













Design Technology KS3 Curriculum Mapping 2022-2023

7

Theme	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2									
	Food – Food Foundation		Textiles – Educational Toy		Resistant Materials – Desk Tidy										
Key Learning	Knife skills, use of heat (hob & oven), amalgamation , eat well plate		Hand Sewing Skills, Embroidery, Templates, Designing and making, Product Analysis		Health & Safety, tools & equipment, wood types, sustainability (6R's), design movement.										
Mastery Strands	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems									
Knowledge, skills and understanding	1 Health, Safety and hygiene in the food room	1 Understanding healthy eating	1 Healthy and Safety and key equipment	1 AP1 Marking felt and cutting out	1 Health and Safety in workshop (risk assessment)	1 Marking out and making pen/pencil holder using pillar drill									
Practical lesson Assessment Point Dedicated Improvement and Reflection Time	2 Taste test – sensory analysis crisps	2 Banana loaf	2 Design brief and task analysis	2 Marking onto felt and cutting out -	2 Design Movement Art Deco 1920's – Design Ideas	2 Sustainably 6R's									
	3 Eat well plate, understanding key food groups	3 Weighing and measuring accuracy	3 Product Analysis and Design ideas	3 Natural fabrics and fibres	3 Understanding tools and equipment saws, finishes(filing, belt sander, glass paper) and pillar drill.	3 Isometric drawing									
	4 Knife skills – Fruit	4 Cheese scones	4 Hand Sewing – basics	4 Construction of final outcome	4 Understanding of wood types and properties	4 Finishing on woods									
	5 Macro and micro nutrients	5 Understanding carbohydrates & macro nutrients– Fast / Slow	5 Hand Sewing – developing	5 Refine. Add embellishments	5 Final design and learning about marquetry	5 Assembly of pencil holder									
	6 Pasta making with sauce	6 AP Written test covering all knowledge, skills and understanding of Food foundation unit	6 Templates – draw out designs and put onto templates	6 AP Written test covering all knowledge, skills and understanding of Design unit.	6 Continue with the production of marquetry design	6 AP Written test covering all knowledge on Health & Safety, tools & equipment, wood types, sustainability(6R's), design movement.									
	7 DIRT	7 DIRT	7 DIRT- design ideas reflection	7 DIRT	7 DIRT	7 DIRT									
	SMSC & British Values	Understanding of health and nutrition, diet, healthy lifestyle, portion sizes, Eat Well Plate		Sustainable design, material sources, links to environmental issues,		Use of material have an effect on the real world.									
Literacy	Understanding of keywords, reading recipes, understanding formal instructional language		Understanding of keywords,, understanding formal instructional language		Understanding of keywords and understanding formal instructional language.										
Numeracy	Measurement of ingredients, understanding portion control,		Accuracy using sewing machine, estimation using sewing thread, use of patterns		Measurement and accuracy in using hand and power tools,										
Designer / Chef Link	Jamie Oliver		Yinka Illori		Art Deco 1920's										
Materials / Ingredients	Fruit	Pasta	Cheese / Ham	Oats	Sugar	Felt	Embroidery thread				Wood (pine)	Oils/Varnishes	Wooden veneers		
Processes / Tools	Knife skills	Amalgamation	Oven tray bake			Embroidery	Applique	Sewing Machine	Velcro		Hand tools	Scroll saw	Pillar drill	Belt-Sander	Finishing

8

Theme	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2									
	Food – Healthy Eating		Textiles – Pop Art fruit bags		Resistant Materials – Mobile Phone Holder										
Key Learning	Knife skills, use of heat (hob & oven), amalgamation , eat well plate		Applique, sewing machine skills, embroidery, templates, seam allowances, market research		Health & Safety, tools & equipment, plastic types, environmental issues sustainability(6R's), design movement.										
Mastery Strands	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems	Critical analysis Problem solving Make Materials and systems									
Knowledge, skills and understanding	1 Health, safety and hygiene micro nutrients	1 Understanding heat transfer and cooking methods	1 Design brief, design specification – the issue with plastic waste	1 Logo designs/Sewing machines	1 Health and Safety in workshop (risk assessment)	1 Vacuum forming / Line Bending									
Practical lesson Assessment Point Dedicated Improvement and Reflection Time	2 Healthy smoothies – sensory analysis	2 Heating methods – Boil, fry, amalgamate	2 Design and experiment – Pop art fruit designs	2 construct bag adding embellishments and extra designs	2 Design Movement – Design Ideas	2 Line bending / Vacuum forming									
	3 Micronutrients - Vitamins and minerals	3 Understanding enzymic browning	3 Applique practices – what is applique	3 Understand the 6 R's landfill and environmental impact of textiles and fast fashion	3 Molding foam into design movement design shape	3 Sustainability and the environmental impact of plastic									
	4 Knife skills – salad	4 Short crust pastry – cheese twists	4 Applique practice – continued	4 Refine. Final bag finishes	4 Understanding of plastics, origins, future concerns	4 Annotation									
	5 Vegetarianism	5 Understanding food provenance	5 Seam allowance marking and measuring	5 Refine. Final bag finishes	5 Two point perspective drawing	5 Assembly of products									
	6 Quorn spaghetti Bolognese	6 AP Written test covering all knowledge, skills and understanding of healthy eating unit	6 Logo design/Sewing machines	6 AP Written test covering all knowledge, skills and understanding of Design unit.	6 AP1 Final drawing of phone holder	6 AP Written test covering all knowledge on Health & Safety, tools & equipment, wood types, sustainability(6R's), design movement									
	7 DIRT	7 DIRT	7 DIRT	7 DIRT	7 DIRT	7 DIRT									
	SMSC & British Values	Understanding of health and nutrition, diet, healthy lifestyle, portion sizes, Eat Well Plate		Sustainable design, material sources, links to environmental issues,		Understanding ethical trading, renewable resources and responsible materials processes.									
Literacy	Understanding of keywords, reading recipes, understanding formal instructional language		Understanding of keywords,, understanding formal instructional language		Understanding of key words, processes, products and target markets.										
Numeracy	Measurement of ingredients, understanding portion control,		Accuracy using sewing machine, estimation using sewing thread, use of patterns		Measuring templates, patterns and components, accuracy using sewing machine, estimation using sewing thread, use of patterns.										
Designer / Chef Link	Jamie Oliver		1960's Pop Art		Memphis Design, 1980's										
Materials / Ingredients	Fruit	Eggs	Cheese / Ham	Oats	Sugar / dried fruit	Threads	Cotton				Recycled Plastic	Waste plastic			
Processes / Tools	Knife skills	Amalgamation	Oven tray bake			Applique / Stencil	Embroidery	Sewing Machine	Transfer paints	Zip / button / velcro	Hand tools	Scroll saw	Pillar drill	Liquid cement	Line Bender
Theme	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2									

9	Food – Food Science					Graphics – Trainer Design					Resistant Materials – Table Tennis Bat					
	Key Learning	Knife skills, use of heat (hob & oven), amalgamation, eat well plate					Nets, packaging, tessellation, templates, market research, environmental impact, sustainable design, marketing, fashion market, customer profiles					Health & Safety, tools & equipment, plastic types, environmental issues sustainability(6R's), design movement.				
	Mastery Strands	 Critical analysis	 Problem solving	 Make	 Materials and systems	 Critical analysis	 Problem solving	 Make	 Materials and systems	 Critical analysis	 Problem solving	 Make	 Materials and systems			
	Knowledge, skills and understanding	1 Health, safety and hygiene food poisoning		1 Understanding special dietary needs – lactose intolerance			1 Research. Target markets, consumers, material analysis.		1 6 R's Packaging and textile materials			1 Health and Safety in workshop (risk assessment)		1 Construction of wooden bat		
		2 Chicken wings / legs & sauce		2 Sensory taste tests – dairy free smoothies			2 Isometric drawing		2 Final design development			2 Designer research Camille Wahala – Design Ideas		2 Construction of wooden bat		
	Practical lesson	3 Protein –meat commodities		3 Sauce thickening experiments			3 Trainer brand awareness / mood boards		2 Iterative design process – review and refine			3 Prototyping in card		3 Sustainability – design obsolescence		
	Assessment Point	4 Bread-making		4 Pasta with fresh pesto			4 Trainer design ideas		4 Production – vacuum forming 3D trainer lasts			4 Understanding of design obsolescence		4 Refinement of wooden bat adding plastic handles		
	Dedicated Improvement and Reflection Time	5 Carbohydrates – fermentation & yeast		5 Understanding carbohydrates – Fast / Slow			5 Design development		5 Production – continue to add to vacuum form 3D trainer designs			5 isometric sketching of final design		5 Finla refinement of design pyrography pens		
		6 Pastry – cheese rough puff pastry pasties		6 AP Written test covering all knowledge, skills and understanding of the food science unit			6 Understanding of the environmental impact of fast fashion		6 AP Written test, reflection and critique, covering all knowledge, skills and understanding of Design process.			6 Wooden joints – different styles and functions		6 AP Written test covering all knowledge on Health & Safety, tools & equipment, wood types, sustainability(6R's), design movement		
		7 DIRT		7 DIRT			7 DIRT		7 DIRT			7 DIRT		7 DIRT		
SMSC & British Values	Understanding of health and nutrition, diet, healthy lifestyle, portion sizes, Eat Well Plate					Sustainable design, material sources, links to environmental issues,					Understanding ethical trading, renewable resources and responsible materials processes.					
Literacy	Understanding of keywords, reading recipes, understanding formal instructional language					Understanding of keywords,, understanding formal instructional language					Understanding of key words, processes, products and target markets.					
Numeracy	Measurement of ingredients, understanding portion control,					Accuracy using craft knives, safety awareness,, estimation using card and glue,, use of nets and tessellating shapes					Measuring templates, patterns and components, accuracy using sewing machine, estimation using sewing thread, use of patterns.					
Designer / Chef Link	Ella Woodward (specialist diet food chef / author)					Gina fashion shoes, Nike, adidas, puma, vevo					Contemporary Designer Camille Wahala 2020					
Materials / Ingredients	Pasta	Eggs	Cheese	Chicken	Dairy alternatives	Paper	Card	Composite materials	Recycled board	Leather / pleather	Plywood	Recycled rubber	Acrylic			
Processes / Tools	Knife skills	Amalgamation	Pasta-making	Pastry-making		Vacuum forming	Craft knife	Metal ruler	Acetate	Thermoplastics	Hand tools	Scroll saw	Pillar drill	Pyrography pens	Varnishing	