coagulation</li><li>Dextrinization</li><li>Starch based sauce</li><li>Cooking methods</li></ul>
			<ul> <li>Heat transfer</li> <li>Nutritional Analysis</li> <li>Macro Nutrients</li> <li>Micro Nutrients</li> </ul>
			<ul> <li>International Cuisines</li> <li>Food choice</li> <li>Food production</li> <li>Food miles</li> </ul>
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