Rotations – Each class will have a different starting point.

Year 7 – Textiles theory	Year 8 – DT and Food theory	Year 9 – DT theory
Focus on commercial viability and modelling	Industrial practices including understanding of	Focus on Industry standards including Quality
processes.	one off, batch and mass production methods.	Assurance, Quality Control and HACCP.
The students will learn about properties of	Students develop an understanding of	Students are introduced to the new and
materials including suitability for function.	crowdfunding.	emerging technologies within industry
The introduction of modern materials.	Students will be introduced to the Textiles	manufacturing.
The introduction to industry standards around	industry and how it has developed over time.	Computer Aided Design.
manufacturing of fabric and fabric products.	Understanding and knowledge of material	Computer Aided Manufacture.
The students will learn about Quality Control and	properties and how they are categorised.	Computer Numerically Controlled Machinery.
Health and Safety.	Constructional Textiles.	Introduction to a range of materials used with
Knowledge	Students will also learn about the food industry	the design and manufacturing industry.
Design considerations	specifically the difference between Primary and	Knowledge
Usability	Secondary Processing.	
Viability of a design solution	Students will be introduced to Food Commodities	Design considerations
, , , , , , , , , , , , , , , , , , , ,	 Cereals, Grains and Dairy. 	Exploring existing designs
Communicating design ideas	Knowledge	Communicating design ideas
Graphical communication		Graphical communication – third angle
Material considerations	Design considerations	orthographic projection
Properties of materials	Usability	Material considerations
Toytilos	New and emerging technology	Timbor
New development of materials		Standards components
	Food commodities	Properties of materials
Technical understanding	Primary and secondary processing	
		Technical understanding
	Material considerations	Finish of materials
Manufacturing process and techniques.	Paper and boards	Levers
Scales of manufacture	New development in materials	
Ensuring accuracy	Technical understanding	Manufacturing process and techniques.
	Finishing materials	Digital design tools
	Manufacturing process and techniques.	
	Ensuing accuracy	
	Scale of manufacture	
	Digital design tools	
	Food Safety	

Year 7 – Pencil case practical	Year 8 – Lucy Sparrow project	Year 9 – Drawing
The student will be able to apply the theory	Understanding of logo design for the purpose of	Students are introduced to effective
learnt through rotation 1 in a practical situation.	printing and manufacture.	communication through drawing.
Students will learn about Design Briefs and	Understanding of aesthetics and impact on user.	Students are introduced to a range of
Specifications.	Large scale manufacturing processes and digital	techniques:
The introduction of basic Textiles techniques	design tools.	Isometric
including Running Stitch, Back Stitch and	Material finishes for particular purpose.	Sketching
Embroidery.	Use of forming and deforming of natural	Crating
Students will be introduced to the Sewing	materials.	 1 & 2 Point Perspective
Machine.	Focus on sustainability, packaging and looking at	Orthographic Projection
Knowledge	the packaging created for the purpose of	Students will have an introduction to industry
	aesthetics, function and impact on 6R's.	standards for presenting ideas
Design considerations	The aim is to create a product which is usable,	Knowledge
Usahility	raises awareness of sustainability.	
Viability of a design solution	Testing in line with evaluative assessment for	Design considerations
	learning.	Design considerations
	Recognition of materials and processes.	Usability
Communicating design ideas	Large scale processes – paper timber ad polymers	New and emerging technology
Graphical communication	Knowledge	Communicating design ideas
Material considerations		Graphic techniques
Properties of materials	Design considerations	Isometric drawing
Textiles	Usability	Material considerations
New development of materials	New and emerging technology	Paper and boards
		New development in materials
Technical understanding	Communicating design ideas	
	Graphic techniques	Technical understanding
Manufacturing process and techniques.	Isometric drawing	Finishing materials
Scales of manufacture	Material considerations	
Ensuring accuracy	Paper and boards	Manufacturing process and techniques.
	New development in materials	Ensuing accuracy
	Technical understanding	Scale of manufacture
	Finishing materials	Digital design tools
	Manufacturing process and techniques.	
	Ensuing accuracy	
	Scale of manufacture	
	Digital design tools	

Year 7 Food preparation and nutrition	Year 8 – Food preparation and nutrition	Year 9 Food preparation and nutrition
Knowledge and understanding of food, cooking	Knowledge and understanding of food, cooking	Knowledge and understanding of food, cooking
methods and processes.	methods and processes.	methods and processes.
Students are introduced to food safety and how	Introduction to food commodities and practical	Introduction to food commodities – Meat, Fish,
to avoid bacteria growth.	application of secondary processing.	Poultry, and Protein Alternatives.
Introduction to how food is produced 'from farm	Students are introduced to the food nutrients	Students are introduced to the food nutrients
to fork'.	and their function.	and their function.
Students are introduced to the basics of how to	Students will be introduced to a larger range of	Focus on Macro and Micro Nutrients in greater
manage and maintain a healthy diet.	sensory testing methods and how to ensure	detail.
	accurate testing.	Students are shown how to balance their diet
Knowledge	Knowledge	and how this will change as they go through life.
		Understanding and knowledge of energy
Food safety	Food safety	balance.
Temperature control	Temperature control	Students will be introduced to a larger range of
Where does bacteria come from?	Where does bacteria come from?	sensory testing methods and how to ensure
Washing up	Growth conditions of bacteria	accurate testing.
4Cs	Washing up	
Food choice	4Cs	Knowledge
Food labelling	Sensory testing	
Balanced diets	Sensory analysis	Food safety
Food provenance	Recipe modification	Temperature control
Where does food come from?	Food provenance	Where does bacteria come from?
Food waste	Where does food come from?	Growth conditions of bacteria
General knife	Food waste	High risk food
Preparing fruit and vegetables	Food commodities	Washing up
Using a cooker	General knife	4Cs
Using equipment	Preparing fruit and vegetables	Sensory testing
Cooking methods	Using a cooker	Sensory analysis
	Using equipment	Recipe modification
Manufacturing process and techniques.	Cooking methods	Food nutrition
Food Hygiene Standards	Raising agents	Energy balance
Food Law	Manufacturing process and techniques.	Food provenance
	Food Hygiene Standards	Where does food come from?
	Food Law	Food waste
	Primary and Secondary Processing	Food commodities
		General knife
		Preparing fruit and vegetables
		Using a cooker

		Using equipmentCooking methodsRaising agentsHeat transferAerationShorteningManufacturing process and techniques.Food Hygiene StandardsFood LawPrimary and Secondary ProcessingDenaturing proteinsSauce MakingBread MakingPastry Making
Year 7 Block bots	Year 8 – Pewter casting	Year 9 – Lamp project
Knowledge and understanding of manufacturing, scales of production and classification of materials. Understanding the appropriate use of equipment including hand tools. Marking out and measurements – use of CAD/CAM. Evaluation of process and use of 2D designs transferred into 3D prototype. Knowledge	Development of knowledge linked with classifications of materials, properties of materials. Creation of mould. Understanding of casting process. Health and safety implications in industry. Links between polymer, metals and timbers. Knowledge Design considerations Exploring existing designs Communicating design ideas Graphical communication – third angle	Manufacturing of lamp Students are learning basic – advanced practical skills ranging from Marking out, joints and vac forming. Understanding of polymers and additional manufacturing practices. Analysing validity of the final prototype Analyse and evaluate – • design decisions and outcomes, including for prototypes made by themselves and others • wider issues in design and technology Evaluation of the final prototype(s) Knowledge
Communicating design ideas Material considerations Metals, timbers, new development of materials. Standard components Technical understanding Structural integrity Finishing materials	Material considerations Metals Standards components Properties of materials Technical understanding Finish of materials Casting	Design considerationsExploring existing designsCommunicating design ideasGraphical communication – third angleorthographic projectionMaterial considerationsTimber and polymerStandards componentsProperties of materials

Levers	Manufacturing process and techniques. Digital design tools	Technical understanding Finish of materials Levers
Mnufacturing process and techniques. Deforming and reforming		Manufacturing process and techniques. Digital design tools