



Holy Trinity

D&T and Food Tech Long Term Plan – KS3 Secondary

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Y7 D&T	Design & Technology – Block head project. Introduction health & safety in the workshop and basic practical skills, identification of tools and materials, accurate measuring and marking out.					
Y7 Food				Food Technology – Basic Skills Module with a range of practical opportunities. Health & safety, Introduction to nutrition, The Eatwell Guide, Food safety, Cooking methods, Design & make project.		
Y8 D&T	Design & Technology – Sweet Dispenser. Health & safety, Design influences, Ergonomics, Design & development of ideas, a range of practical skills using different materials and hand held tools.					
Y8 Food				Food Technology – International Cuisine with a range of practical opportunities. Bacteria & contamination, nutrients, Deficiency & excess, Environmental Health Officers, Special diets.		
Y9 D&T	Design & Technology – Passive Amplifier – designing to a brief, adapting designs to materials and development of products through evaluation.					
Y9 Food				Food Technology – The Industry Key practical skills. Food poisoning, The hospitality & catering industry, Effects of a poor diet.		