

Year 7 Curriculum Overview Plan: Design & Technology

N.B – These subjects are taught in on a half-termly rotation that can occur in any order.

Workshop	Studio	Kitchen
<p>Key Theme: Introduction to Metals</p> <p>Substantive knowledge to be embedded: Working safely and with confidence. Using a hammer, stamps, punches, files and basic marking out tools. Understanding the material and its other uses. (aluminium). The difference between ferrous and non ferrous metals. Using a pop rivet to form a joint. Making a hole with a punch and a drill.</p> <p>Links to Prior Learning: KS2 Design and Technology KS2 science.</p> <p>Key Assessment Pieces: Making a finished piece and evaluating it. Being able to work safely.</p> <p>Tier 3 Vocabulary Vault: Ferrous and Non Ferrous, Tool names, Aluminium Evaluation.</p>	<p>Key Theme: Packaging Design</p> <p>Substantive knowledge to be embedded: Positive features of products Areas for development of products Sustainability Engineering Design Process Logo design Isometric drawing</p> <p>Links to Prior Learning: KS2 art and technology – modelling of materials and using equipment. KS3 Introduction to Art – colour theory</p> <p>Key Assessment Pieces: Packaging design solution</p> <p>Tier 3 Vocabulary Vault: Packaging Illustration Net Influencer Functionality Client</p>	<p>Key Theme: Introduction to the Kitchen</p> <p>Substantive knowledge to be embedded: Health and safety in the kitchen. The 4Cs and the importance of preventing cross contamination. Development of key skills through the making of a range of mainly savory dishes. Use of the oven and hob. Understand how dishes link to the Eatwell guide. Seasonal ingredients</p> <p>Links to Prior Learning: KS2 food hygiene and safety, and healthy eating</p> <p>Key Assessment Pieces: Knife skills Final practical and evaluation. Knowledge check.</p> <p>Tier 3 Vocabulary Vault: Cross-contamination Rubbing in</p>

	Isometric drawing	Grate Shape Combine Bake Eat well guide
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