

Year 7 Curriculum Overview Plan: Design and Technology including Food and Nutrition

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

Rotation 1		Rotation 2		Rotation 3	
Half Term	Half Term	Half Term	Half Term	Half Term	Half Term
<p>Key Theme: Introduction to Metals</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Sources and Properties of Material Generating and Communicating Design Ideas in 2D Identifying and using basic tools and equipment</p> <p>Links to Prior Learning: Materials and Design</p> <p>Key Assessment Pieces: Design Proposal and Manufacturing Plan Design and Product Evaluation</p> <p>Tier 3 Vocabulary Vault: Design, Manufacture, Evaluate, Material-Metals, Ferrous, Non-Ferrous, Alloys. Iron, Steel, Stainless Steel, Brass, Copper, Aluminium. Scribe, Hack Saw, Tri Square, Steel Rule, Punch, Stamp, Drill.</p> <p>Reading Exposure: Design Briefs, Instruction, Risk Assessments</p>		<p>Key Theme: Introduction Timber</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Sources and Properties of Material Generating and Communicating Design Ideas in 2D Identifying and using basic tools and equipment</p> <p>Links to Prior Learning: Materials and Design</p> <p>Key Assessment Pieces: Design Proposal and Manufacturing Plan Design and Product Evaluation</p> <p>Tier 3 Vocabulary Vault: Design, Manufacture, Evaluate, Material-Timbers, Softwoods, Hardwoods, Manufactured Boards. Oak, Beech, Birch, Mahogany, Balsa, Pine, Spruce, Plywood, Chipboard, Hardboard, Medium Density Fibreboard. Tenon Saw, Coping Saw, Bench Hook, Tri Square, Steel Rule, Sanding Block, Sand Paper, Hand File.</p>		<p>Key Theme: Introduction to Food and Nutrition</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Food and Nutrition Groups Basic food preparation and hygiene Cooking and sources of heat</p> <p>Links to Prior Learning: Healthy and balanced diet</p> <p>Key Assessment Pieces: Practical Dish/ Food Log Challenge Dish</p> <p>Tier 3 Vocabulary Vault: Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary fibre, Weighing and measuring, Chopping, Melting, Rub-in, Boiling, Baking, Frying.</p> <p>Reading Exposure: Recipes</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p>	

<p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Design and Make Project including drawing and communication design intentions. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>	<p>Reading Exposure: Design Briefs, Instruction, Risk Assessments</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Design and Make Project including drawing and communication design intentions. Application and recall of Key Concepts, knowledge and Skills. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>	<p>Practical Cooking lessons Food Logs Application and recall of Key Concepts, knowledge and Skills. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>
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