Curriculum Plan – Design Technology

- This plan is fully in line with your **academic curriculum** structure and the **Eduqas DT Specifications**.
- Each stage builds on prior knowledge and matches the **intent** of promoting creative independence and real-world application.
- Covers **Product Design** and **Food Technology** in a **rotational model** for Years 7–9, transitioning to **specialist depth** in Year 10–11.
- The **KS3 rotations** and **progressive challenge** address the curriculum's emphasis on **equity, inclusion, and incremental skill-building**.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Yr 7	**Introduction to DT + Product Design Skills** Health & Safety, Workshop Rules, Basic Tools	**Polymers: Desk tidy/Pen Pot** Design ideas, Iterative design, Shaping and finishing	**Food Technology 1** Food hygiene, Kitchen safety, Eatwell Guide	**Food Practical Skills** Fruit salad, knife skills, making basic dishes	**Cross-Curricular Mini Project** Incorporating graphics and 2D CAD tools	**Evaluation + Baseline Reteach** Assess & reflect on skills; re-embed practical
Yr 8	**Mechanisms/Linkages** Puppet design project with CAMs	**Product Development + CAD** Card models, exploded drawings, 2D Design	**Food Technology 2** Macronutrients, Hob/cooker safety	**Pasta/Rice Challenge** Practical food design challenge	**Eco Design & Packaging** Sustainability, upcycling project	**Graphics mini challenge** Adobe Illustrator / Canva skills
Yr 9	**Biomimicry Design Challenge** Inspiration from nature, Design problems	**Lamp Project: Iterative CAD** Use of Tinkercad/Onshape, prototyping	**Food Science & Nutrition** Life stages, Gelatinisation, Aeration	**Advanced Food Practical** Recipe adaptations, challenge task	**Client-based Product Design Brief** Working to a target user profile	**AO1: User Research + NEA Prep** Intro to contextual challenges
Yr 10	**GCSE Core Technical Principles** Timbers, Polymers, Metals, Smart Materials	**Practice NEA Task** Iterative design + CAD prototyping	**User Needs & ACCESSFM** Anthropometrics, Ergonomics	**Material Testing & Development** Making mock-ups/prototypes	**Mini NEA Investigation Task** Contextual Research + Planning	**Exam Practice & Theory Recap** Focused revision on topics learned
Yr 11	**GCSE NEA (50%)** Contextual Challenge - AO1 Research + AO2 Initial Ideas	**Development of NEA** AO2 Modelling, Prototyping, Iteration	**NEA Final Prototyping** AO3 Testing & AO4 Evaluations	**Exam Preparation: Technical Principles** Past paper practice + knowledge revision	**Exam Preparation (continued)** Mock Exams & Core Theory	**Final Revision & GCSE Exams** Final targeted interventions

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10 (Hospitality & Catering)	**Introduction to the Hospitality Industry** Job roles, establishment types, catering services (LO1)	**Kitchen operations & food safety** Front vs back of house, workflow, food poisoning (LO2)	**Environmental, hygiene and legal responsibilities** Cleaning rotas, COSHH, kitchen design, equipment use (LO3)	**Start Controlled Assessment (NEA1)** Task research and planning – 8–10 hours	**Continue NEA1 Practical & Evaluation** Knife skills, time planning, written evaluation	**Mini Catering Event Challenge** Team prep for an end-of-year practical catering scenario
Year 11 (Food Prep & Nutrition)	**NEA1 (Food Science Investigation)** Plan, test and evaluate outcomes of an investigation (15%)	**NEA2 Initial Research & Brief** Investigating target group, ideas generation (35%)	**NEA2 Development + Mock Practical** Practical trials, 3-hour timed mock, planning	**NEA2 Final Practical & Write-Up** Making session, written evaluation and photos	**Written Paper Preparation** Nutrition, food science, environmental & food provenance	**Final GCSE Exam** Revision, catch-up and exam paper sat in June