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| **Curriculum Plan for Parents – Year 7** |

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| **Subject** | Design Technology | **Contact Person** | D. Hinson / S Gilbert |

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| **Half term and topic** | **Your child will learn....** | **Key Homework** | **Assessment** |
| Autumn 1 | **Taught in a carousal half a year in Food and in Product Design**  **Product Design:**  Health and Safety.  Design Process.  Design and Make stylish clock in Plywood.  Research of Clocks.  Types of woods and their uses.  Product Analysis of existing clocks.  Specification.  Initial Ideas | Safety rules.  Collecting Images.  Sketching Ideas. | Investigate the design Task |
| Autumn 2 | Development of a solution.  Planning for Manufacture  Revision for Product design exam  Feedback from exam  **Making**  Cutting out:  Fretsaws/ coping saws Tenon saw.  Shaping materials:  Files / Belt sander / planes/ Pillar drill | Revision for Product design exam  Safe use of equipment | Developing of Design Proposals  Test / Exam on Product Design |
| Spring 1 | Finishing materials:  Orbital sander / glass paper/ varnish/ paint.  Evaluation. | Safe use of equipment.  Tools & Equipment tasks. | Assessment of Making.  Assessment of evaluation.  Assessment Design and make project. |
| Spring 2 | **Food:**  Safety in the Food Technology  Equipment used in Food Technology  Practical Session: Fruit Salad  Evaluation and Review: Fruit Salad  Weighing and measuring  Practical Session: Pasta Salad  Types of paste | Safety rules.  Safe use of equipment | Chef of the week |
| Summer 1 | Revision for Food exam  Feedback from exam  Using the Cooker-Cooker Licence  Practical Session: Small Fairy Cakes  Small Fairy Cakes Evaluation  The Eatwell Guide  Healthy eating  Practical Session: Fork Biscuits  Nutrition  Practical Session: Fruit Crumble  Rubbing In Method | Revision for Food exam  Diary of different food types eaten in one day. | Test / Exam on Food  Chef of the week  Chef of the week  Chef of the week |
| Summer 2 | **Pizza: Design and Make Task**  Analysis  Research of pizza toppings.  Specification.  Initial Ideas  Reasons for choice  Flow chart for making pizza  Making  Evaluation |  | Investigate the design Task  Developing of Design Proposals  Assessment of Making.  Assessment of evaluation.  Assessment Design and make project. |