CHRIST CHURCH
Church of England Secondary Academy

KS3 Design Technology

The Design Technology Faculty will empower every child to become confident designers, makers and creative problem-solvers, whilst developing their resilience and knowledge so they can positively influence the wider world.

What are the big ideas and concepts I will cover this year?
- Health and safety
- Practical making skills
- Designing and evaluating
- Food choice and planning

Careers links: Dietician, culinary scientist, food stylist, nutritionist, chef, engineer, graphic designer, product designer, architect, market researcher

What am I learning about in Design Technology this year?

How can I explore this subject and topic more?
Borrow books from our library about the topic.
Find a related documentary to watch such as 'How it's made'.
Visit a place connected to the topic i.e. farm, restaurant.
Design and prepare a

Culinary skills

What do raising agents do?

Can I use a range of methods such as aeration?

Can I follow a recipe and manage my time effectively?

How can I use conduction and convection to cook sweet and savoury foods?

How can I weigh and measure ingredients accurately?

Safe working practice

Health and safety rules of the workshop

Hazards and accident prevention

What is personal protective equipment?

Identifying a range of specialist equipment

How do I use the correct technique for the selected tool?

What is an emergency stop?

Designing and evaluating

What is the design cycle?

What is a brief and design specification?

What is a target market and how do I design for them?

How can I analyse a product?

What is a design flaw?

Can I justify my design choices?

Food technology — **Food technology** — **Food technology** — **Resistant materials** — **Resistant materials** — **Resistant materials**

Hygiene and safety rules

What are the bridge and claw cutting methods?

How do I use oven and hob safely?

How do I prepare and store food safely?

Hazards, accident prevention and bacteria

Safe working practice

Where does my food come from?

What is the Eatwell Guide?

What is veganism and vegetarianism?

How do I use sensory analysis?

How can I design a balanced meal?

Designing and evaluating

How do I use a range of hand and electrical tools?

Can I identify a range of materials?

What is graphic design and typography?

How do I conduct market research?

Can I work to a brief with constraints?

What is quality control?

Practical skills

Courageous in our learning