



Year 7 Curriculum

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



	Term 1*	Term 2*	Term 3*
Topic	Food Preparation & Nutrition	D&T: Coasters	D&T: CAD Drawing & Skills
Key Concepts	- 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	- Hardwoods - Softwoods - Manufactured boards - Finishes - Material Properties - Tools & Equipment - Pop Art/Nature/Macintosh - Sustainability 6Rs + <i>Practical skills</i>	- Sketching - Rendering - Tone - Aesthetics - Isometric - Orthographic - CADCAM 2D Design - Solidworks - Laser Cutting 3D Printing + <i>Practical skills</i>

* 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			Kenet Resources - Year 7 Knowledge Organisers Learning Habits External Resources www.bbc.com/bitesize http://technologystudent.com www.foodafactoflife.org.uk www.bbc.com/bitesize You can also find revision material on Frog 
Style of Assessment	D&T: CAD & Drawing Skills Written: An exam consisting of short answer questions and an extended response question Designing: A design project which will be completed over the rotation	D&T: Coasters Written: An exam consisting of short answer questions and an extended response question Practical: A making project which will be completed over the rotation	Food Preparation & Nutrition Written: An exam consisting of short answer questions and an extended response question Practical: Technical practical challenge	
Topics Assessed	- Sketching - Rendering - Tone - Aesthetics - Isometric - Orthographic - CADCAM 2D Design - Laser Cutting Designing: CAD, influence, creativity, design & development, annotation.	- Hardwoods - Softwoods - Manufactured boards - Tools & Equipment - Sustainability 6Rs Practical: Marking out, shaping, finishing, joining & complexity	- Healthy eating, nutrition, seasonality, food miles, food waste, cooking techniques, tools and health and safety Practical: Safety, timing, independence, quality of outcome	