



Curriculum Overview - Design Technology

| | Term 1 | Term 2 | Term 3 | Term 4 | Term 5 | Term 6 |
|--|--|--------|---|--------|--|--|
| Year 7 | Train Project - Manufacturing Process | | Development and Application of Modern Manufacturing Processes | | Introduction to Food Technology | |
| Year 8 | PacMan - Engineering Processes | | Graphics—Developing Drawing, Rendering and Presentation Techniques. | | Food and Nutrition | |
| Year 9 | The Engineered World | | The Built Environment | | Food Technology - Culinary Skill Development | |
| Year 10 BTEC Technical Award Level 1/2 in Engineering | Component 1: Exploring Engineering Sectors and Design Applications | | | | Component 2: Investigating an Engineering Project | |
| | Component 1: Responding to an Engineering Brief | | | | | |
| Year 10 EDUCAS Constructing the Built Environment | Unit 1: Safety and security in construction | | | | | |
| | Unit 2: Developing construction projects - Painting and Decorating | | Unit 2: Developing construction projects - Painting and Decorating | | Unit 2: Developing construction projects - Bricklaying | |
| Year 10 WJEC Hospitality and Catering | Unit 1: The Hospitality and Catering Industry | | | | | Hospitality and Catering - Catering Skills |
| Year 11 BTEC | Component 3: Responding to an | | Component 2: Investigating an Engineering Project | | | |



Curriculum Overview - Design Technology

| | | | | |
|---|--|--|--|--|
| Technical Award Level 1/2 in Engineering | Engineering Brief | | | |
| Year 11 EDUCAS Constructing the Built Environment | Unit 2: Developing construction projects - Bricklaying | Unit 3: Planning construction projects | | |
| | | Unit 2: Developing construction projects - Carpentry | | |
| Year 11 WJEC Hospitality and Catering | Unit 2: Hospitality and Catering in Action | | | |
| Year 12 WJEC Level 3 Food Science and Nutrition | Unit 1: Meeting Nutritional Needs of Specific Groups | | | |
| | Unit 2: Ensuring Food is Safe to Eat | | | |
| Year 12 BTEC Level 3 National Ext Certificate in Engineering | Unit 1: Engineering Principles | | | |
| | Unit 2: Delivery of Engineering Processes Safely as a Team | | | |
| | Unit 3: Engineering Product Design and Manufacture | | | |
| Year 12 BTEC Level 3 National Diploma in Engineering | Unit 1: Engineering Principles | | | |
| | Unit 2: Delivery of Engineering Processes Safely as a Team | | | |
| | Unit 3: Engineering Product Design and Manufacture | | | |
| | Unit 5: A Specialist Engineering Product | | | |



Curriculum Overview - Design Technology

| | | | | |
|---|---|--|--|--|
| | Unit 41: Manufacturing Secondary Machining Processes | | | |
| | Unit 42: Manufacturing Primary forming Techniques | | | |
| Year 13 WJEC Level 3 Food Science and Nutrition | Unit 3: Experimenting to Solve Food Production Problems | | | |
| | Unit 4: Current Issues in Food Science and Nutrition | | | |
| Year 13 BTEC Level 3 National Ext Certificate in Engineering | Unit 1: Engineering Principle | | | |
| | Unit 3: Engineering Product Design and Manufacture | | | |
| | Unit 10: Computer Aided Design in Engineering | | | |
| Year 13 BTEC Level 3 National Diploma in Engineering | Unit 1: Engineering Principle | | | |
| | Unit 3: Engineering Product Design and Manufacture | | | |
| | Unit 10: Computer Aided Design in Engineering | | | |
| | Unit 9: Work Experience in the Engineering Sector | | | |
| | Unit 39: Modern Manufacturing Systems | | | |
| | Unit 42: Manufacturing Primary forming Techniques | | | |