

Technology Phase One Curriculum

Overview:

At Phase 1 we aim to provide students with skills in planning, design, manufacturing and evaluation combined with a basic understanding of sustainability, materials and nutrition. The design of the curriculum is sequential but groups will have a different starting point depending on the timetable. However, all will have covered the required content by the end of Phase 1. Several contemporary projects are completed during the course that ensure students receive a broad exposure to all aspects of Design and Technology that widen their understanding of the creative and technological world around them. Year 7 includes a clear focus on health and safety and developing a good foundation in design skills and realisation of ideas either in the workshop or kitchen. A STEM project is also included in Term 6 as students consider the importance of cross curricular working and the benefits of team work

Content:

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 7	Health and safety, Functions of ingredients	Health and safety, Material properties	Planning a recipe, Eatwell Guide	Analyse the work of past and present professionals, CAD Design	Food waste – environmental issues	STEM Project, Working across subjects Teamwork
Year 8	Safe working practice within the food environment and introduction to risk assessment and HACCP	Safe working practice within the workshop environment and introduction to signage, Material properties	Multicultural foods, Functions of ingredients/nutrients	Iconic Design. Understand how CAD is used in design. Design Process	Dairy and sugars, Allergies and intolerances, Eatwell guide	Test, evaluate and refine ideas/ products against a specification

Who to contact about Phase One Technology:

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