Watling Academy - DT / Food Preparation & Nutrition - Learning Journey 2022-23

A-Level

- Public Exams
- Core content revision
- Core content revision
- NEA Manufacture, Testing and Evaluation
- Mock Exams NEA Manufacture
- NEA Review and Develop
- NEA Investigate and design

GCSE Year 11

GCSE Year 10

- New and Emerging Technologies investigation
- Mini Contextual Challenge focus on specialist materials and processes.
- Mini Contextual Challenge focus on specialist materials and processes
- Contextual Challenge Investigation
- Contextual Challenge Design Strategies and iterative design.
- Contextual Challenge Materials, Specialist tools, techniques and equipment.
- Contextual Challenge Testing and evaluation

KS3 Year 9

(students rotate around 3 different projects then specialise after Christmas break)

RESEARCH AND INVESTIGATION ▾ DESIGNING ▾ PLANNING AND MAKING ▾ TESTING AND EVALUATING ▾

DT Resistant Materials
Materials and their working properties, design strategies, mechanical devices, specialist tools and equipment, communication of ideas, specialist techniques and processes, prototyping, new and emerging technology

DT Textiles
Materials and their working properties, impact of new and emerging technologies, development of smart and modern materials, cultural and ethical factors, specialist equipment and processes.

Food Preparation and Nutrition
Food nutrition and health; food science; food safety; food choice; food provenance; end of unit food preparation task.

Dragon's Den Challenges
Students complete research, design and make a product for sale in each of the DT subjects. Presentations in the style of Dragon's Den. Students will then choose a DT option for the rest of the year.

KS3 Year 8

(students rotate around 3 different projects)

RESEARCH AND INVESTIGATION ▾ DESIGNING ▾ PLANNING AND MAKING ▾ TESTING AND EVALUATING ▾

LED Lamp
Problem solving real-world design scenarios. Working with different materials and electronics

Eco Printed Bags
Sustainability in textiles, 6Rs, fibres & fabrics, CAD, CAM, safe use of heat press, heat transfer printing, decorative techniques.

Tastes of Europe
Food hygiene and safety, knife skills, safe use of small kitchen equipment, all-in-one and rubbing in methods, all-in-one and roux methods for sauce making, creaming method for cake making, research, evaluation.

KS3 Year 7

(students rotate around 3 different projects)

RESEARCH AND INVESTIGATION ▾ DESIGNING ▾ PLANNING AND MAKING ▾ TESTING AND EVALUATING ▾

CAM toys and Ali-mals
Wood, plastic and metal, safe use of machinery, safe use of hand tools, CAD, CAM, prototyping.

Upcycled shirt monsters
Fibres & fabrics, 6Rs, safe use of small textiles equipment, safe use of sewing machines, embroidery, appliqué, sustainability.

Fantastic Five!
Food hygiene and safety, knife skills, safe use of small kitchen equipment, boiling, grilling, baking.