

2024-25 D&T Curriculum Map

The below content is subject to change, and will differ slightly in the 2025-26 year. Please contact holly.birkin@oasistemplequarter.org for further information.

	Y7	Y8
Autumn 1	<p>Understanding and analysing products</p> <p>Students begin their journey in D&T by analysing existing products to understand about their aesthetics, cost and function. As well as designing products, students will create their own from paper and board using craft knives.</p>	<p>V&A Innovate Challenge 2024</p> <p>Working in groups of 4-6 students will enter the national competition hosted by the V&A museum. Students must research into a theme set by the museum before innovating a new solution to help solve a problem. The challenge not only gives the students real-world exposure to working to a brief, but it allows them to be introduced to 3D image rendering, working collaboratively, and improving their written descriptions.</p>
Autumn 2	<p>3D printed gifts</p> <p>Learning about computer aided design (CAD) and computer aided manufacture (CAM), students will design their own gift suitable for 3D printing. They will learn the basics of Canva, creating packaging to go with their products before being able to take the finished product home.</p>	
Spring 1	<p>Make > Test > Iterate</p> <p>Students will work through the iterative design process to build an elastic band powered car. Applying the basic principles of physics students will aim to create a car within certain constraints that can travel the furthest.</p>	<p>Structures</p> <p>This units offer an understanding of basic engineering, looking at how structures and the forces upon them dictate the design of the objects in our world. Students will build structures of their own, testing them to failure to understand their limitations.</p>
Spring 2	<p>Working to design briefs</p> <p>In this design-based unit students will learn how to ideate successfully, presenting their innovative ideas in a clear and aesthetic manner.</p>	<p>Robotics</p> <p>Students will learn about the different type of robots that are used in the world and how each of these contribute to society. As well as learning about the social and moral implications of using robots, students will design and build their own.</p>
Summer 1	<p>Exploring the principles of cooking and nutrition</p> <p>Students will learn about the basic principles of nutrition, understanding the Eatwell Guide as well as how macronutrients and micronutrients fuel our bodies. All will be given the opportunity to learn to about food safety and how to use essential kitchen tools such as knives and hobs, and will follow and adapt recipes to create simple single-portion dishes.</p>	<p>Exploring the principles of food science and food commodities</p> <p>Building on their knowledge from Year 7 students will now begin to learn the basic principles of food science and how this presents when cooking. Students will focus on a range of different food commodities, learning the science behind them and then being given the opportunity to explore this when creating a related single-portion dish on both hobs and in air-fryers.</p>
Summer 2		