

Design and Technology Year 7

Half term 1	<p>In Cooking and Nutrition this term we will be introducing the pupils to the subject. They will learn about health and safety and food hygiene in the kitchen and how to accurately weigh out ingredients. They will make a range of products introducing them to the basic skills such as chopping, rubbing in, the use of the hob and oven. They will cook a range of sweet and savoury dishes. They will learn how to evaluate food products through sensory analysis.</p>
Half term 2	<p>In textiles this term the pupils will design and make their own Puggly toy. They will hand sew these on felt using blanket stitch. They will learn several different stitch types as well as sewing on a button. They will research ideas and create mind maps from this to help them design their Puggly. They will learn about design brief and design specification and how to design products for a target group.</p>
Half term 3	<p>In Resistant materials this term the pupils will create a Block Bot. They will learn about health and safety in the workshop and will learn how to use a range of hand and power tools. They will research ideas and create mind maps from this to help with their design. They will further develop their skills of designing products for a specific user. They will create their block bot from pine wood and use their creativity to customise their block bot.</p>
Half term 4	<p>Pupils will continue to make their block bots. They will put the finishing touches to their designs, using a range of decorative techniques.</p>
Half term 5	<p>In Resistant materials this term pupils will create a clock form acrylic, based upon the designs of the Bauhaus school of design. They will learn about the Bauhaus design movement and design and make a clock following this theme. They will further develop their practical skills using hand and power tools suitable for acrylics. They will learn about the properties and uses of acrylic. They will also understand the importance of a quality finish when designing and making products.</p>
Half term 6	<p>We will return to Cooking and Nutrition to further develop the pupils skills. We will work on their time management and ability to make products independently. They will use the oven and hob to make a range of sweet and savoury dishes, using skills such as rubbing in, whisking, shaping and rolling. We will learn about food provenance and food miles. Pupils will be able to identify locally produced food and discuss the benefits of using these.</p>
Homework expectations	<p>The pupils will be expected to provide their own ingredients for our Cooking and Nutrition practical lessons. They will be set homework to research their projects and will require a computer and internet for these tasks.</p>

By the time you finish key stage 3 you'll be...	<p>Cook a range of sweet and savoury dishes using a wide range of skills. Be able to cook a variety of main meals.</p> <p>Have a good understanding of food hygiene and how to stay safe in a kitchen. Know how to conduct sensory analysis.</p> <p>Pupils will have a good understanding of food provenance and how this affect the environment. They will understand what food culture is and be able to explain why it varies around the world.</p> <p>They will understand what is meant by and how to achieve a healthy diet.</p> <p>Pupils will have some knowledge of the function of ingredients in foods and how this affects a recipe.</p> <p>In product design pupils will have developed their skills and knowledge to be able to undertake a GCSE in product design. They will have worked with a range of materials and processes using a wide variety of hand and power tools.</p> <p>They will have good theoretical understanding of the properties of materials, electronics, mechanisms and application of maths.</p> <p>They will be able to design for specific target groups, design briefs and specifications and evaluate their products against these.</p>
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