DT and Food	Project 1	Project 2	Project 3	Project 4	Project 5
*Please note that projects are taught on a rotation					
Year 7	**Project 1 – Food Preparation & Nutrition** • Personal Hygiene • Enzymic Browning • Method of Heat Transfer • Seasonality • Shortening • Eating Well Guide Practical dishes – Fruit pot, skewers, soup & Cheese scones	**Project 2 – Phone Stand** • Health & Safety in a workshop • Use of hand saws – Tenon & Coping • Use of machines – linisher & pillar drills Timbers – Hardwoods, Softwoods & Manufactured boards.	**Project 3 – Pencil Case** • Packaging • Developments / nets • Colour wheel • Typography • Jigs	**Project 4 – 2D CAD (TechSoft)** • Design Movements – Art Deco • Computer Aided Design • Computer Aided Manufacture • Computer Numerical Control • Use of TechSoft 2D design drawing programme • Key tag design	**Project 5 – Games Controller** • Product development / evolution • Designing for the future • Isometric drawing Corrugated card modelling
Year 8	**Project 1 – Food Preparation & Nutrition** • Proteins – denaturation, gluten formation • Biological raising agent – yeast • Chopping skills – brunoise, julienne • Reduction sauce • Taste testing • Setting up a tasting panel • Function of ingredients • Food safety – salmonella Practical dishes – Bread rolls, Tomato pasta, Carrot cakes, Fajitas	**Project 2 – Aluminium Hook** • Ferrous & Non-ferrous metals • Manufactured boards • Fixing methods – permanent, temporary & adhesives • Cutting metal by hand • Filing – cross & draw • Surface finishes • Multi materials – Metals & manufactured boards	**Project 3 – Upcycled Textiles Pouch** • Use of the sewing machine • Hand sewing • Adding a button • Creating a pattern • User centred design - Designing for a client	**Project 4 – 3D CAD (SolidWorks)** • Isometric & Orthographic drawings • Computer Aided Design • Computer Aided Manufacture • Computer Numerical Control • Use of SolidWorks 3D design drawing programme; • Extruded boss base • Extrude cut • Fillets • Revolves	**Project 5 – House Competition** • British designers • Smart materials • Teamwork – paired • Innovation Scale modelling

				• Assembly Creating a Die & Lego figures	
Year 9	**Project 1 – Food Preparation & Nutrition** • Proteins – denaturation, gluten formation • Biological raising agent – yeast • Chopping skills – brunoise, julienne • Reduction sauce • Taste testing • Setting up a tasting panel • Function of ingredients • Food safety – salmonella Practical dishes – Bread rolls, Tomato pasta, Carrot cakes, Fajitas	**Project 2 – Aluminium Hook** • Ferrous & Non-ferrous metals • Manufactured boards • Fixing methods – permanent, temporary & adhesives • Cutting metal by hand • Filing – cross & draw • Surface finishes • Multi materials – Metals & manufactured boards	**Project 3 – Upcycled Textiles Pouch** • Use of the sewing machine • Hand sewing • Adding a button • Creating a pattern • User centred design - Designing for a client	**Project 4 – 3D CAD (SolidWorks)** • Isometric & Orthographic drawings • Computer Aided Design • Computer Aided Manufacture • Computer Numerical Control • Use of SolidWorks 3D design drawing programme; • Extruded boss base • Extrude cut • Fillets • Revolves • Assembly • Creating a Die & Lego figures	**Project 5 – House Competition** • British designers • Smart materials • Teamwork – paired • Innovation Scale modelling