Subject: Design Technology

Contact: Mr Tapley

Structure of the exam:

- 1 exam
- 45 minutes
- 40 marks in total

Topics to be covered in the exam:

ICT - Interactive quizzes and future technology

- Basics of computers- Software/ hardware logging in etc
- Logging in, accessing files, using OneDrive and saving work in the correct location
- School network safety, file paths, folders, cloud storage and staying organised online
- PowerPoint slide layouts, themes, transitions, text boxes, images and clear formatting
- Hyperlinks, action buttons, navigation and creating an interactive quiz with correct feedback
- Evaluating and improving quiz design, including consistency, colour schemes and accessibility
- Researching future/emerging technology, source reliability, benefits and risks
- Presenting findings using Word, PowerPoint or Canva for a clear audience purpose

Typography - Paper and boards

- Different types of paper and boards and their properties, including strength, flexibility and finish
- The meaning and purpose of typography in design and everyday examples of typography
- Drawing 3D letters using isometric and one-point perspective drawing techniques
- Planning large-scale letterforms, considering scale, stability, structure and decoration
- Using cardboard, cups and masking tape to construct a letter framework safely
- Strengthening structures with layers of paper/board and applying colour or surface decoration
- Evaluating final typography sculptures using WWW, EBI and design feedback

Pewter Casting

- Introduction to CAD/CAM and using 2D Design to develop mould ideas
- Understanding pewter as a metal and recognising key material properties
- Designing and manufacturing moulds for pewter casting
- Using CAD/CAM and laser cutting as part of the manufacturing process
- Safe working practices during pewter casting and workshop activities
- Using wet and dry paper and other finishing techniques to improve surface finish
- Using a pillar drill safely as part of the finishing/manufacturing process

Catering

- Food hygiene, safety routines, washing hands, cleaning workstations and safe use of equipment
- Activating yeast using warm water and sugar and explaining the best conditions for yeast

- Kneading and proving dough for bread rolls, pretzels, dough balls and calzone pizza
- Key catering terms: knead, prove, yeast, dough, roux, mornay, simmer, saute, crimp and temper
- Creating a roux and turning a bechamel sauce into a mornay cheese sauce
- Cooking methods and techniques including boiling, simmering, sauteing, baking, shaping and crimping
- Preparing dishes such as bread rolls, pretzels, mac and cheese, calzone pizza, gnocchi and apple crumble
- Testing when food is cooked, including dough sounding hollow, gnocchi floating, and crumble turning golden

Types of Questions in the Exam Paper

- 12 Multiple choice questions (1 mark each) = 12 marks
- 6 Subject knowledge questions (1 mark each) = 6 marks
- 1 'Explain one reason why...' question (2 marks) = 2 marks
- 3 'Describe three features of...' questions (3 marks each) = 9 marks
- 1 'Describe 3 ways... influenced...' question (3 marks) = 3 marks
- 2 'Explain two reasons why...' questions (4 marks each) = 8 marks

Essential subject revision:

Type of revision	Resources needed	Time required
Mind Maps Mind maps of key topics.	Year 7 ICT resources- Teams Page Year 7 Typography booklet/resources Year 7 Pewter Casting booklet/resources Year 7 Catering booklet/resources	30 minutes
Exam Style Question practice Completing exam-style questions.	Practice Questions for Exam - Year 7 Knowledge organiser questions Revision question sheets	30 minutes

Additional subject revision:

Type of revision	Resources needed	Time required
Recapping Homework content Recapping key vocabulary and knowledge organiser content.	Keyword sheets Class booklets Evidence book notes	30 minutes
Reteaching Lesson Content	Year 7 ICT resources Year 7 Typography resources Year 7 Pewter Casting resources Year 7 Catering resources	30 minutes per lesson
Self-quizzing Using look, cover, write check or completing blank knowledge organisers.	Same as above	45 minutes per lesson

Practical process recap Revising the order of practical steps, tools, materials and safety routines.	Lesson booklets Practical method sheets Teacher notes	30 minutes