## DESIGN & TECHNOLOGY: KS3 Progress Map

YEAR	TOPIC/	PRIOR	SUBSTANTIVE	ASSESSMENT	SKILLS/ TECHNIQUES	META SKILLS
GROU	PROJECT/	SUBJECT	KNOWLEDGE			
P	DISCIPLINE	KNOWLEDGE				
YEAR 7	PRODUCT DESIGN: ICT PHONE HOLDER	General use of ICT (Office Suite as a minimum).	<ul> <li>Digital file management</li> <li>ICT: how to use Coreldraw.</li> <li>Using the work of others as a starting point to creativity.</li> <li>Creating a laser pathway</li> <li>Knowledge of CNC machining</li> <li>Plastic-Forming</li> <li>Health &amp; Safety</li> <li>Working to a specification</li> <li>How to produce a high quality product</li> </ul>	Technical ability to use the Bezier tool in Adobe Illustrator to create a CNC pathway to export to a laser-cutter.	<ul> <li>Creating folders; naming files</li> <li>Navigating the various areas of the software</li> <li>Using keyboard/ mouse short-cuts</li> <li>Shape tool; Bezier tool; virtual segment tool</li> <li>Manipulating Bezier nodes</li> <li>Weld/ trim and intersect</li> <li>Fill, outline, copy and paste</li> <li>Grouping, dimensioning</li> <li>Using the laser-cutter</li> <li>How to use a line bender</li> <li>Working to specific sizes (templates); fit for purpose</li> </ul>	<ul> <li>Independent learning</li> <li>Selective decision-making</li> <li>Sensitivity to a design brief</li> <li>Working within a limited set of criteria</li> <li>Growth mindset; mastery through effort/ time.</li> </ul>

	PRODUCT	➤Drawing skills	Concept of Product Design	Standard of	<ul> <li>Workshop safety; safety signs;</li> </ul>	Selective decision-making
	DESIGN:	➤Descriptive writing	Design styles / intentions	practical work	emergency stop buttons; hidden	Sensitivity to a design brief
			<ul> <li>Product analysis</li> </ul>	including safely	dangers; self-discipline	<ul> <li>Working within a limited set of</li> </ul>
	IN THE		<ul><li>Working to a specification</li></ul>	and accurately	Use of FAME as a scaffold to initial	criteria
	STYLE OF		<ul><li>Writing a specification</li></ul>	working with hand	product analysis	Growth mindset; mastery
	ALESSI		Using the work of others as a	tools and	How to use a Vacuum Former	through effort/ time.
	ALESSI		starting point to creativity.	machines and	How to use various machines	Self-management of risk
			<ul> <li>Plastic-Forming</li> </ul>	finishing a specific	including; Hegner Saw, Pillar drill,	
			Use of Jigs and templates	material to a high	Soldering iron	
			<ul> <li>Electronic Circuit Knowledge</li> </ul>	standard.	How to design a successful Vacuum	
			Health and Safety		Form mould	
			How to produce a high quality		> Quality of finish	
			product		> Working Properties of MDF and HIPS	
					Understand and be able to Identify	
					polarity of electrical components	
					Produce a viable working circuit and be able to identify and partify faults	
					be able to identify and rectify faults	
-		➤Drawing skills	➤ Why Textiles is important.	Development of	<ul> <li>Understanding what Textiles is.</li> </ul>	<ul> <li>Independent learning</li> </ul>
	TEXTILES:	<ul> <li>Basic cutting skills</li> </ul>	<ul> <li>Why restlies is important.</li> <li>Working from sources of inspiration.</li> </ul>	Initial Ideas	<ul> <li>Classroom safety; hidden dangers;</li> </ul>	<ul> <li>Selective decision-making</li> </ul>
	PENCIL	<ul> <li>Basic cutting skins</li> <li>Basic hand</li> </ul>	<ul> <li>Ability to generate design ideas.</li> </ul>	through to a final	self-discipline.	<ul> <li>Sensitivity to a design brief</li> </ul>
	CASE	stitching	<ul> <li>Working creatively.</li> </ul>	solution. Producing	<ul> <li>Use of success criteria to inform</li> </ul>	<ul> <li>Working within a limited set of</li> </ul>
	0,102	otitoring	<ul><li>➤ Use of templates.</li></ul>	a successful final	design decisions.	criteria.
			$\triangleright$ Cutting of materials.	design for the	<ul> <li>How to use various pieces of</li> </ul>	<ul> <li>Growth mindset; mastery</li> </ul>
			≻ Health & Safety	pencil case which	equipment including; cutting tools,	through effort/ time.
			$\succ$ Correct and safe use of machinery.	fulfils the design	iron, sewing machine.	<ul> <li>Self-management of risk.</li> </ul>
			➤ Working to a specification	criteria.	How to design a successful design.	<ul> <li>Team work skills.</li> </ul>
			➤ How to produce a high quality		Quality of finish	
			product		<ul> <li>Safely operate the sewing machine.</li> </ul>	
			➤ Evaluation skills.		To produce a creative and viable	
					product.	
					To evaluate the final outcome	
					objectively.	
	FOOD:	<ul> <li>Basic food</li> </ul>	<ul><li>Food Safety and hygiene</li></ul>	<ul> <li>Design a pasta</li> </ul>	<ul><li>What is good food hygiene and</li></ul>	<ul> <li>Independent learning</li> </ul>
		preparation	<ul><li>Weighing and Measuring</li></ul>	salad that meets	safety? An introduction to safe food	> Organisation
			<ul> <li>Kitchen Equipment</li> </ul>		preparation, cooking and storage	

ON TO FOOD       or skills       > Product Development       su         &       Basic hygiene       and safety in the       > Food Evaluation       > Re         NUTRITION       kitchen       gu       im         or skills       > Food Evaluation       > Sh         im       > Sh       im         or skills       > Food Evaluation       > Re         im       > Sh       im         im <td< th=""><th>oardsdesigning new recipe ideasor the&gt;Gain understanding of following aentsrecipee the&gt;How to develop a basic recipe toafely andmeet the needs of a particularcally intarget groupd&gt;Gain practical skillsal&gt;Introduction to food sensorye againstevaluation</th></td<>	oardsdesigning new recipe ideasor the>Gain understanding of following aentsrecipee the>How to develop a basic recipe toafely andmeet the needs of a particularcally intarget groupd>Gain practical skillsal>Introduction to food sensorye againstevaluation
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YEAR GROUP	TOPIC/ PROJECT/ DISCIPLINE	PRIOR SUBJECT KNOWLEDGE	SUBSTANTIVE KNOWLEDGE	ASSESSMENT	SKILLS/ TECHNIQUES	META SKILLS
EAR 8	PRODUCT DESIGN: ICT PAPER MECHANISMS	<ul> <li>&gt; Digital file management</li> <li>&gt; ICT: how to use Coreldraw.</li> <li>&gt; Using the work of others as a starting point to creativity.</li> <li>&gt; Health &amp; Safety</li> <li>&gt; Working to a specification</li> </ul>	<ul> <li>ICT: Coreldraw as a graphics package</li> <li>Concept of digital graphic design</li> <li>Iterative design process</li> <li>Health &amp; safety</li> <li>Safe and skilful use of tools</li> <li>Working to a specification</li> <li>Digital printing</li> </ul>	<ul> <li>Iterative design.</li> <li>Development of a product through the use of modelling. Being able to assess a piece of work and make working modifications to aid the successful development of a product.</li> </ul>	<ul> <li>Fonts/ lettering styles; fills; line weight; transformations; importing and manipulation of images; advanced layering</li> <li>Safe and accurate use of craft knives; safety rulers; cutting mats.</li> <li>Prototyping; modelling; modifications</li> <li>Evaluation/ analysis</li> <li>Understanding of print margins/ page set-up</li> </ul>	<ul> <li>Independent learning</li> <li>Selective decision- making</li> <li>Sensitivity to a design brief</li> <li>Working within a limited set of criteria</li> <li>Growth mindset; mastery through effort/ time.</li> <li>Time management/ working to deadlines</li> <li>Using feedback to improve work</li> <li>Self-management of risk</li> </ul>
Y	PRODUCT DESIGN: SWEET DISPENSER	<ul> <li>Concept of Product Design</li> <li>Product analysis</li> <li>Working to a specification</li> <li>Writing a specification</li> <li>Using the work of others as a starting point to creativity.</li> <li>Use of Jigs and templates</li> </ul>	<ul> <li>Understanding the iterative design process</li> <li>Target markets</li> <li>How to produce orthographic drawings</li> <li>Commercial standards</li> <li>British standards dimensioning</li> </ul>	Showing an understanding of how to produce a technical drawing using British Standards Conventions.	<ul> <li>Scale drawing</li> <li>Technical drawing</li> <li>Workshop safety; safety signs; emergency stop buttons; hidden dangers; self-discipline</li> <li>How to use various machines including; Hegner Saw, Pillar drill, Soldering iron</li> <li>Quality of finish</li> </ul>	<ul> <li>Independent learning</li> <li>Selective decision- making</li> <li>Sensitivity to the needs of others</li> <li>Working to specifications</li> <li>Growth mindset; mastery through effort/ time.</li> </ul>

TEXTILES: CULTURAL CUSHION	important. ► Working from sources of	<ul> <li>To understand Fabric manipulation techniques.</li> <li>Applique.</li> <li>Tie Dye.</li> <li>Ability to generate design ideas.</li> <li>Working creatively.</li> <li>Use of templates.</li> <li>Cutting of materials.</li> <li>Health &amp; Safety</li> <li>Correct and safe use of machinery.</li> <li>Working to a specification</li> <li>How to produce a high quality product</li> <li>Evaluation skills.</li> </ul>	<ul> <li>Development of Initial Ideas</li> <li>Initial Ideas</li></ul>	Working Properties of MDF Classroom safety; hidden dangers; self-discipline. Use of success criteria to inform design decisions. How to use various pieces of equipment including; cutting tools, iron, sewing machine. How to design a successful cushion cover design. Quality of finish How to correctly thread up and safely operate the sewing machine. To produce a creative and viable product. To evaluate the final poutcome objectively.	<ul> <li>Self-management of time and risks</li> <li>Self-reflection</li> <li>Taking pride in your work</li> <li>Independent learning</li> <li>Selective decision- making</li> <li>Sensitivity to a design brief</li> <li>Working within a limited set of criteria.</li> <li>Growth mindset; mastery through effort/ time.</li> <li>Self-management of risk.</li> <li>Team work skills.</li> </ul>
FOOD : FAMILY MEA	<ul> <li>Food Safety and hygiene</li> <li>Weighing and Measuring</li> <li>Kitchen Equipment</li> <li>Eatwell Guide</li> <li>Product Development</li> <li>Practical Skills</li> </ul>	<ul> <li>Development and preparation of healthy Family meals</li> <li>Diet and diet related disease</li> <li>Recipe Development</li> <li>5 a Day and Its importance</li> </ul>	<ul> <li>Develop a Ragu</li> <li>Pasta Sauce to meet specific</li> <li>success criteria</li> <li>Shop for the ingredients</li> <li>Weigh/measure the ingredients</li> </ul>	Practical Recipe Development More advanced practical skills Developing aesthetic ability	<ul> <li>Independent learning</li> <li>Organisation</li> <li>Growth mindset; mastery through effort/ time</li> <li>Team Work</li> <li>Time Management</li> </ul>

➢ Food Evaluation	<ul> <li>Seasonality</li> <li>Introduction to nutrition</li> </ul>	successful pasta sauce safely and hygienically in the lesson	<ul> <li>Introduction to macro and micronutrients in relation to the Eatwell Guide</li> <li>Making and Planning healthy, well balanced main meals using fresh ingredients</li> <li>Seasonality/Environmental Issues linked to Food</li> </ul>	<ul> <li>Health and Wellbeing in relation to diet and nutrition</li> <li>Cross Curricular links to Citizenship (Making informed choices as a consumer) &amp; Geography (Seasonality and environmental issues)</li> </ul>

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YEAR	TOPIC/ PROJECT/ PRIOR SUBJECT		SUBSTANTIVE	ASSESSMENT	SKILLS/	META SKILLS	
GROUP	DISCIPLINE	KNOWLEDGE	KNOWLEDGE		TECHNIQUES		
YEAR 9	PRODUCT DESIGN: MINI-SKILLS	<ul> <li>Workshop safety; safety signs; emergency stop buttons; hidden dangers; self-discipline</li> <li>How to use various machines including; Hegner Saw, Pillar drill,</li> <li>How to design a successful Vacuum Form mould</li> <li>Quality of finish</li> </ul>	<ul> <li>Bottle-opener</li> <li>Working with Aluminium</li> <li>Health and Safety</li> <li>Milling Machine</li> <li>Pillar Drill (metal)</li> <li>Finishing</li> <li>Set dimensions (accuracy)</li> <li>Surfboard</li> <li>Lamination</li> <li>Working with natural timber</li> <li>Adhesives</li> <li>Timber conversion</li> <li>Finishes sanding/ filing</li> <li>Skateboard</li> <li>Bag-pressing</li> <li>Veneers</li> <li>Working with manufactured boards</li> <li>Adhesive</li> <li>Lamination</li> <li>Formers</li> <li>Acrylic Pebble</li> <li>Adhesives</li> <li>Lamination</li> <li>Finishing</li> </ul>	To be able to describe various processes regarding the working properties of woods, metals and plastics and to understand the use of various tools and methods of joining specific to each material area.	<ul> <li>Workshop safety</li> <li>Use of various machines including: Milling Pillar drill, Rotary/ belt sander, Bag Pressing,</li> <li>Appropriate use of adhesives including: PVA, Tensol Cement, Cross- linking PVA</li> <li>Hand tools inc; Files,</li> <li>Use of templates/ jigs/ formers</li> <li>Finishing techniques for wood, metals and plastics (Beeswax, T-cut, wet and dry,</li> <li>Lamination of woods and plastics</li> </ul>	<ul> <li>Independent learning</li> <li>Selective decision-making</li> <li>Taking on board verbal audio and kinaesthetic instruction.</li> <li>Growth mindset; mastery through effort/ time.</li> <li>Time management/working to deadlines</li> <li>Managing multiple practical outcomes and ensuring a high level of quality control</li> <li>Using verbal feedback to improve work</li> <li>Self-management of risk</li> </ul>	

PRODU DESIG CAD/C SOLIDWO	AM > Understanding general ICT platforms along with short-cut keys and	<ul> <li>Understanding of the term CAD/CAM and how it relates to design within industry</li> <li>How to use an industry- standard solid-modelling platform to create product designs ready for rapid prototyping</li> <li>Rapid prototyping (3D printing)</li> <li>Working within constraints and producing designs to exact measurements and requirements</li> <li>Designing multiple parts ready for assembly</li> <li>Final render and product</li> </ul>	Demonstrate the use and understanding of 3D design software through a variety of exercises with increasing levels of difficulty. To use technical terminology when describing each process.	<ul> <li>Manipulation of a virtual, 3D environment</li> <li>Tools: extrude cut; revolve; sketch patterning; creating valid profiles; shape tools; Bezier tool; creating workplanes; dimensioning</li> </ul>	
TEXTIL	different Textile	<ul> <li>Use of success criteria to inform design decisions.</li> <li>How to use various pieces of equipment including; cutting tools, iron, sewing machine, sublimation printer and heat press equipment.</li> <li>How to design a successful repeat pattern for a fabric design.</li> <li>How to produce a complex and feasible print.</li> <li>Quality of finish</li> </ul>	Development of Initial Ideas through to a final solution. Producing a successful final design for the case which fulfils the design criteria.	<ul> <li>Creativity</li> <li>Independent learning</li> <li>Selective decision- making</li> <li>Sensitivity to a design brief</li> <li>Working within a limited set of criteria.</li> <li>Growth mindset; mastery through effort/ time.</li> <li>Self-management of risk.</li> <li>Team work skills.</li> </ul>	ablet

	<ul> <li>Ability to generate design ideas.</li> <li>Working creatively.</li> <li>Health &amp; Safety</li> <li>Correct and safe use of machinery.</li> <li>Working to a specification</li> <li>How to produce a high quality product</li> <li>Evaluation skills.</li> </ul>	<ul> <li>How to correctly thread up and safely operate the sewing machine.</li> <li>To produce a creative and viable product.</li> <li>To evaluate the final outcome objectively.</li> <li>Resilience - correctly mistakes. Improving designs.</li> </ul>	
TEXTILES Hand Embroidery project	<ul> <li>Researching Embroidery artist as a starting point to creativity.</li> <li>To understand the correct process for hand embroidery.</li> <li>Ability to generate design ideas.</li> <li>Working creatively.</li> <li>Health &amp; Safety.</li> <li>Working to a specification</li> <li>How to produce a high quality product</li> <li>Evaluation skills.</li> </ul>	<ul> <li>Use of success criteria to inform design decisions.</li> <li>To learn different types of hand embroidery stitches.</li> <li>How to design a successful Christmas decoration using hand embroidery.</li> <li>To embellish with beads/sequins.</li> <li>Quality of finish</li> <li>To evaluate the final outcome.</li> <li>Standard of practical work including safely and accurately working with hand skills and sewing machines and finishing a standard.</li> <li>Standard of practical work including safely and accurately working with hand skills and sewing machines and finishing a standard.</li> <li>Creativity Selective decision- making</li> <li>Sensitivity to a design brief</li> <li>Growth mindset; mastery through effort/ time.</li> <li>Resilience - correctly mistakes. Improving designs.</li> </ul>	
TEXTILES Decorative techniques sampling	<ul> <li>Researching different Textile Artists as a starting point to creativity.</li> <li>To understand how the artists have worked and recreated their work</li> </ul>	<ul> <li>How to use various pieces of equipment including; practical work of equipment including; including safely machine, sublimation printer and heat press equipment.</li> <li>To learn new techniques including: machines and printer and heat press including and ascurately mastery through effort/ time.</li> <li>Printing techniques finishing a</li> <li>Standard of practical work of equipment including; practical work of equipment.</li> <li>Standard of practical work of equipment.</li> <li>Selective decision-making of equipment.</li> <li>Mand skills and sewing machines and of inishing a</li> <li>Selective decision-making of equipment.</li> </ul>	

	<ul> <li>using similar techniques.</li> <li>Ability to generate design ideas.</li> <li>Working creatively.</li> <li>Health &amp; Safety</li> <li>Correct and safe use of machinery.</li> <li>Evaluation skills.</li> </ul>	<ul> <li>Dyeing specific product to a high mistakes. Improving designs.</li> <li>Applique standard.</li> <li>Reverse applique</li> <li>Patchwork/collage</li> <li>Quality of finish</li> <li>How to correctly thread up and safely operate the sewing machine.</li> <li>To evaluate the final outcome</li> </ul>
TEXTILES Shorts project	<ul> <li>Researching different Textile</li> <li>Artists as a starting point to creativity.</li> <li>To understand How to use a commercial pattern.</li> <li>Understand all the different markings on a pattern.</li> <li>Understand pattern construction.</li> <li>Ability to generate design ideas.</li> <li>Health &amp; Safety</li> <li>Correct and safe use of machinery.</li> <li>Working to a specification</li> <li>How to produce a high quality product</li> <li>Evaluation skills.</li> </ul>	<ul> <li>How to use various pieces of equipment including; cutting tools, iron, sewing machine, and overlocker.</li> <li>To learn pattern construction;</li> <li>Constructing and inserting darts.</li> <li>Using interfacing.</li> <li>Attaching a waistband.</li> <li>Specific product to a high</li> <li>Using an overlocker safely.</li> <li>Seam allowances.</li> <li>Hook and eyes.</li> <li>How to correctly thread up and safely operate the sewing machine.</li> <li>To evaluate the final outcome</li> </ul>
FOOD: MASTERCHEF	<ul> <li>Food Hygiene and Safety</li> <li>Knife Skills</li> </ul>	Preparing and developing healthy main meals       Develop a basic sausage roll recipe       High level Practical Development Skills; Peeling, chopping,       Independent learning

$\succ$	Basic	2	2	Vegetable Cuts	٨	Shop for the		dicing, foaming,	$\triangleright$	Growth mindset:
	development of			Food Safety, hygiene		ingredients		sautéing, binding,		mastery through
	recipes			and Food Poisoning	>	Weigh/measure		rubbing in, reducing,		effort/ time
>	Kitchen			Roux Method of		the ingredients		shaping, proving,	>	Team Work
,	Equipment			sauce making	>	Make a		baking, cake decoration	>	Time Management
>	Introduction to			Making fresh pasta	Ĺ	successful	>	Understanding Food	>	Health and
,	the Eatwell			Cooking multicultural		developed	ŕ	Labelling Information	Í	Wellbeing
	Guide			meals		sausage roll		Introduction to nutrition	>	Cross Curricular
>	Sensory			Making Different		safely and	-	and science of food	1	links to Citizenship
	Evaluation	, í		types of Pastry		2	~	Development of		and maths
×				Food Presentation		hygienically in	>			
>	Product				~	the lesson		functional qualities of		(Portioning and
	Analysis			Making cakes and	>	Evaluate your		ingredients		Costing)
>	Product			bakes using different		success	۶	Making and planning		
	Evaluation			methods				healthy, well balanced		
>	Basic cooking	>		Cake Decoration				main meals using fresh		
	processes -	>		Introduction to Food				ingredients		
	Sauce making –			and Nutrition			۶	Costing and portioning		
	Bechamel,	>	۶	Introduction to				of ingredients		
	preparing			Hospitality & Catering			≻	Developing aesthetic		
	vegetables,	>	۶	Energy Balance				ability		
	shaping and	>	≻	Food Packaging						
	forming,	Diges	stive	System						
	sautéing,									
	reducing,									
	boiling, baking,									
	creaming,									
	rubbing in,									
	making bread									