



# LEADING LEARNING TOGETHER

COMMITMENT, OPPORTUNITY, DISCIPLINE AND EXCELLENCE

## Design & Technology Curriculum Overview - Academic Year 2025-2026

Food and Nutrition/ Design Technology

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
7	Hygiene and safety practices CAD/CAM – 3D	Healthy eating and '5-a-day' CAD/CAM – 3D	Nutrients and Eatwell guide CAD/CAM – 3D	Vegetarian diets Systems and control Input-process-output	Experimental work Systems and control Input-process-output	Food provenance Systems and control Input-process-output
a	Product Design: Timbers	Product Design: Timbers	Product Design: Timbers	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	Product Design: Timbers	Product Design: Timbers	Product Design: Timbers
8	Introduction to Nutrients Mechanics/movement: Automata	Recipe & Food labelling Systems and control Input-process-output Mechanics/movement: Automata	Sugars and diet Mechanics/movement: Automata	Ingredient substitution Mechanics/movement: Automata	Fibre Mechanics/movement: Automata	Protein & Carbohydrates Mechanics/movement: Automata
a	E Textiles	E Textiles	E Textiles	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	E Textiles	E Textiles	E Textiles
9	Nutrition Mini Design & Make: Designer/Jewellery/Metal	Sauces Mini Design & Make: Designer/Jewellery/Metal	Bread making/Heat transference Mini Design & Make: Designer/Jewellery/Metal	Pastry Mini Design & Make: Designer/Jewellery/Metal	Factors affecting food choice Mini Design & Make: Designer/Jewellery/Metal	Cultural menus Mini Design & Make: Designer/Jewellery/Metal
a	Product Design: Timbers/Polymers	Product Design: Timbers/Polymers	Product Design: Timbers/Polymers	FN Practical	FN Practical	FN Practical
b	FN Practical	FN Practical	FN Practical	Product Design: Timbers/Polymers	Product Design: Timbers/Polymers	Product Design: Timbers/Polymers
10	Fruits and vegetables	Health and Nutrients	Health and Nutrients	Food characteristics, cooking foods, processing and preserving	Health, nutrients and provenance	Food safety and food security
	past and present designers Design strategies New and emerging technologies	Mechanics Timbers	Energy Electronics systems Textiles	Industry Culture New and emerging technologies Stock forms	Specialist content	NEA Introduction
11	NEA 1: Food Investigation Task	NEA 1: Food Investigation Task NEA 2: Food Preparation Task (mid November)	NEA 2: Food Preparation Task	NEA 2: Food Preparation Task	Revision	Revision
	NEA	NEA	NEA	Revision	Revision	
12	History of Design Materials and	Joining Finishing User centred design	Design strategies CAD	Environmental design Sustainable design NEA	NEA	NEA



## Design & Technology Curriculum Overview - Academic Year 2025-2026

Food and Nutrition/ Design Technology

	Performance characteristics Material processes, equipment and techniques Drawing techniques	Ergonomics and anthropometrics RA and H&S				
13	Industrial processes NEA	Production systems Legislation NEA	NEA	Revision	Revision	

NOTE: The timings may vary due to the needs of individual students and classes (especially KS3 due to classes having shared teachers) but it is envisaged that all classes will cover the curriculum above.