

DT Subject Area	Year 7	Year 8	Year 9
Product design 1	Introduction to Materials: Wood Pupils explore the properties of timber and learn basic workshop skills while designing and manufacturing a wooden box.	Mechanisms and Motion Students investigate simple machines and mechanical systems, including levers, linkages, cams, gears, pulleys and robotics.	Structures and Forces Students investigate how structures withstand forces through the design, modelling and testing of bridges.
Product design 2	Systems and Control Introduction to electronic systems through building and testing simple circuits.	Resistant Materials: Metal Students design and manufacture a decorative metal figure while developing practical metalworking skills.	Architecture and Design Students explore architectural design by creating and modelling structures in response to a given design brief.
Textiles	Introduction to Textiles Students learn basic textile techniques, including using patterns and hand sewing skills, to design and make a keyring.	Product Design Students develop sewing machine skills, adapt patterns and produce a personalised pencil case using the ACCESSFM design framework.	Smart Textiles Students combine textiles with electronics using circuits and conductive threads. They also explore sublimation printing, pattern creation and product evaluation.
Food	Introduction to Food Students develop essential kitchen skills including food hygiene, health and safety, knife skills and food preparation techniques. They prepare a range of savoury and sweet dishes while exploring nutrition, evaluation and recipe adaptation.	Food Commodities and Nutrition Students investigate key food commodities including meat, fish, eggs, dairy products, cereals, fruits, vegetables and protein alternatives. They continue to develop practical cooking skills and evaluate the nutritional value of dishes.	Food Provenance and Sustainability Students explore where food comes from, sustainability, food hypersensitivity and the role of Environmental Health Officers (EHOs). Students prepare a variety of savoury and sweet dishes while further developing evaluation and recipe adaptation skills.