



# Design & Technology Curriculum

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## Product Design

D&T GCSE



50% 2hr written paper  
50% NEA 1

## Health & Social Care



2 hr written paper  
Component 1 and 2 NEA

## Food Preparation & Nutrition



50% 1hr45 written paper  
50% NEA 1 & NEA 2

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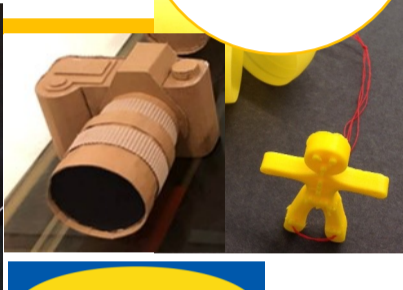
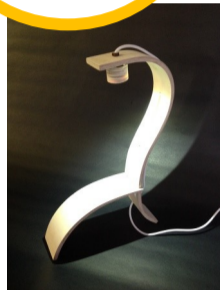
## AQA Design & Technology

Year 10  
Enrichment day



KS3 Extra-curricular:  
Year 7 Cooking Club,  
KS3 D&T club  
Year 10 trip to Ikea

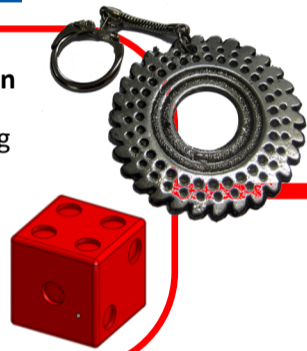
## Food Preparation &



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## Product Design

Pewter Casting  
3D CAD/CAM



Timber, polymer & metal classifications,  
Isometric, rendering, CAD/CAM, casting,  
surface finishing

## Graphics and Textiles

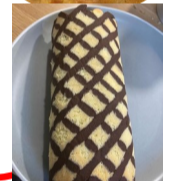
Card Modelling  
Technical Textiles  
Cushion



Card construction, iconic  
design, work of others,  
design in the style of,  
Technical Textiles, applique

## Food Technology

High level skills



Micronutrients, roux, melting method,  
piping, electric hand whisk, high risk  
foods, separating eggs, pastry making,  
knife skills, oven, chemical reactions.

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## Product Design

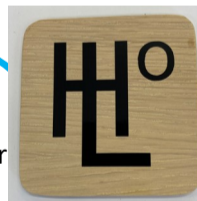
Workshop & Electronics  
USB layered lamp  
2D CAD/CAM Ruler, Egg  
cup



CAD, 2D Design, CAM, Laser, polymers,  
specification, modification of design,  
evaluation, 6Rs

## Graphics and Textiles

Typography, Vinyl Cutter  
John Burgerman Dye  
Sublimation Character



Exploded Isometric, crating, colour  
theory, typography, vinyl cutter  
Synthetic fabrics, dye Sublimation,  
Testing and evaluation

## Food Technology

Medium level skills



Macronutrients, gluten, kneading,  
rolling and shaping, knife skills, oven,  
seasoning, raw meat, long answer GCSE  
style questions,

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## Product Design

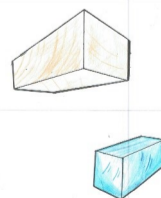
Introduction to Work-  
shop—Pencil Holder  
Design & Make Clock



Timber sources and  
categories. marking out,  
drilling, sawing, sanding, quality of  
finish, H&S, Sketching, isometric,

## Graphics and Textiles

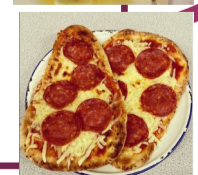
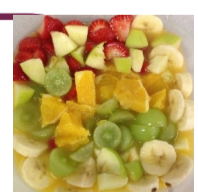
Perspective Drawing  
and rendering  
Marble Fidget



H&S, Sewing machine, Natural fabrics,  
tie dye 3D technical drawings,  
rendering,

## Food Technology

Basic Skills



Knife Skills, personal hygiene, kitchen  
safety, grill, oven, hob, creaming,  
melting and rubbing in methods,  
enzymes, nutrients, special diets.