



During each rotation students will...

- * **Research/investigate** – research relevant information to inform my project
- * **Safety** – work safely in a DT environment
- * **Design** – design original ideas
- * **Make** – make a number of products
- * **Evaluate** – evaluate a number of products
- * **Technical knowledge** – apply technical knowledge to successfully complete the above goals

KS3 DT Curriculum

Subject on a Page

	Food	Workshop 1	Textiles	Workshop 2
Year 7	<p>Food Skills Project.</p> <hr/> <p>Introduction to basic cooking skills, health and hygiene.</p>	<p>Pencil Box Project.</p> <hr/> <p>Introduction to hand tools. Marking & measuring.</p>	<p>Crazy Critter Project.</p> <hr/> <p>Introduction to hand sewing skills.</p>	<p>Clapper Board Project.</p> <hr/> <p>Measuring & marking accurately. Materials & properties materials.</p>
Year 8	<p>Factors effecting the food we eat Project.</p> <hr/> <p>Allergies, intolerences, ethical, moral and cultural food choices.</p>	<p>Bridge Building Project.</p> <hr/> <p>Designing, constructing and testing the strength of the product.</p>	<p>Under the Sea Project.</p> <hr/> <p>Introduction to surface decoration techniques.</p>	<p>Bridge building Project.</p> <hr/> <p>Life skills, following a series of instructions, sublimation print development & team work.</p>
Year 9	<p>The importance of nutrition in food</p> <hr/> <p>Nutrients, their sources and functions.</p>	<p>Bird Feeder Project</p> <hr/> <p>Designing a product for a purpose. Development of carpentry skills.</p>	<p>Keith Haring Project</p> <hr/> <p>Further development of complex surface decoration techniques.</p>	