Hobart High School Key Stage 3 Curriculum Map



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

Unit 2	Electronic products	Building on CAD/CAM skills to design and	Starters for 10	Energy generation
		manufacture an amplifier	DNA assessment	CAD/CAM production
		Electronic circuits and components	End of unit test	and automation
		Programming a circuit	Verbal feedback	
			Peer, self and teacher assessment	
Unit 3	Timbers and manufactured	Properties of timber and manufactured boards	Starters for 10	Deforestation / ethical
	boards	Manufacturing with set material constraints	DNA assessment	sourcing
		Design development of clock ideas	End of unit test	
		Orthographic projection	Verbal feedback	
			Peer, self and teacher assessment	
Unit 4	Textiles	Properties of fabrics	Starters for 10	Impact of fast fashion
		Identifying different methods of printing	DNA assessment	Ethical supply chain
		Designing a product for a client	End of unit test	
		Building on construction skills using a sewing	Verbal feedback	
		machine	Peer, self and teacher assessment	
Year 9				
Unit 1	Nutritional needs	Food hygiene and safe food storage	Knowledge checks.	Keeping fit and healthy
		Energy sources and nutrients	Starters for 10	
		Nutritional and sensory analysis	DNA based on exam style questions	
		Raising agents	and scientific report writing.	
		Gluten and bread making		
Unit 2	Metals	Ferrous and non ferrous metals and alloys	DNA – exam style question	Designing for a client
		Designing and creating a mould	Starters for 10	
		Scales of production	Whole class feedback	
		Casting with metal		
		Ergonomics and anthropometric data		
Unit 3	Food	Food Safety and Hygiene.	Food Poisoning Whodunnit	Safe food storage
		Food Contamination, focussing on bacterial	Incorporating a range of literacy and	
		contamination.	media styles for pupils to access.	
		Temperature Control		
		Food Poisoning		
		Quality Control Points and Time planning.		
Unit 4	Composite materials	Designing a product and combining materials	DNA – exam style question	Presentation skills
		Advantages and disadvantages of composites	Starters for 10	
		Joining materials	Whole class feedback	
		Orthographic projection /Isometric projection		
Unit 5	Introduction to GCSE	3 week module		
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	Food: Afternoon Tea	
	Creating a timeplan	
	Food Allergies and Intolerances.	
	Product Design: Refining modelling and p	presentation
	skills	