



# YEAR 7 DESIGN AND TECHNOLOGY



Year 8

Revise  
Assess  
Close gaps

Fluency  
Composite



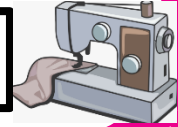
Fabric and  
fibres and  
recycling



Fabric manipulations  
techniques/sewing tools



Sewing machine  
Compartments  
Test



Fluency  
Composite

Technical  
Textiles:  
THE FUTURE OF  
TEXTILES

Textiles Technology  
through a different  
dimension

4. DT



Sustainable  
textiles

Sewing  
techniques

Develop sewing techniques –  
Embroidery & Running Stitch

Develop sewing techniques –  
Blanket Stitch

Applique

Existing products  
analysis  
- Access FM  
- Template

What is Textiles  
- The problem >  
Design brief  
- Task analysis

Fluency  
Composite



Target market

Product  
Analysis

3. Textiles



Basic bread making through  
kneading and shaping

Food  
Hygiene &  
Safety

Effects of Sugar

Finding food  
science

Melting method  
Flap Jacks



Nutritional  
dish of choice

Fluency Composite  
Practical – Own dish



Design a  
filled Jacket

Mexican Hot  
Pot

Food labels  
influences  
choices

Crumble mix  
through rubbing in  
method for Apple  
crumble



Chef choices  
Food influences

Personal &  
hygiene

Protein  
LBV/HBV  
Carbohydrates  
Simple/complex

Basic knife cutting skills  
(bridge/claw) fruit salad  
& Layered pasta



1. Food &  
Nutrition

2. Food &  
Nutrition  
Food Choices

Fluency  
Composite

Fluency Composite  
Practical – Pasta salad

START

Seasonal vegetable  
s and  
Chicken  
Stir fry

Seasonality  
Food Miles  
Carbon Footprint

Fluency Composite  
Practical – Rubbing in method for  
savory cheese scones

Function and sources  
Micronutrients  
Classify commodities  
of the Eatwell Guide

Project brief  
Nutrition  
Macronutrients  
Kitchen safety

Suggested recipes:  
Fruit salad,  
Savoury scones,  
Layered pasta salad,  
Simple bread dough  
(Pizza),  
Filled jacket pockets,  
Chicken stir fry,  
Apple crumble



Year 9

# YEAR 8 DESIGN AND TECHNOLOGY

Revise  
Assess  
Close gaps

Materials  
and  
Properties

Non-woven fabrics  
& Existing products

Technical  
understanding of  
care labels

Tools &  
equipment  
/sewing  
machine

Fluency  
Composite

5.  
Manufacturing

Environmental  
impact and  
sustainability

Fabric construction  
& woven yarns

Fast fashion &  
Design brief



Develop  
Design  
ACCESS FM

Plan &  
sketch

Product analysis

4. DT  
Upcycling

Fluency Composite  
Practical

Applique

Develop  
Design  
ACCESS FM

Plan &  
sketch

3. Textiles  
Plush Monster

Risk assessment  
of product -  
Suitability

Sewing  
techniques

Design brief and  
specification

American Banana  
muffins/loaf

New  
technologies

Make a prototype  
Trial British and  
International dish

Test and  
evaluate

Initial  
planning

Justification  
of dishes

Fluency Composite  
Practical

2. British &  
International  
Cuisine

Fluency Composite  
Practical

Moroccan dish to  
suit all dietary  
health conditions

MasterChef - International  
Cuisine Chef choices

Planning  
trial dish  
1&2

Menu  
planning  
Time Plan

Test and  
evaluate



Bangladeshi  
Fried egg &  
Dhaal

Seasonality  
Food waste cycle  
Sustainable harvesting

Italian  
Tomato and  
Basil pasta

Diet, Health  
& Nutrition

START



Intro  
International  
and British  
cuisine

Adapt ingredients - Lean  
mince & seasonal vegetables  
- Indian style Samosas

Examine the nutritional  
content of a food product -  
American style Chicken  
Skewers

Relationship  
between Diet,  
Health +  
Nutrition

**Suggested recipes:**  
Italian Tomato & Basil pasta  
American Chicken kebabs  
Indian meat & veg samosas  
Bangladeshi Egg & Dhaal  
American banana muffins  
Moroccan Hairra  
*Two dishes based on pupils  
choice of British & International  
Cuisine*



Year 10

# YEAR 9 DESIGN AND TECHNOLOGY

Prepared for Hospitality & Catering

Choose options

Fluency Composite

3. DT

Intro to textiles technology - Discuss biomimicry in design

Product analysis



Smart and Modern Materials

Infused patterns

Fluency Composite

Fluency Composite

Own logo embroidery

Sustainability - 6 R's

Develop sewing techniques - Embroidery & Running Stitch

Design Brief - Design Ideas

Infused plastics

Assemble pencil case

Design brief - Logo and design analysis

3. Textiles

Melting method - Brownies

Test & Evaluate

Product Analysis

Attach a zip - Sewing machine

Develop logo designs - Arabic text

Methods for preparing and processing ingredients

Rubbing in Method - Rock buns

Investigation - Enzymic Browning

Food Provenance

Cake methods Functions of ingredients

Creaming Method - Victoria Sandwich

Food insecurity

Obesity / Deficiency

Bread process using kitchen aid and proofing Focaccia

2. Cake Methods

Whisking method - Jam Roly Poly



Consider the 4C's when Making a high-risk dish Casserole with seasonal veg

Fundamental aspects of food safety - 4C's

Cooking a high-risk food - chicken Paprika

1. Principles of Food Safety

Food Safety act & EHO

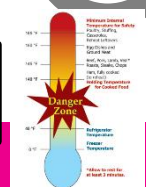
Fluency Composite

Temperature control using the hob and the grill - Bolognese

Importance of temperature control

START

- Suggested recipes:
- Chicken Paprika
  - Bolognese
  - Quiche
  - Cheesecake
  - Focaccia bread
  - Casserole
  - Jam Roly Poly
  - Victoria Sandwich
  - Rock buns
  - Brownies



# YEAR 10 L1/2 HOSPITALITY AND CATERING

