



Subject Curriculum Overview for Academic Year 2022/2023

Subject: Design Technology / Cooking & Nutrition		Subject Leader: Mrs Fox	Year Group: 7	TERMLY ROTATION
Topic	Key Learning Points		Key Vocabulary	Assessments
Rotation 'A' Traditional woodwork 	'The Lego box' OUTCOME – To confidently and skilfully manufacture a lego style box using a rebate joint and drop lid Understand how to analyse a brief that allows for designing / manufacturing for a client's needs. Will be able to investigate & analyse existing solutions and materials. Understand how to mark out material using core technical mathematics skills. Know how to be correct & safe using hand and power tools. Will understand simple wood joints; uses and manufacturing. Will know different types of fixings; temporary & permanent. Will understand how to integrate CAD/CAM into traditional woodwork practises. Will understand the importance of, and be able to, apply finishes well. Will be confident to self and peer evaluate via production plan targets.		Design brief, renewable, durability, brittle, hardwood, softwood, man-made board, solutions, precision, millimetres, right angle, tenon saw, rebate joint, adhesive, pine, MDF, panel pin, perimeter, scroll saw, PPE, pillar drill, dowel joint, laser cutter, finish, abrasive, filler, drill bit, primer.	Formative assessment, checking understanding & progress during each lesson. 'Forms' Summative assessment used half termly to assess understanding of key learning points.
Rotation 'B' Product Design 	'Bespoke designed Clock' OUTCOME – Design and manufacture a bespoke working analogue clock using CAD/CAM. Understand what a design brief is and be able to explore this context. Understand a target market and research existing solutions in correspondence with this. Understand the work of Ettore Sottsass within the Memphis design movement. Be able to describe key features of this work. Draw a variety of design ideas appropriately aimed at a chosen target market and be able to justify this by annotating these designs. Understand how to use the 2D Design software, by accurately measuring and using tools appropriately to replicate the design. Understand how this translates onto the laser cutter. Understand the properties of man-made boards and some plastics. Be able to explain the suitability of MDF and acrylic within this topic. Understand the use of ACCESS/FM and why a specification is important to good design principles. Be able to reflect and evaluate progress via these specification targets.		Design brief, analysis, client, properties, durable, tactile, hard wearing, grain, veneer, acrylic, man-made board, MDF, refine, graphics, gradient, inspiration, presentation, innovative, development, consideration, CAD/CAM, precise, assembly, mechanism, analogue, fixing, net, adhesive, engrave, tabs, requirement, specification, evaluate.	Formative assessment, checking understanding & progress during each lesson. 'Forms' Summative assessment used half termly to assess understanding of key learning points.
Rotation 'C' Cooking & Nutrition	'An introduction to Cooking & Nutrition' OUTCOME – Demonstrate basic knife skills, be able to independently prepare and cook replies, and understand basic food hygiene. Students will demonstrate knife skills; bridge and claw technique. Students will demonstrate knowledge and preparation skills of; rubbing in method, creaming method, shaping, cutting, rolling, kneading and proving. Students will be able to Identify hazards and safety rules in a kitchen.		Allergy, analysis, antibacterial, bacteria, baking, boiling, budget, calcium, carbohydrate, chilling, consistency, contamination, fibre, glazing, hygiene, liquidise, mineral, nutrition,	Formative assessment, checking understanding & progress during each lesson. Hand written summative assessment used half

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	<p>Student will be able to name kitchen equipment and correctly identify its uses.</p> <p>Students will know and understanding the 4Cs for good food hygiene (cleaning, cross-contamination, cooking, and chilling).</p> <p>Students will safely and confidently know how to use all parts of the cooker.</p> <p>Students will know and understand the importance of eating breakfast – healthy/unhealthy, energy, Vitamin B and calcium intake.</p> <p>Will be able to use the Eatwell Plate and link to a balanced diet.</p> <p>Understand different methods of cooking including the effects of cooking methods on food e.g. nutrient loss, ways to cook food to retain flavour and nutrients.</p> <p>Students will be able to shop for food using a budget.</p> <p>Understand sensory analysis using a star diagram, and how this helps to test and improve food.</p> <p>Know how to design a menu for specific client requirements.</p> <p>Understand the causes and prevention of food waste within society.</p>	<p>obesity, pathogen, protein, simmering, staple, stewing, toxin, vitamin.</p>	<p>termly to assess understanding of key learning points.</p>
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How parents can support learning in the subject this academic year

Support independent practical skills by practising recipes / encouraging cooking dinner.

Support independent practical skills by helping with household DIY / using tools to manufacture ideas within the home.

Practise using subject specific vocabulary in a sentence.

Watch cooking, design and manufacturing programmes to encourage enthusiasm and motivation within these subjects.

Acknowledge and discuss the benefits of these subjects within the wider careers industry, supporting future aspirations.

Encourage excellent page presentation and explore / research during homework tasks.

Recommended Reading

You Can Draw – Tom Gates with Liz Pichon	100 Things to Know About Inventions – Clive Gifford
The Book of Inventions – Tim Cook	Engineering for Teens – Dr Pamela McCauley
KS3 Design & Technology Study Guide – CJP	Foundations KS3 Food Technology – Oxford
The Complete Cookbook for Young Chefs – America’s Test Kitchen Kids	

Points to note

Years 7 & 8 study a different Technology specialism each term. There are approximately 12 weeks of study for traditional woodwork, product design or electronics, and cooking & nutrition. We welcome students taking their products home with them at the end of the rotation, and food at the end of each practical lesson. Whilst we supply all materials for manufacture, batteries may need to be purchased by yourselves for products requiring them. Cooking ingredients should be purchased by yourselves, and will be uploaded to epraise a minimum of 2 days before they are needed in school.