





DT and Food Tech Curriculum Map L1-U4

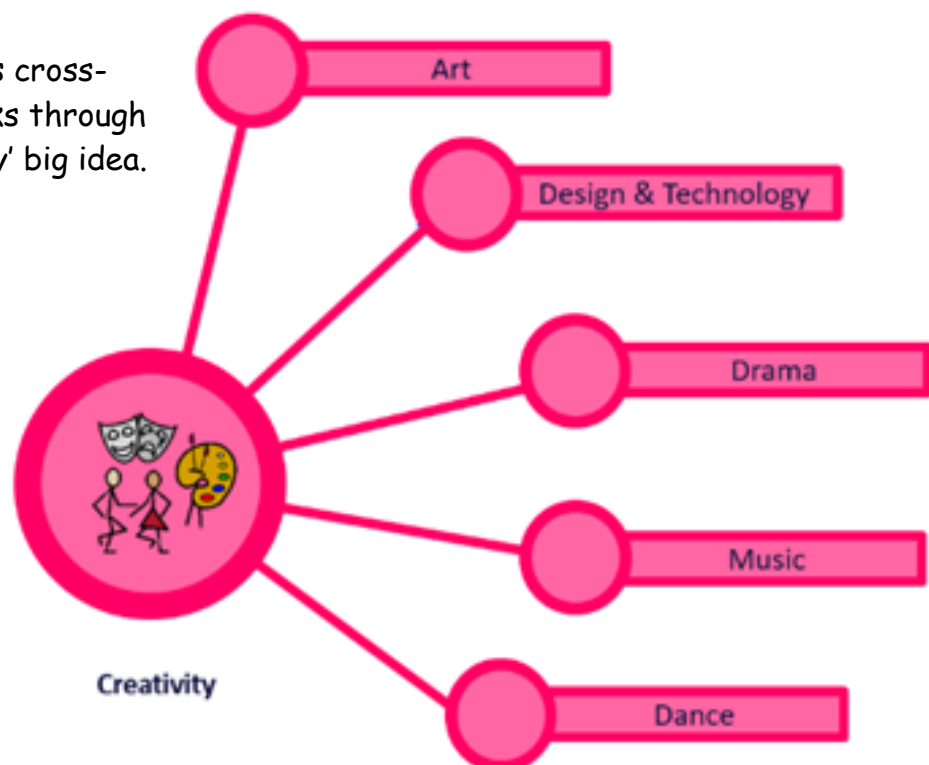
The intent of both Design Technology and Food at Discovery is to develop creative, technical, and practical skills that are required to perform everyday tasks confidently and participate successfully in an increasingly technological world. Build and apply a repertoire of knowledge, understanding of skills that will enable them to evaluate, design and make high quality prototypes and products that are suitable for a wide range of users.

Please note: The Curriculum Map begins with L1 at the bottom of this document

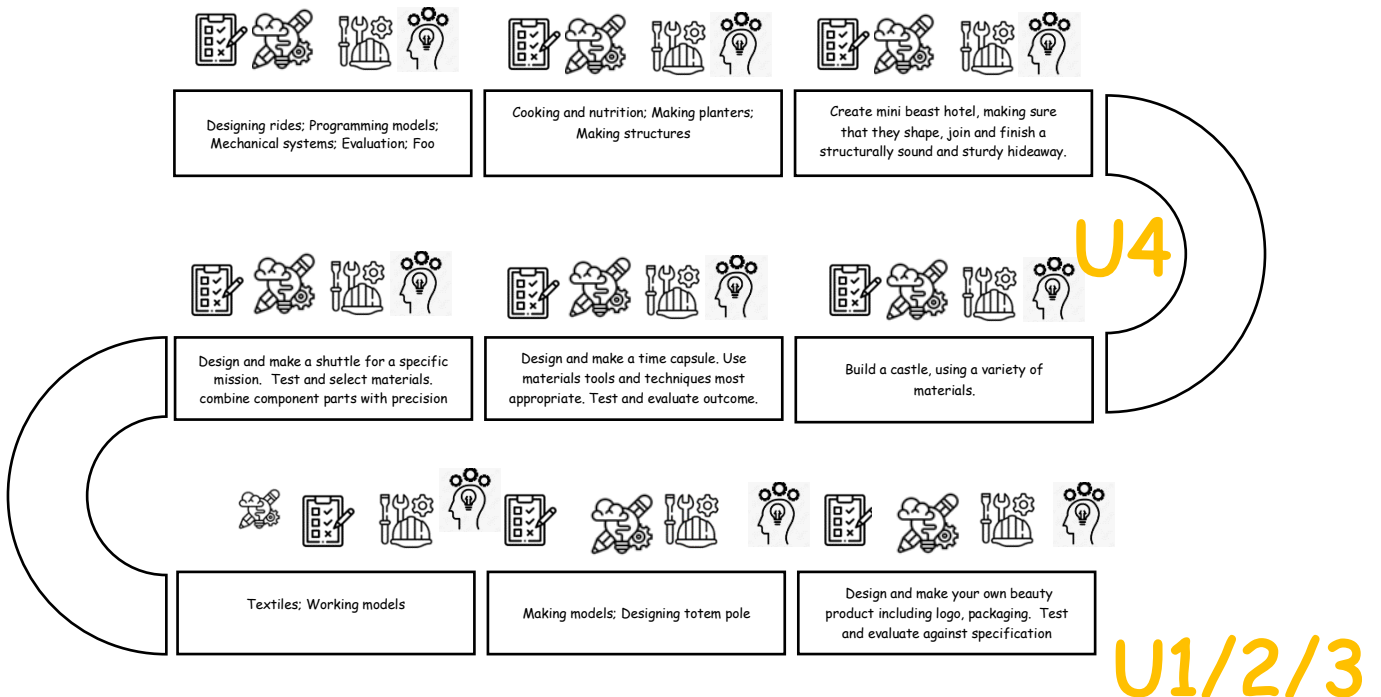
The following represent the 'key concepts' within each subject, taken from the knowledge map:

	Design	develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
	Make	To build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
	Technical Knowledge	To articulate how to use apparatus correctly and safely in order to create given design, against a set criteria
	Evaluate	To know how to critique, evaluate and test their ideas and products and the work of others

DT creates cross-curricular links through the 'creativity' big idea.



DT and Food Tech Curriculum Map L1-U4



DT and Food Tech Curriculum Map L1-U4

