

KS3 Curriculum Plan

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	LP1	LP2	LP3	LP4	LP5	
Year 7	TOPIC	Research, Design & Practical - Food Tech	Iterative design & Practical- Textiles	Research & Application: Cooking & Nutrition	ACCESS FM & Customer Brief	Evaluate
	Knowledge	Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of nutrition and the science of food technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in food technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
	Key Vocab	Balanced diet, nutrition, eatwell plate.	Natural, Synthetic, Manufactured, Pop Art	Nutrition, Dietary Needs, Intolerance, Allergy, Gluten, Personal Activity Level	Design Brief, contemporary design and research	iterative design, refine
Year 8	TOPIC	Research, Design & Practical- Food Tech	Iterative design & Practical- Bauhaus Memphis: Product Design	Research & Application: Free From Diets	Iterative Design & Create	Evaluate
	Knowledge	Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of nutrition and the science of food technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in food technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
	Key Vocab	Food Poisoning, Allergies, Intolerance	Geometric, Angles, CAD, CAM, Iterative Design	iterative process, identification of hazards and issues	Design Brief, contemporary design and research	Iterative design, Refine, ACCESS FM
Year 9	TOPIC	Research, Design & Practical - Food Tech	Iterative design & Practical- Memo Pad: Timbers	Research & Application: World Foods	Iterative Design & ACCESS FM	Evaluate
	Knowledge	Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of nutrition and the science of food technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in food technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
	Key Vocab	Research, Design & Practical application	Hardwoods, Softwoods, Density, Deforestation	Seasonality, Food Miles, World Celebrations	Design Brief, contemporary design, Sustainability	iterative design, refine, ACCESS FM