

# D&T/C&N KS3 Curriculum Map

## Key Concepts for all students across Ks3-Ks5

To achieve a good set of practical skills  
Have a good foundation of technical knowledge  
Know how to eat healthy  
Be prepared for their next stage in education/employment



## KS3 Curriculum Intent

We aim to develop mindful confident students who have excellent practical skills, technical knowledge and are equipped to independently prepare healthy nutritional dishes.

## Other key skills promoted through Ks3

Confidence ,Creativity, Communication skills, Organisation skills, Problem solving skills, Resilience, Self discipline, Adaptive thinking, Independence, Perspective

yr 7

### Projects

Balancing Toy  
Drawing skills  
Fridge magnet  
Jammie Dodger  
Practical food preparation & cooking

### Topics covered within projects

Modelling	
vacuum forming	
Computer Aided Design	Paper patterns
Design movements	Running stitches
Plastics introduction	Embroidery
Saw skills	Kitchen hygiene
Accuracy	Eat well guide
Filing	Healthy recipes
Metals	Careers in the food industry
Symmetry	Perspective drawing
Timbers,	Shading
Health & safety	Presentation skills
Needle threading	Careers in interior and exterior design

### Equipment covered within projects

blow torch, pillar drill, files, centre punch, various saws, hammers, templates, jigs, scissors, pencils, rulers, knives, cooker, 2D design software, sand paper

### Cross curricular links

Maths, Art, History, Science, IT

yr 8

### Projects

Mechanism project  
Mobile phone stand  
Promotional key fob  
Door sign  
Adapting recipes to healthier alternatives

### Topics covered within projects

Computer Aided Manufacture	
Computer Aided Design	
Prototyping	Sublimation printing
Pewter Casting	Synthetic fabrics
Plastics	Packaging and nets
Isometric drawing	Vacuum forming
Applying finishes	Graphical presentation
Design Styles	Careers in graphics and graphic design
Gears	Sweet and savoury dishes
Levers	Dough skills
Linkages	Small kitchen appliances
Sewing machine set up	Multi cultural cuisine
Stitching	Careers in the food industry

### Equipment covered within projects

Mini forge, line bender, various saws, pillar drill, files, wet and dry paper, sublimation printer, sewing machine, Lego, small kitchen appliances, cookers

### Cross curricular links

Maths, Art, History, Science, IT

yr 9

### Projects

Architecture project  
Packaging project  
Side Lamp  
Electronics  
Adapting recipes to suit dietary requirements

### Topics covered within projects

3d product modelling and manufacture	
Scale	
orthographic drawing	
Electronic circuits	
Inputs, processes and outputs	
Material waste	
Computer Aided Design	
templates	Careers in the food industry
Sauce making skills	Isometric drawing
Diets	Orthographic drawing
Staple foods	Careers in engineering
Careers in the food industry	Design styles
Isometric drawing	Sustainability
Orthographic drawing	

### Equipment covered within projects

Woks, blow torches small kitchen appliances, templates, soldering, laser cutting, 2D design software, various saws, adhesive, files, cookers

### Cross curricular links

Maths, Art, History, Science, IT, geography