



Achievement Cycle Overview

Curriculum: Design & Technology

**Excellence.
No Excuses.**

Year	AC1 – Resistant Materials	AC2 – Resistant Materials	AC3 - Textiles	AC4 - Food
7	<p>Topic Overview RM Materials focus: Timber Context: Design movements Design Brief: Design and make a puzzle in the style of the Memphis Design Movement.</p> <p>NC links: Design: use research and exploration, such as the study of different cultures, to identify and understand user needs Make: select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture Evaluate: analyse the work of past and present professionals and others to develop and broaden their understanding Technical knowledge: understand and use the properties of materials and the performance of structural elements to achieve functioning solutions</p> <p>GCSE Links:</p> <ul style="list-style-type: none"> • Timber and polymers • Properties of materials • Shaping materials • Moulding & Joining • Quality control • Dyeing • Looking at the work of designers • Exploring and developing a design idea • Working safely 	<p>Topic Overview: RM Materials focus: Metals Context: Understanding User Needs Design Brief: Design and make a candle holder for a specific target group.</p> <p>NC links: Design: identify and solve their own design problems and understand how to reformulate problems given to them Make: select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture Evaluate: test, evaluate and refine their ideas and products against a specification, taking into account the views of intended users and other interested groups Technical knowledge: understand and use the properties of materials and the performance of structural elements to achieve functioning solutions</p> <p>GCSE Links:</p> <ul style="list-style-type: none"> • Metals, including alloys • Moulding and joining • Production aids • Shaping techniques • Standard components • Treatments and finishes • Understanding user needs • Product Analysis • Using materials efficiently 	<p>Topic Overview: Materials focus: Textiles Context: Understanding User Needs Design Brief: Design and make a Puppet for a specific target group.</p> <p>NC links: Design: identify and solve their own design problems and understand how to reformulate problems given to them Make: select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture Evaluate: test, evaluate and refine their ideas and products against a specification, taking into account the views of intended users and other interested groups Technical knowledge: understand and use the properties of materials and the performance of materials and components to achieve functioning solutions</p> <p>GCSE Links:</p> <ul style="list-style-type: none"> • Properties of materials • Understanding user needs • Product Analysis • Exploring and developing a design idea • Working safely • Production aids • Shaping techniques • Standard components 	<p>Topic Overview: Within year 7 the focus will be learning food safety, the Eatwell guide, and building cooking skills to create healthy savoury meals. Learning how to evaluate their work using sensory vocabulary.</p> <p>NC links: Principles of nutrition and health: Understanding what is required to have healthy and balanced. Along with the health consequences. Healthy and varied dishes: Completion of a range of affordable dishes. Cooking techniques: Knife skills, weighing and measuring, temperature control, preparation of fruit and vegetables and using the cooker. Understanding ingredients: Food miles and seasonality.</p> <p>GCSE Links: Nutrition: Covering the Eatwell guide. Food (Food Provenance and Food Choice): Touching on food source and supply. Bring in reducing the environmental issues. Cooking and food preparation: Cross-curriculum – Heat transfer, Oxidation, raising agents. Skill required (preparation and cooking techniques): Knife skills, preparation and techniques, cooking methods and raising agents.</p>