

# Year 7 – DESIGN TECHNOLOGY Programme of Study

*In Year 7, pupils spend half the year studying Food Technology and the other half based in the workshop.*

## Workshop based studies

### 1. An introduction to Health and Safety :A practical challenge

#### Key content covered:

- What is Health and Safety?
- The Health and Safety contract
- The pupil passport
- The design challenge
- The make challenge

### 2. Design task: Design a Cake stand

#### Key content covered:

- Design Brief
- Client Profile
- Developing a specification
- How to iterate a design idea
- Materials properties
- Client feedback
- Environmental considerations

**MILESTONE ASSESSMENT:** Focus on Developing a Specification, Design Ideas & Iterations.

### 3. The Make task / The cake stand

#### Key content covered:

- Hand tools
- Workshop skills
- Developing a template
- How to model in card
- Realisation of the prototype
- Evaluating and improving.

**MILESTONE ASSESSMENT:** A practical response in the form of a completed prototype.

## Food Technology

### 4. Cooking with confidence

**Module outline:** This module aims to ensure that pupils feel confident working in the school kitchen. Pupils make a selection of dishes chosen to support the theory topics as well as to encourage the relevant development of practical skills.

#### Key content covered:

- Introduction – layout of the rooms
- Safety in the kitchen
- Hygiene
- Use of the cooker – Hob, grill and oven
- Important temperatures when cooking

### 5. Eat well guide

**Module outline:** This module aims to develop an understanding of nutrition using the Eat well guide.

#### Key content covered:

Using the Eat well guide to achieve a well balanced diet. The importance of each group in the guide will be considered:

- Fruit and vegetables
- Non dairy protein foods
- Dairy products and alternatives
- Starchy carbohydrate foods
- Unsaturated fats and spreads.

**MILESTONE ASSESSMENT:** Adapt a scone based pizza recipe to reflect the Eat well guide. Pupils receive a practical mark for making the pizza and a theory mark for justifying their choice of ingredients.