

# Mulberry Academy Woodside

## Design & Technology

### Curriculum Overview 2025 - 2026

#### Curriculum intent statement:

Design & Technology is an ambitious, inclusive, and knowledge and skills-rich curriculum that empowers all learners at Mulberry Academy Woodside to become creative, challenging thinkers who apply academic excellence to real-world design problems across Product Design, Textiles, and Cooking & Nutrition. Our curriculum ensures that every learner achieves their potential while developing a deep appreciation of the impact that design has on the world through innovative, hands-on learning.

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		AUTUMN TERM		SPRING TERM		SUMMER TERM	
		TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
YEAR 7	Design & Technology	<p><b>Acrylic Keyring Project</b></p> <p>Following a process of investigation; including material (plastics) research and existing products, designing, making and evaluating; students will use a series of hand tools to produce an acrylic keyring.</p> <p>Students will be assessed on the four assessment objectives A01 Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>				<p><b>Phone/Pen Pouch Project</b></p> <p>Students will consolidate their understanding of the basic design process by conducting research including the investigation of natural and synthetic fibres, deepening of their designing and making skills to produce a phone/pen pouch. Students will be introduced to a series of textiles techniques developing both hand and machine skills.</p> <p>Students will be assessed on the four assessment objectives A01 Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>	

	<p><b>Cooking &amp; Nutrition</b></p>	<p><b>Cooking &amp; Nutrition 1A</b></p> <p>Students will be introduced to the principles of nutrition and healthy eating through the understanding and implementation of personal and environmental hygiene, knife skills and the use of a cooker/oven.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>	<p><b>Cooking &amp; Nutrition 1B</b></p> <p>Students will consolidate the learning undertaken in term 1; through a deeper understanding of proportioning, macro and micronutrients. They will demonstrate this through the production of several (predominantly savoury) dishes.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>	<p><b>Cooking &amp; Nutrition 1C</b></p> <p>Students will deepen their learning, by investigating the social, economic, and environmental pillars of sustainability in food systems encompassing an understanding of farming methods, Fairtrade, climate and seasonality. They will demonstrate this through the production of several modified dishes.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>
<p><b>YEAR 8</b></p>	<p><b>Design &amp; Technology</b></p>	<p><b>Pine Photo Frame Project</b></p> <p>Students will each design and make a Pine photo frame, which will be adorned with laser cut decorations. They will learn technical drawing techniques, before applying a level of precision when learning how to mark and cut out half lap joints. They will learn how to use CAD software 'TechSoft V3' before learning how to operate a laser cutter (CAM).</p> <p>Students will be assessed on the four assessment objectives A01: Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>		<p><b>Cultural Cushion Project</b></p> <p>Students will generate and develop a series of design ideas, exploring a variety of Textiles techniques such as Hand Embroidery, Applique, Reverse Applique and Machine sewing. These skills will then be incorporated into the production of a culturally inspired cushion.</p> <p>Students will be assessed on the four assessment objectives A01: Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>

	<p><b>Cooking &amp; Nutrition</b></p>	<p><b>Cooking &amp; Nutrition 1A</b></p> <p>Focusing on macronutrients, students will learn the importance of a balanced diet including protein (beans, poultry and eggs) and starchy carbohydrates. Students will also learn about heat transfer through cooking a number of dishes using a variety of methods.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>	<p><b>Cooking &amp; Nutrition 1B</b></p> <p>Students will learn how micronutrients (vitamins and minerals) impact the body and which foods provide them. Students will also enhance their cultural capital through the understanding of ‘food choice’ including international/cultural cuisine, family meals.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>	<p><b>Cooking &amp; Nutrition 1C</b></p> <p>Students will deepen their learning by investigating the functional and chemical properties of macronutrients, dietary needs as well as how to use the results of a sensory analysis to modify dishes. They will demonstrate this through the production of several modified dishes.</p> <p>Students will be assessed on the four assessment objectives A01 Knowledge of food science, nutrition and origin, A02 Understanding of food science, nutrition and origin, A03 Planning and preparation and A04 Analysis and evaluation.</p>
<p><b>YEAR 9</b></p>	<p><b>Design &amp; Technology</b></p>	<p><b>Desk Tidy Project</b></p> <p>Students will use the knowledge and skills acquired thus far to design and make a desk tidy. The focus of this project in addition to refining skills, is development and iteration. Students are expected to produce a desk tidy based on a given form but develop it to produce a creative, functional and personalised final outcome.</p> <p>Students will be assessed on the four assessment objectives A01: Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>		<p><b>‘Messages’ Tote Bag Project</b></p> <p>With a focus on learning about key aspects of Graphic Design; including colour theory, layout and typography, students will design and make a Tote bag. After applying their designs using techniques such as Embroidery, Applique, Couching and Felting they will then machine sew it to complete the construction of their very own Tote bag.</p> <p>Students will be assessed on the four assessment objectives A01: Investigating, A02 Developing, A03 Recording and A04 Presenting; directly mirroring the assessment objectives of the 3D Design GCSE offered at year 10.</p>