# CORLEY ACADEMY TECHNOLOGY CURRICULUM JOURNEY

**CORE PATHWAY**

## DESIGN & TECHNOLOGY GCSE

Examination Assessment

Examination Preparation

Controlled Assessment Coursework

**11**

In-depth knowledge and understanding
- Engineering design
- Fashion and textiles
- Product design

Investigating the work of others

Modern and Smart Materials

Ecological and social footprint

Energy

Impact of emerging technologies

← WJEC GCSE Design & Technology

## VCERTS FOOD AND COOKERY

Examination Assessment

Examination Preparation

Controlled Assessment Coursework

Menu and action planning

MENU

Recipe Amendment

**11**

Food Preparation and cooking skills

Factors affecting food choice

Food Legislation and provenance

Food Groups

Health and Hygiene

NCFE VCERTS FOOD AN COOKERY →

**10**

D&T -Acrylic Fan Project – thermoforming and thermosetting plastic.

FT - Raising agents

FT -Staple Diets

FT- Multicultural food

FT - Vitamins and minerals

D&T Pewter Casting – Jewellery Project

D&T Timber/ CAD/CAM Box Project

FT - Senses

FT - Energy

KS3 Curriculum – YEAR 1 →

D&T Birdfeeder Project – Timber, heat treatment of metal

FT - Nutrients and hydration

FT - Food packaging and labelling

FT - Special diets religion

FT - Special diets medical

GLUTEN FREE

**8&9**

KS3 Curriculum – YEAR 2 →

D&T - Mechanisms

FT -Eatwell Guide and energy

FT - Seasonality

D&T - Textiles Cushion Project

D&T – Keyring project/ 2D design CAD/CAM

D&T – Baseline. Wooden pencil holder

D&T – Health and Safety.

D&T – Nightlight project/ electronics CAD/CAM

FT – Dairy Foods and Eggs – Processing food.

FT Starchy carbohydrates Rubbing In

FT – Fruits and vegetables / Peeling and slicing

FT- Weighing & measuring / ratio's

FT – Using the hob / Conduction

Baseline Assessment

AQA KS3 Curriculum →

FT - Health, hygiene & safety

FT - The Eatwell Guide

FT - Knife safety / Enzymic browning

FT - Using the oven / Dextrinisation

**7**

Year 7 → Year 11

**Designing and making**

Use research to identify user needs

Develop specifications

Use specialist tools, machines and techniques

Use a range of materials, components and ingredients

Cook and apply the principles of nutrition and healthy eating.

Solve design problems

Develop design ideas

Analyse work of professionals

Develop technical knowledge

Test, evaluate and refine ideas