

Hobart High School Key Stage 3 Curriculum Map



Department: D&T

	Unit Title	Knowledge & Skills Developed	Assessment	Personal Development
Year 7				
Unit 1	Hygiene & safety A healthy, balanced diet	Food hygiene and the Eatwell guide Safe use of the hob and oven Choosing healthy ingredients is important Basic knife skills and safe use Creating healthy dishes	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Healthy food choices Working safely
Unit 2	Papers & Boards Introduction to CAD/CAM Introduction to polymers	Introduction to CAD/CAM Properties of paper and board Using CAD/CAM to manufacture a card product Introduction to polymers Using the line bender, oven and vacuum former safely to form and deform plastics	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Sustainable materials and recycling Working safely
Unit 3	Mechanisms and movement	Workshop H&S Introduction to safe use of tools and equipment Tolerances and working accurately Gears, mechanisms, cams and levers	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Working safely
Unit 4	Fibres and fabrics	Fibre and fabric origins Dying fabric Introduction to using a sewing machine Construction skills Decorative techniques including applique	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Textile origins and the impact on the environment
Year 8				
Unit 1	Food safety, skills and planning	Food hygiene and safety – causes of food poisoning Vegetable preparation and knife skills Sauce making Meal planning and adapting a recipe	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Food safety Safe working area

Unit 2	Electronic products	Building on CAD/CAM skills to design and manufacture an amplifier Electronic circuits and components Flowcharts for programming a circuit	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Energy generation CAD/CAM production and automation
Unit 3	Timbers and manufactured boards	Properties of timber and manufactured boards Manufacturing with set material constraints Lamination and timber shaping Design development of clock ideas Orthographic projection	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Deforestation / ethical sourcing
Unit 4	Textiles – sustainability within the textile industry	Properties of fabrics Identifying different methods of printing Designing a sustainable product for a client Building on construction skills using a sewing machine	Starters for 10 DNA assessment End of unit test Verbal feedback Peer, self and teacher assessment	Impact of fast fashion Ethical supply chain

Year 9

Unit 1	Nutritional needs	Food hygiene and safe food storage Energy sources and nutrients Micronutrients. Nutritional and sensory analysis Raising agents Gluten and bread making Food processing Protein alternatives Resource Management. Bacteria and Food Poisoning. Special diets	Knowledge checks. Starters for 10 DNA based on exam style questions and scientific report writing.	Keeping fit and healthy
Unit 2	Metals	Ferrous and non ferrous metals and alloys Designing and creating a mould Scales of production Casting with metal Ergonomics and anthropometric data	DNA – exam style question Starters for 10 Whole class feedback	Designing for a client
Unit 3	Food	Food Safety and Hygiene. Food Contamination, focussing on bacterial contamination. Temperature Control Food Poisoning	Food Poisoning Whodunnit Incorporating a range of literacy and media styles for pupils to access.	Safe food storage

		Quality Control Points and Time planning.		
Unit 4	Composite materials	Designing a product and combining materials Advantages and disadvantages of composites Joining materials Orthographic projection /Isometric projection	DNA – exam style question Starters for 10 Whole class feedback	Presentation skills