



BISHOP VESEY'S GRAMMAR SCHOOL
DESIGN TECHNOLOGY

Curriculum Intent and Overview (Years 7-11)

Intent Statement

Our aim is to develop inquisitive and scholarly global citizens who look for opportunities to positively develop the world around them. We empower students to be creative, considerate of wider issues, and capable of realising their own innovative designs.

		MICHAELMAS TERM	LENT TERM	SUMMER TERM
KEY STAGE 3	Year 7	Rotation 1: Food Technology Hygiene and Safety Equipment and food storage. Healthy eating and a balanced diet Creating two savoury dishes as home learning.	Rotation 2: Design Technology Research biomimicry. Create a suitable design idea. Use of CAD to design and CAM to create a keyring.	Rotation 3: Design Technology Looks at the work of influential designers. Research materials, tools and equipment. Use a range of processes tools and equipment in the workshop to design and create a maze game
	Year 8	Students follow two half- year units in Design Technology. UNIT 1: Project 1: Resistant Materials Research existing products and analyse. Research forces, load, and apply this knowledge. Follow the iterative process to develop a working solution. Create a bridge from timber using a range of workshop tools and techniques. Project 2: Introduced in 2022 Design Ventura competition run by the design museum, the mini project format. 2022 Focus – Wellbeing. Focus on design development for a real life situation.		Students follow two half- year units in Design Technology. UNIT 2: Food Technology Food hygiene and safety/ Food poisoning/ Equipment Healthy eating/ Eat well guide Macro-nutrients- Carbohydrates/Fats/Proteins. Create a range of savoury dishes, bread, pizza, pasta bake, a stir fry, macaroni cheese and Diwali biscuits.
	Year 9	Students follow two half-year units in Design Technology UNIT 1: Resistant Materials Pupils work through the iterative process to design and make a picture frame using the CAD/CAM and a range of workshop tools and equipment.		Students follow two half-year units in Design Technology UNIT 2: Food Technology Pupils develop their cooking skills, creating 9 separate dishes

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KEY STAGE 4	Year 10	New and emerging technologies. Product evolution. Sales of productions. Motion and movement, linkages/cams		Non-examined Assessment project launched June. Identification of client and need. Analysis of existing products
	Year 11	Non examined assessment, student lead project. Weighted at 50% of the GCSE course		Material knowledge. Manufacturing processes. New and emerging technologies. Environmental impact of materials.