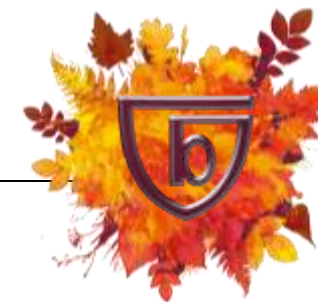


## BRAKENHALE Subjects at a Glance

### Subject : D&T

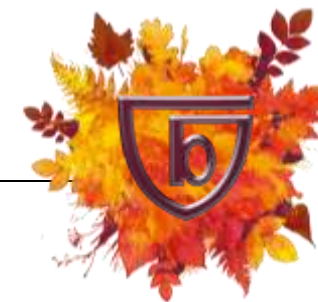
KS3 run a rotation with IT, a series of small projects running for 9/10 weeks.

2020-2021	Textiles		Product Design		Food	
Year 7	<b>Weaving</b>	Each student will research, design, make and evaluate a prototype with a function using recycled materials and the Textiles Weaving technique	<b>Key ring and clock project</b>	Each student will be expected to have researched, designed, developed and made their own functioning acrylic key ring and clock.	<b>Healthy Eating: Time for a Lunch</b>	Weekly demonstrations and practicals, introducing basic skills and the Eatwell plate: balanced diet.
Year 8	<b>Day of the Dead</b>	Each student will learn how to Design by studying the culture (DOTD) for inspiration using the iterative design process. They will make and evaluate a prototype with a function meeting the wants and values of others using intricate hand stitching and specialist equipment.	<b>Elmer the Elephant desk organiser</b>	Each student will be given a Design Brief to batch produce a multi-functional pen and phone holder.	<b>V is for vegetables</b>	Creating dishes, using vegetables as a base, expanding on different cooking techniques and investigating nutrition further
Year 9	<b>Art and Culture</b>	Each student will demonstrate their exploration of Art or Culture around the globe; research, design and make using the iterative design process, demonstrate intricate hand stitching and machine techniques and critically evaluate the end product.	<b>Mood lamp</b>	Designing and making a mood-changing lamp using a variety of materials and construction techniques	<b>Adapting dishes to meet to meet others' needs.</b>	Creating breads, pastry products, meat and pasta products, adapting recipes to meet specific groups' needs.



## BRAKENHALE Subjects at a Glance

2020-2021	AQA Design and Technology. Autumn Term		Spring Term		Summer Term	
Year 10	<b>Theory:</b> Design and Making principles, <b>Core Technical principles:</b> Section 1. New and emerging technologies	<b>Mock NEA: Research and Design</b>	<b>Theory:</b> <b>Core Technical principles:</b> Section 2. Energy, materials, system and devices Section 3. Materials and their working properties	<b>Mock NEA: Design, make and evaluate prototype</b>	<b>Theory:</b> <b>Specialist technical principles:</b> 1. Common specialist technical principles 2. Materials: Source of origin, working with materials, commercial manufacturing, surface treatment and finishes	<b>NEA: Controlled Assessment Realised Research</b>
Year 11	<b>Theory:</b> Revision Exam style questions and use of Knowledge Organisers	<b>NEA: Controlled Assessment Research, Design, Experimentation</b>	<b>Theory:</b> Revision Exam style questions and use of Knowledge Organisers	<b>NEA: Controlled Assessment Design Development, Production and Evaluation</b>	<b>Theory:</b> Revision Exam style questions and use of Knowledge Organisers 2 hour exam	



## BRAKENHALE Subjects at a Glance

2020-2021	WJEC- Hospitality and Catering level 1/2 Autumn Term		Spring Term		Summer Term	
Year 10	<b>Unit 1</b> <b>L04 Know how food can cause ill health</b>	<b>Unit2- L03 Be able to cook dishes</b>	<b>Unit 2</b> <b>L01 - understand the importance of nutrition.</b> <b>L02- Understand menu planning</b>	<b>Unit 2 -</b> <b>L03- Practical world: use of commodities</b>	<b>Unit 1 - L01</b> <b>Understand the environment in which Hospitality and Catering providers operate</b>	<b>L03- produce dishes that could be served on a range of menus</b>
Year 11	<b>Unit 1</b> <b>L02 Understand how Hospitality and Catering providers operate.</b> <b>L03 - How providers meet health and safety requirements</b>	<b>Unit 2</b> <b>Experimenting with garnishing and creation of meals and accompaniments</b>	<b>Unit 2</b> <b>Completing coursework.</b> <b>Answering a design brief, given by the exam board</b>	<b>Unit 2</b> <b>Completion of 3 hour practical exam, linked to brief</b>	<b>Unit 1</b> <b>Revision Tasks, use of knowledge organisers to prepare for the exam.</b>	