



Verulam School: Key Stage 5 CURRICULUM INFORMATION

Department: Product Design

Subject Leader: NJP

Subject Vision: Across all Key stages (except food KS5) in Design & Technology and Food, we actively engage students to plan, think, solve creatively, and evaluate iteratively. Our students are self-motivated and confident learners; able and ready to take on current and future technological challenges. Vital in critically understanding today's ever-changing global world; we aim to create a growth mindset in students who will be ready and willing to engage in being able to have the knowledge, thinking skills and ability to innovate with new technologies to make a difference.

| | YEAR 12 | | | | | |
|------------------|--|---|---|---|--|---|
| Term | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
| Topic/Unit Title | Skills developer – Key fob Intermediate skills - Design movement clock Theory unit – Technical principles (Materials and their applications, Performance characteristics of materials) Exam technique | Intermediate skills - Design movement clock Theory unit – Technical principles (Performance characteristics of materials, Enhancement of materials) Exam technique | Advanced skills – Scent Stand / POS Theory unit – Technical principles (Enhancement of materials, Forming, redistribution and additional processes, The Use of finishes,) Exam technique | Advanced skills – Scent Stand / POS Theory unit – Technical principles (The Use of finishes, Modern industrial and commercial practice, Efficient use of materials, Digital design and manufacture, The requirements for product design and development, Health and safety) Exam technique | Coursework – Identify, investigate & outline design possibilities Theory unit – Technical principles (Health and safety, Protecting designs and intellectual property, Design for manufacturing, maintenance, repair and disposal, feasibility studies, Enterprise and marketing in the development of products, design communication. Designing and Making principles - Design methods and processes,) | Coursework – Identify, investigate & outline design possibilities Theory unit - Designing and Making principles (Design theory, How technology and cultural changes can impact on the work of Designers) Exam technique Threshold preparation and review |

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| | | | | | Exam technique | |
| | | | | | Threshold preparation | |
| YEAR 13 | | | | | | |
| Term | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
| Topic/Unit Title | <p>Coursework – Producing a design brief and specification, Development of design proposals</p> <p>Theory unit - Designing and Making principles (How technology and cultural changes can impact on the work of Designers, Product life cycle, Design processes, Critical analysis and evaluation, Selecting appropriate tools, equipment and processes)</p> <p>Trials 1 preparation</p> | <p>Coursework – Development of design proposals, Development of design prototypes</p> <p>Theory unit - Designing and Making principles (Selecting appropriate tools, equipment and processes, Accuracy in design and manufacture, Responsible design, Design for manufacture and project management)</p> <p>Trials 1 preparation and review</p> | <p>Coursework – Development of design prototypes</p> <p>Theory unit - Designing and Making principles (Design for manufacture and project management, National and international standards in product design)</p> <p>Trials 2 preparation</p> | <p>Coursework – Development of design prototypes, Analysing and evaluating</p> <p>Trials 2 and review</p> <p>Targeted revision programme</p> | <p>Coursework submitted</p> <p>Targeted revision programme</p> <p>Past paper practice</p> | |