

Technology Key Stage 3 Curriculum Overview

Students are taught on rotation in Design and Technology through key stage 3

Year	Core	Contextual Maths	Resistant Materials	Food and Nutrition	Textiles	Systems and Control	Graphics
7	Sustainability	Unit conversion Weighing and measuring in DT	Travel Game ID Tag Perspective Drawing	Food hygiene Healthy eating Hidden sugar Seasonal produce Kitchen skills: Knife skills Rubbing in method Following recipes	Fabric construction methods Macramé Plastic wallet Microbe stress pet	Toothbrush timer Electronic Skills: Soldering Component recognitin Electronic calculations	
8	Energy Generation	Scaling recipes – Ratios Perimeter / Area / Volume – basic shapes	Phone/Tab stand Memoboard Orthographic Drawing	Nutrition Bread science Food labelling Recipe design & adaptation Kitchen skills: Combining Ingredients Portion control Cooking with high risk foods	Pencil Case	Steady Hand Game Electronic Skills: Soldering Component Recognition Computer circuit modelling	
9	Designers & Design Movements	DT calculation such as resistor codes Perimeter / Area / Volume – complex shapes	Up-Cycled clock Storage box Isometric Drawing	Food Safety contamination & temperature control) Special dietary needs Food sustainability Fairtrade Kitchen skills: Complex knife skills Reduction sauces Starch thickeners Yeast cookery Hidden sugar Seasonal produce	Decorative cushion		Board game Skills: CAD/CAD Prototyping