Technology

Year group	Band: 7A Groups 1-7
Course	KS3 Technology
Assessment	Assessment: Projects are internally assessed and standardised. The outcomes are reported on using new number grades.

Course content	YR 7 PASSPORT	Project 1	Project 2	Project 3	Project 4	Project 5
	Induction: • Introduction to the department. • What is Technology? • Health and Safety in Technology • British Designers • How you are assessed.	**Product Design:** **SENET BOARD GAME:** • Writing Design Briefs and specifications. • Product Analysis. • Planning and making within a workshop. • Workshop tools & equipment. • Using Woods & Manufactured Boards.	**Food Technology** **PREPARATION AND COOKING SKILLS** • Developing and securing basic preparation and cooking skills. • Safe use of an oven, hob and basic equipment. • Preparation skills – such as slice, dice, chop grate. • Prepare and cook meat hygienically and safely.	**Textiles** **PUPPET DESIGN** • Developing and securing basic design and finishing techniques. • Design a puppet against a design brief. • Develop a range of finishing techniques such as applique and hand stitching skills. • Ensure you use equipment safety and efficiently.	**Engineering** **INTRODUCTION TO ENGINEERING DRAWING** • Basic drawing skills • 2D drawing • Orthographic • 3D drawing systems such as oblique and isometric projection.	**Computer Aided Design (CAD)** **INTRODUCTION TO CAD** • Different CAD packages, • Being creative with CAD. • Skills in design and manufacture. • Measuring with precision using British Standards on CAD.
Useful websites	Technology Student.com www.technologystudent.com Design and technology Association*https://www.data.org.uk/*					

Year group	Band: 7R Groups 1-3				
Course	KS3 Technology				
Assessment	Assessment: Projects are internally assessed and standardised. The outcomes are reported on using new number grades.				
Course content	**YR 7 PASSPORT**	**Project 1**	**Project 2**	**Project 3**	**Project 4**
	Induction: • Introduction to the department. • What is Technology? • Health and Safety • British Designers • How you are assessed.	**Product Design:** **SENET BOARD GAME:** • Writing Design Briefs and specifications. • Product Analysis. • Planning and making within a workshop. • Workshop tools & equipment. • Using Woods & Manufactured Boards.	**Food Technology** **PREPARATION AND COOKING SKILLS** • Developing and securing basic preparation and cooking skills. • Safe use of an oven, hob and basic equipment. • Preparation skills – such as slice, dice, chop grate. • Prepare and cook meat hygienically and safely.	**Engineering** **INTRODUCTION TO ENGINEERING DRAWING** • Basic drawing skills • 2D drawing • Orthographic • 3D drawing systems such as oblique and isometric projection.	**Computer Aided Design (CAD)** **INTRODUCTION TO CAD** • Different CAD packages • Being creative with CAD. • Skills in design and manufacture • Measuring with precision using British Standards using CAD.
Useful websites	Technology Student.com www.technologystudent.com Design and technology Association*https://www.data.org.uk/*				

Year group	Band:8A Groups 1-7
Course	KS3 Technology
Assessment:	Assessment: Projects are internally assessed and standardised. The outcomes are reported on using new number grades.

Course content:	YR 8 PASSPORT	Project 1	Project 2	Project 3	Project 4	Project 5/6
	• What is Technology? • Review of Health and Safety. • British Designers. • How you are assessed. 'Progress over time'.	**Product Design:** **DESIGNER CLOCKS** • Responding to design Briefs • Writing specifications • Research skills. • Product analysis. • Designing and developing ideas. • Categories of plastics • Manufacturing skills in plastic. • Environmental issues/recycling of plastics. • Flow Charts – Planning. • Evaluation and testing.	**Food Technology** **PREPARATION AND COOKING SKILLS** • Developing and securing the preparation and cooking of high skilled products. • Introducing you to developing and securing basic preparation and cooking skills. • Know how to prepare and make doughs. • Know how to thicken sauces. • Investigate scientific properties of food and understand dietary needs.	**Textiles** **DECORATIVE CUSHION** • Developing and securing design and various decorative techniques within Textiles. • Design a cushion against a design brief. • Develop a range of decorative techniques such as tie-dye, applique, fabric pens and transfer printing. • Use the sewing machine and iron safety and efficiently.	**Electronic Products** **THE PORTABLE SPEAKER** • Make a working electronic circuit. • Learn how to solder safely. • Recognise different electrical components (parts) • Learn how to read a circuit diagram. • Read colour coding on resistors. • Basic applied maths relating to Engineering and electronics.	**Engineering /CAD** **DEVELOPING TECHNICAL ENGINEERING DRAWING/CAD skills** • The project will build you to basic drawing skills from Year 7. • Further develop your understanding of Engineering. • Advanced 2D drawing such, as well 3D drawing systems such as oblique and isometric projection. • Precise measuring. • Different ways of drawing products and systems. • Developing and securing advanced Computer Aided Design.

Useful websites	Technology Student.com www.technologystudent.com Design and technology Association*https://www.data.org.uk/*

Year group	Band: 8R Groups 1-4				
Course	KS3 Technology				
Assessment:	Assessment: Projects are internally assessed and standardised. The outcomes are reported on using new number grades.				
Course content:	YR 8 PASSPORT	Project 1	Project 2	Project 3	Project 4
	- What is Technology? - Review of Health and Safety - British Designers - How you are assessed. Progress over time.	**Product Design:** **DESIGNER CLOCKS** - Responding to design Briefs - Writing specifications - Research skills. - Product analysis. - Designing and developing ideas. - Categories of plastics - Manufacturing skills in plastic. - Environmental issues/recycling of plastics. - Flow Charts – Planning. - Evaluation and testing.	**Food Technology** **PREPARATION AND COOKING SKILLS** Developing and securing the preparation and cooking of high skilled products. - Introducing you to developing and securing basic preparation and cooking skills. - Know how to prepare and make doughs. - Know how to thicken sauces. - Investigate scientific properties of food and understand dietary needs.	**Textiles** **DECORATIVE CUSHION** - Developing and securing design and various decorative techniques within Textiles. - Design a cushion against a design brief. - Develop a range of decorative techniques such as tie-dye, applique, fabric pens and transfer printing. - Use the sewing machine and iron safety and efficiently.	**Electronic Products** **THE PORTABLE SPEAKER** - Make a working electronic circuit. - Learn how to solder safely. - Recognise different electrical components (parts) - Learn how to read a circuit diagram. - Read colour coding on resistors. - Basic applied maths relating to Engineering and electronics.
Useful websites	Technology Student.com www.technologystudent.com Design and technology Association*https://www.data.org.uk/*				