



Year 7 Curriculum

Design & Technology *(including Food Preparation & Nutrition)*



	Term 1*	Term 2*	Term 3*
Topic	Food Preparation & Nutrition	Design & Technology: Coasters	Design & Technology: CAD Drawing & Skills
Key Concepts	<ul style="list-style-type: none"> Principles of nutrition & healthy eating Cook a range of healthy savoury dishes Basic cooking techniques Cooking using different heat sources Source, seasonality & food waste Food safety & hygiene Food miles Basic functions of ingredients 	<ul style="list-style-type: none"> Hardwoods Softwoods Manufactured boards Finishes Material Properties Tools & Equipment Pop Art/Nature/Macintosh Sustainability 6Rs <p>+ <i>Practical skills</i></p>	<ul style="list-style-type: none"> Sketching Aesthetics Function Principles of Design Orthographic CADCAM 2D Design Laser Cutting Modelling <p>+ <i>Practical skills</i></p>

* These topics operate on a termly rotation meaning each class will study them in a slightly different order.



Year 7 Assessment

Design & Technology (including Food Preparation & Nutrition)



All pupils will sit an assessment in each term during Year 7, based on their D&T rotation subject for that term.

	Assessment 1	Assessment 2	Assessment 3	Revision Resources
	Dependent on Rotation			
Style of Assessment	<p>D&T: Design Project</p> <ul style="list-style-type: none"> Written: A multiple-choice knowledge test checking understanding of core knowledge Designing: A design project which will be completed over the rotation 	<p>D&T: Coasters</p> <ul style="list-style-type: none"> Written: A multiple-choice knowledge test checking understanding of core knowledge Practical: A making project which will be completed over the rotation 	<p>Food Preparation & Nutrition</p> <ul style="list-style-type: none"> Written: An exam consisting of short answer questions and an extended response question Practical: Technical practical challenge 	<p><i>Kennet Resources</i></p> <ul style="list-style-type: none"> Year 7 Knowledge Organisers Learning Habits <p><i>External Resources</i></p> <ul style="list-style-type: none"> www.bbc.com/bitesize http://technologystudent.com www.foodafactoflife.org.uk www.bbc.com/bitesize
Topics Assessed	<ul style="list-style-type: none"> Sketching Aesthetics Function Principles of Design Orthographic CADCAM 2D Design Laser Cutting Modelling <p>Designing: CAD, influence, creativity, design & development, annotation.</p>	<ul style="list-style-type: none"> Hardwoods Softwoods Manufactured boards Tools & Equipment Sustainability 6Rs <p>Practical: Marking out, shaping, finishing, joining & complexity</p>	<ul style="list-style-type: none"> Healthy eating, nutrition, seasonality, food miles, food waste, cooking techniques, tools and health and safety <p>Practical: Safety, timing, independence, quality of outcome</p>	