

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: <ul style="list-style-type: none"> • Introduction to the department. • What is Technology? • Health and Safety in Technology • British Designers • How you are assessed. 	Product Design: <p>SENET BOARD GAME:</p> <ul style="list-style-type: none"> • Writing Design Briefs and specifications. • Product Analysis. • Planning and making within a workshop. • Workshop tools & equipment. • Using Woods & Manufactured Boards. 	Food Technology <p>PREPARATION AND COOKING SKILLS</p> <ul style="list-style-type: none"> • 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 <p>PUPPET DESIGN</p> <ul style="list-style-type: none"> • 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 <p>INTRODUCTION TO ENGINEERING DRAWING</p> <ul style="list-style-type: none"> • Basic drawing skills • 2D drawing • Orthographic • 3D drawing systems such as oblique and isometric projection. 	Computer Aided Design (CAD) <p>INTRODUCTION TO CAD</p> <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • Introduction to the department. • What is Technology? • Health and Safety • British Designers • How you are assessed. 	Product Design: <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • INTRODUCTION TO ENGINEERING DRAWING • Basic drawing skills • 2D drawing • Orthographic • 3D drawing systems such as oblique and isometric projection. 	Computer Aided Design (CAD) <ul style="list-style-type: none"> • INTRODUCTION TO CAD • Different CAD packages • Being creative with CAD. • Skills in design and manufacture • Measuring with precision using British Standards using CAD.
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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
	<ul style="list-style-type: none"> • What is Technology? • Review of Health and Safety. • British Designers. • How you are assessed. 'Progress over time'. 	Product Design: DESIGNER CLOCKS <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • What is Technology? • Review of Health and Safety • British Designers • How you are assessed. Progress over time. 	Project 1 Product Design: DESIGNER CLOCKS <ul style="list-style-type: none"> • 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. 	Project 2 Food Technology PREPARATION AND COOKING SKILLS Developing and securing the preparation and cooking of high skilled products. <ul style="list-style-type: none"> • 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. 	Project 3 Textiles DECORATIVE CUSHION <ul style="list-style-type: none"> • 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 safely and efficiently. 	Project 4 Electronic Products THE PORTABLE SPEAKER <ul style="list-style-type: none"> • 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.
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