

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 and Make task: Design a Key ring

Key content covered:

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

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

3. The Make task: The Coat Hook

Key content covered:

- Hand tools
- Workshop skills
- Developing a template
- Materials focus . Metals
- 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.