

Design Technology at John Masefield High School  
Years 7 and 8: Summer Term 2020

School week	Year group	DT rotation	Food rotation
Weeks 1 – 5 (2 lessons per week / 2 hours per week)  w/b 23 <sup>rd</sup> March to w/b 4 <sup>th</sup> May	KS3 Years 7 & 8	<b>The desk tidy project</b> Students follow the design process to design and make a unique desk tidy. Key skills: <ul style="list-style-type: none"> <li>• Designing for a specific target market</li> <li>• Creative design ideas and higher level drawing skills</li> <li>• Use of computer aided design programmes</li> <li>• Quality making skills</li> </ul>	<b>Restaurant menu design</b> Students to research and design a menu for a restaurant. Key skills: <ul style="list-style-type: none"> <li>• Research and design for a target market</li> <li>• Literacy, use of suitable adjectives to enhance a menu</li> <li>• Food knowledge and nutrition</li> <li>• Food costing and packaging</li> </ul>
Weeks 6 – 11 (2 lessons per week / 2 hours per week)  w/b 11 <sup>th</sup> May to w/b 15 <sup>th</sup> June	KS3 Years 7 & 8  NOTE: DT students will now rotate to Food and vice versa.	<b>The desk tidy project</b> Students follow the design process to design and make a unique desk tidy. Key skills: <ul style="list-style-type: none"> <li>• Designing for a specific target market</li> <li>• Creative design ideas and higher level drawing skills</li> <li>• Use of computer aided design programmes</li> <li>• Quality making skills</li> </ul>	<b>Restaurant menu design</b> Students to research and design a menu for a restaurant. Key skills: <ul style="list-style-type: none"> <li>• Research and design for a target market</li> <li>• Literacy, use of suitable adjectives to enhance a menu</li> <li>• Food knowledge and nutrition</li> <li>• Food costing and packaging</li> </ul>
Weeks 12 – 16 (2 lessons per week / 2 hours per week)  w/b 22 <sup>nd</sup> June to w/b 13 <sup>th</sup> July	KS3 Years 7 & 8	<b>The board-game project</b> Students follow the design process to design and make their own version of snakes and ladders. This includes the board, counters and packaging. Key skills: <ul style="list-style-type: none"> <li>• Innovative thinking and problem solving</li> <li>• Designing for a specific target market</li> <li>• Creative design ideas and higher level drawing skills</li> <li>• Use of computer aided design programmes</li> <li>• Quality making skills</li> </ul>	<b>Pitta bread mini project</b> Students to research and design a filled pitta bread product Key skills: <ul style="list-style-type: none"> <li>• Research and design for a target market</li> <li>• Literacy, use of suitable adjectives to enhance a menu</li> <li>• Food knowledge and nutrition</li> <li>• Food costing and packaging</li> </ul>