



Design & Technology Curriculum Overview 2020-2021

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| Department Name: | Design and Technology |
| Head of Department: | Miss J Wessen |
| Subject Teachers: | Mrs S Bradley Jones Mrs M Edwards (maternity leave) Mr R Filtness Miss L Spooner |
| Accommodation and Resources: | Rooms 41 and 42 workshops. Rooms 43 and 45 kitchens. Room 44 Computer room. Room 34 Textiles room. Room 58 computer room |
| What will students learn in each year? | |
| Year 7 | Rotation projects: Engineering Food studies Product Design Textiles Learning for Life |
| Year 8 | Rotation projects: Engineering Food studies Product Design Textiles Learning for Life |
| Year 9 | Exam Board: WJEC Qualification: Level 1/2 Hospitality |



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| | Term 1: Theory - Health and safety Practical – Vegetables and fruit (different vegetable cuts) |
| | Term 2: Theory – Hospitality establishments and job roles. Practical – Cakes |
| | Term 3: Theory – Nutrition and planning for customers Practical - Pastry |
| | Term 4: Theory – Food safety Practical – Butchering chicken and filleting a fish |
| | Term 5: Theory – Front and back of house operations. |
| | Term 6: Theory and practical – Practise coursework |
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| Year 10 | Exam Board: WJEC Qualification: Level 1/2 Hospitality |
| | Term 1: Theory - Menu Planning and Nutrition Practical – Food styling and presentation |
| | Term 2: Theory – EHO, food poisoning Practical – Pasta, meringue |
| | Term 3: Theory and practical– What makes a Hospitality business a success? |
| | Term 4: Theory – Different types of hotels and restaurants and ratings. Practical - Desserts |
| | Term 5: Coursework |



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| | Term 6: Coursework |
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| Year 11 | Exam Board: WJEC Qualification: Level 1/2 Hospitality |
| | Term 1: Coursework |
| | Term 2: Coursework PRACTICAL ASSESSMENT |
| | Term 3: Revision |
| | Term 4: Revision |
| | Term 5: Revision |
| | Term 6: N/A |
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| Year 11 | Exam board: WJEC Qualification: GCSE Food Preparation and Nutrition |
| | Term 1: Non Examined Assessment 1 |
| | Term 2: Non Examined Assessment 2 |
| | Term 3: Non Examined Assessment 2 |
| | Term 4: Revision |
| | Term 5: Revision |
| | Term 6: |



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| | N/A |
| Year 10 | |
| Year 10 | Exam board: WJEC Qualification: GCSE level1/level2 Design technology |
| | Term 1: Unit 2: Making a product according to a given brief. |
| | Term 2: Design Context |
| | Term 3: Materials and processes |
| | Term 4: Revision |
| | Term 5: Revision |
| | Term 6: Start of brief |
| Year 9 | |
| Year 9 | Exam Board: NCFE Qualification: Level 1/2 Vcert in Engineering Studies |
| | Term 1: Workshop safety and making the Basic operations plate |
| | Term 2: 2D Design and making the Aluminium Pen holder, Rendering materials |
| | Term 3: 2D design and manufacturing processes, making the Aluminium pen holder |
| | Term 4: Manufacturing processes and materials, making the Spade, different drawing styles |
| | Term 5: Google sketch up and orthographic drawing, |



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| | rendering |
| | Term 6: Google Sketchup and woodwork. |
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| Year 10 | Exam Board: NCFE Qualification: Level 1/2 Vcert in Engineering Studies |
| | Term 1: Unit 1 |
| | Term 2: Unit 1 |
| | Term 3: Unit 2 exam prep and feedback of unit 1 And tool box |
| | Term 4: Exam prep and unit 1 sign off and tool box |
| | Term 5: Unit 3 and tool box |
| | Term 6: Unit 3 and tool box |
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| Year 11 | Exam Board: NCFE Qualification: Level 1/2 Vcert in Engineering Studies |
| | Term 1: Unit 3 and exam prep and tool box |
| | Term 2: Unit 3 and exam prep and tool box |
| | Term 3: Unit 3 feedback and sign off and tool box |
| | Term 4: Unit 4 and exam prep for students re- taking and tool box |
| | Term 5: Unit 4 and tool box |



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| | Term 6: Unit 4 and tool box |
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| Year 12 | Exam Board: Eduqas Qualification: Level 3 Product Design |
| | Term 1: Coursework – Design context and health and safety |
| | Term 2: Coursework – Research |
| | Term 3: Coursework – Design proposal |
| | Term 4: Coursework – Make exam prep for mocks |
| | Term 5: Coursework – Make |
| | Term 6: Coursework – Make and production log |
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| Year 13 | Exam Board: Eduqas Qualification: Level 3 Product Design |
| | Term 1: Coursework – Evaluative |
| | Term 2: Exam prep |
| | Term 3: Exam prep |
| | Term 4: Exam prep |
| | Term 5: Exam prep |
| | Term 6: Exam prep |



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| Extra-Curricular Activities: | Brunell university showcase Afternoon tea event Expert cookery workshops (Reforming of Innovation Academy) Gardening/History/Food collaboration D&T trip to Disney Trip to London for Engineering STEM events/trips including STEM day "Mission to Mars" collaboration with ICT, Maths and Science. Dragons Den style event collaboration project Brunel University trip |