



St Benedict's Catholic School

The Catholic Secondary School for West Suffolk

DT CURRICULUM GUIDE

Year 7

Pupil will follow a wide ranging DT curriculum during Year 7 which operates on a carousel system. Which modules/areas they study in a particular term depends upon which DT group they are in.

Graphic Products

Pupils design and make a package for a cake. This project starts with a look at existing forms of packaging. Pupils disassemble packages to increase their understanding of construction. They then consider the use of fonts/colours/layout and symbols before designing their own net and making their final card package.

Resistant Materials

Pupils design and manufacture a paper holder which will be made from different types of plastic. CAD/CAM techniques are introduced to the pupils and they will use these to develop their earlier models. Pupils will decide on the target market group. Their individual final products must promote a new business venture, such as a travel company, a charity or an internet based company. Pupils are shown an existing example that promotes a new local wildlife park. Pupils have to consider how the paper can be used around the home and how it meets specific needs.

Food Technology

Module one

Pupils will have an introduction to the food room and its facilities. They will be taught to handle small preparation and electrical equipment, and use the ovens; while preparing a range of basic vegetable and fruit rich dishes. Our focus will be health and safety and developing a competence in basic food preparation skills. Ingredients used will be selected to reflect seasonality and to apply the principals of healthy eating from the Eatwell plate.

Module Two

We will focus on carbohydrate rich foods (in order to reflect the eatwell plate principals). Students will make a range of bread products as an introduction to recipe development. They will study the source and function of ingredients used and also consider a range of suitable alternative ingredients to suit need. This module begins by evaluating existing bread products to consider suitability for target group. It also acts as an introduction to use of specifications and product analysis.

Core Skills 1

Pupils will take part in a competition to design, develop and present arrange of ideas for the local Bury St Edmunds market. Local traders will engage with the students and select a winning entry which will then be printed onto shopping bags that consumers can buy. During the designing stages pupils study basic design elements such as colour, balance, pattern and look at well known brand identities.

Pupils will investigate each of the topics below and apply some of the content into project work throughout the year.

- Writing design specifications
- What makes a good product?
- Workshop posters
- Relevant design issues
- Sustainability
- Product analysis -the chair

Core Skills 2

Pupils investigate a range of design issues including;

The 6 R's – RECYCLE, REPAIR, RE-USE, RE-THINK, REFUSE and REDUCE.

Waste and it's impact on everyday life.

Pupils also develop a wider understanding of products by carrying out a study on an electric kettle. Once key issues such as function, safety and ergonomics have been considered pupils model their own idea for a kettle.