



## Technology KS3 Rotations

During Each year in Key Stage 3, students complete four rotations based around technology subjects (Resistant Materials, Food Technology and 3D Design). Each rotation lasts for one term.

Resistant Materials at Key Stage 3 is skills based and revolves around briefs based on local companies and industries. Each rotation students focus on a design brief, completing product analysis while developing designs for a final outcome/product.

Resistant Materials		
Year 7	Year 8	Year 9
<p><b>Thermometer Mobile</b> Smart Materials</p> <ul style="list-style-type: none"> <li>• Health and Safety Introduction</li> <li>• Design Brief Introduction</li> <li>• Categories &amp; Properties</li> <li>• Coping Saw Introduction</li> <li>• Smart Materials</li> <li>• Design Specification</li> <li>• Design Process</li> <li>• Introduction to Belt Sander</li> <li>• Making and Creating</li> <li>• Evaluation</li> </ul>	<p><b>Bug Hotel</b> Biomimicry</p> <ul style="list-style-type: none"> <li>• Health and Safety Revisited</li> <li>• Design Brief Introduction</li> <li>• Market Research</li> <li>• Coping Saw Revisited</li> <li>• Biomimicry</li> <li>• Iterative Design</li> <li>• Measuring and Conversion</li> <li>• Introduction to Joints               <ul style="list-style-type: none"> <li>○ Finger Joint</li> <li>○ Interlocking Joint</li> </ul> </li> <li>• Making and Creating</li> <li>• Evaluation</li> </ul>	<p><b>Wooden Toy</b> Sustainability</p> <ul style="list-style-type: none"> <li>• Health and Safety Revisited</li> <li>• Design Brief Introduction</li> <li>• Introduction to the FSC and Sustainability</li> <li>• Coping Saw Revisited</li> <li>• Isometric design and drawing</li> <li>• Electronics / Circuit making</li> <li>• Measuring and Conversion Revisited</li> <li>• Belt Sander Revisited</li> <li>• Shaping and Forming</li> <li>• Introduction to Pillar Drill</li> <li>• Making and Creating</li> <li>• Adhesives and Finishes</li> <li>• Evaluation</li> </ul>

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Food Technology at Key Stage 3 is skills and industry based and revolves around practical cooking, designing recipes and testing knowledge. During this time knowledge is also built of nutrition and the hospitality and catering industry.

Food Technology		
Year 7	Year 8	Year 9
<p><b>Cooking for Myself</b> Basic Skills</p> <ul style="list-style-type: none"> <li>• Health and Safety</li> <li>• Kitchen Hygiene</li> <li>• Introduction to cooker/hob</li> <li>• Practical – Pizza Wrap</li> <li>• Designing</li> <li>• Target Audience</li> <li>• Seasonality and Origins</li> <li>• Basic Chopping/Peeling Skills</li> <li>• Sensory analysis and vocabulary</li> <li>• Practical – Flapjacks</li> <li>• Introduction to Nutrition and Nutrients.</li> <li>• Practical – Apple Crumble</li> <li>• Practical – Fairy Cakes</li> </ul>	<p><b>Food in our Society</b></p> <ul style="list-style-type: none"> <li>• Health, Safety and Hygiene revisited</li> <li>• Introduction to design brief</li> <li>• Practical – Edible Casings</li> <li>• Functions of ingredients and adaption</li> <li>• Practical - Sausage Rolls</li> <li>• Handling of raw meat and use of probe</li> <li>• Nutrition revisited – Dietary needs</li> <li>• Practical – Shortcrust Pastry</li> <li>• Sensory analysis revisited</li> <li>• Practical – Jam Tart</li> <li>• Manufacturing stages</li> <li>• Evaluation</li> </ul>	<p><b>Cultures</b> Multicultural Food</p> <ul style="list-style-type: none"> <li>• Health, Safety and Hygiene revisited</li> <li>• Introduction to Multicultural Food</li> <li>• Practical – Shortcrust Pastry</li> <li>• Sensory analysis revisited</li> <li>• Practical – Cheese &amp; Onion Triangles</li> <li>• Introduction to Production methods</li> <li>• Practical – Pizza Dough</li> <li>• Properties and Functions of Ingredients</li> <li>• Practical – Fruit Puff</li> <li>• Evaluation</li> </ul>

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**3D Design at Key Stage 3 is skills based and revolves around building students' knowledge of design and its impact locally and around the world. Students will build knowledge of design through design briefs, planning, drawing, 3D Modelling and real-world situations.**

3D Design		
Year 7	Year 8	Year 9
<p style="text-align: center;"><b>Graphic Design</b> Chocolate Bar</p> <ul style="list-style-type: none"> <li>• Introduction to Design Brief</li> <li>• Task Analysis</li> <li>• Introduction to Product Analysis</li> <li>• Isometric Drawing</li> <li>• Drawing in Oblique</li> <li>• Introduction to 1 Point &amp; 2 Point Perspective</li> <li>• Colour and Branding</li> <li>• Introduction to Typography</li> <li>• Introduction to ACCESSFM</li> <li>• Creating a Net</li> <li>• Evaluating designs</li> </ul>	<p style="text-align: center;"><b>Packaging</b> Cereal Box</p> <ul style="list-style-type: none"> <li>• Introduction to the Design Cycle</li> <li>• Design Brief Revisited</li> <li>• Colour and Branding Revisited</li> <li>• Product design</li> <li>• Reflect and analyse</li> <li>• Design</li> <li>• Typography revisited</li> <li>• Nets</li> <li>• Logo Design Revisited</li> <li>• Evaluation</li> </ul>	<p style="text-align: center;"><b>3D Design</b> Shanty Town</p> <ul style="list-style-type: none"> <li>• Artist – Eric Cremers</li> <li>• Analysing and Researching</li> <li>• Isometric Drawing Revisited</li> <li>• Perspective drawing revisited</li> <li>• Measurements</li> <li>• Planning and Designing</li> <li>• Constructing</li> <li>• Evaluation</li> </ul>