

Mulberry Academy Woodside

Design & Technology (Food)

Curriculum Overview 2023 - 2024

Curriculum intent statement:

In Design & Technology at Mulberry Academy Woodside, we encourage our learners to become creative problem-solvers, equipped with the skills and knowledge to thrive in an ever-evolving world. We believe in fostering a passion for innovation, sustainability and a practical application of design principles in the disciplines of Product Design, Textiles, Electronics and Food. This is achieved through hands-on experiences and interdisciplinary learning, allowing learners to develop their critical thinking, communication, collaboration and problem solving skills. Our curriculum is designed to cultivate curiosity, ignite imagination, and instil an indelible appreciation for the role of design in shaping the world around us.

This curriculum map covers a wide range of Design and Technology topics while aligning with the key principles of the National Curriculum for England. Each year builds upon the skills and knowledge acquired in the previous years, providing a comprehensive foundation in Design and Technology for students in Key Stage 3 spiralling up, into the GCSE specifications of the respective exam boards.

KS3				
YEAR 7	KNOWLEDGE	Understanding the principles of nutrition and healthy eating: <ul style="list-style-type: none"> Understanding the source, seasonality and characteristics of a broad range of ingredients. 		
		AUTUMN TERM	SPRING TERM	SUMMER TERM
	SKILLS	How to cook and apply the principles of nutrition and healthy eating: <ul style="list-style-type: none"> Cooking a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet Becoming competent using a range of cooking skills and techniques 		
		AUTUMN TERM	SPRING TERM	SUMMER TERM
YEAR 8	KNOWLEDGE	Understanding the principles of nutrition and healthy eating: <ul style="list-style-type: none"> Understanding the source, seasonality and characteristics of a broad range of ingredients. 		
		AUTUMN TERM	SPRING TERM	SUMMER TERM
	SKILLS	How to cook and apply the principles of nutrition and healthy eating: <ul style="list-style-type: none"> Cooking a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet 		

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YEAR 9	KNOWLEDGE	Understanding the principles of nutrition and healthy eating: <ul style="list-style-type: none"> Understanding the source, seasonality and characteristics of a broad range of ingredients. 						
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