

DT – Key Stage 3 Formal Long Term Plan

Year	Term 1	Term 2	Term 3
2020 - 2021	<p>Simple Mechanisms Designing and making a moving product using a simple electronic mechanism E.g. clock, moving vehicle, windmill</p>	<p>Cooking and Nutrition Food groups, nutrition, healthy eating Preparing and making a variety of sweet and savoury foods Healthy foods and nutrition Following health and safety when prepping foods/making them /storing of foods/using kitchen equipment and utensils</p>	<p>Product Design Designing and making a shoe – including looking at different shoe styles/fashions over the centuries and from different cultures Designing show following a given brief</p>
2021- 2022	<p>Graphics Designing and making a package Looking at the purpose of packaging and following a design brief (7 weeks)</p>	<p>Resistant Materials Making a wooden product that is free standing/mobile Develop their understanding of designing and making a product following a simple design brief– focus on developing practical making skills. Working to a given a size- measuring and scale Attaching of parts together securely and accurately. Adding effects to enhance the design</p>	<p>Cooking and Nutrition Food groups, nutrition, healthy eating Preparing and making a variety of sweet and savoury foods Healthy foods and nutrition Following health and safety when prepping foods/making them /storing of foods/using kitchen equipment and utensils</p>
2022 - 2023	<p>Product Design Designing and making a Marble Maze game Develop their understanding of designing and making a product following a simple design brief– focus on developing practical making skills. Working to a given a size- measuring and scale Attaching of parts together securely and accurately. Adding effects to enhance the design</p>	<p>Textiles Making a bag/pencil case /textile product Develop an understanding of how to follow a pattern/how to cut out accurately and attach materials to a pattern/attaching panels together using a sewing machine and hand sewing skills. Adding embellishments to enhance the design</p>	<p>Cooking and Nutrition Food groups, nutrition, healthy eating Preparing and making a variety of sweet and savoury foods Healthy foods and nutrition Following health and safety when prepping foods/making them /storing of foods/using kitchen equipment and utensils</p>

NB. Topic areas will also be supplemented by work related to project weeks, Christmas and Easter etc. and preparing for end of year Art festival (Art, DT, Music)