

Year 7 Technology Curriculum



Year 7				
	Food	Textiles	Product Design	Graphics
	Basic Skills	Night Light	PD - Bird Feeder - Natural Timbers	Graphics - 2D sketch rendering.
Content: What will students know	Students will know key health and safety guidelines when working in the kitchen, basic knife skills and basic key food making techniques. They will know what the Eatwell Guide is and its key healthy eating messages and key terminology used when cooking. They will demonstrate their learning of food safety when producing products using the hob, grill and oven. Products made include cheese straws, fajitas, pizza toast, pasta salad and fruit crumble. A variety of high risk ingredients are utilised enabling the students to become familiar with their safe storage and handling of these ingredients.	Students will extend their knowledge of and improve their understanding of Health and Safety when working in the Textiles room. They will be able to create a range of designs suitable for a fabric lantern. They will learn about and use fabric transfer paints and how to use a heat press with assistance to transfer their designs to fabric. Students will learn about simple methods of embellishing fabric to improve and extend decoration and construction of lantern i.e. hand embroidery, fabric pens and some will learn how to add sequins or beads. They will understand the safe use of LED Tea lights to light and complete their decorated fabric lantern. They will know what a design brief is and how to design for a target customer.	Understand hardwood and softwood categories. Understand the characteristics of pine and know what sustainable materials are. Students will understand workshop health and safety and learn how to use a range of tools and equipment to produce a pine birdfeeder. Students will be able to read and interpret an orthographic drawing to measure, mark out and accurately cut their pine birdfeeder.	Pupils will know that design concepts can be communicated quickly and efficiently, giving an illusion of material and form, with quick sketch techniques. They will also know that Computer aided design is a powerful tool used by graphic designers. They will know some basic techniques used within illustrator ready to work creatively in year 8.
Skills: What will students be able to do	Students will be able to use the hob, grill and oven safely, safely and accurately prepare and cook vegetables, handle and cook raw chicken safely, make and shape a dough, safely and accurately grate cheese, safely and accurately cook pasta, how to prepare a marinade.	Students will be able to use a mood board to inspire a range of designs suitable for a fabric lantern. They will be able to add basic annotation to their design work. Most will be able to use fabric transfer paints successfully following quality control procedures. Students will be able to complete either a whipped stitch or blanket stitch confidently. They will be able to create an aperture to insert their tea light into. They will be able to identify good quality products and suggest improvements.	Use a range of workshop tools and equipment including, accurately and safely. This includes scroll saw, belt sander, pillar drill, tenon saw, coping saw and bobbin sander. Students will be able to recognise and interpret an orthographic drawing. The pupils will learn to manage their time and project activities.	How to represent design concepts with quick 2D rendered sketching. How to use light and shade to give an illusion of 3 dimensions. How to use a crate to help sketch in proportion. Illustrator skills using basic shape and line, Unite pathfinder tool, line and fill, pattern, image trace and control of gradients and some basic typography skills.
Other: Literacy/ Numeracy/ Ethos	Understanding basic measuring and weighing and cooking times. Developing independence both when reading and following recipes with only guidance from the teacher. Promoting teamwork and communication skills to help others that are struggling with the recipe and when working to tidy up at the end of the lessons. Promoting a balanced diet. Developing independent decision making skills. (is it cooked? is this looking right?)	Students will make use of 2D net shape templates to create a structured 3D product. Students will learn subject specific vocabulary such and the names of tools, equipment and skills they will use.	Understand metric measurements, how to convert centimeters to millimeters and then use these to accurately mark out. Pupils will understand the concept of sustainable materials, and use a range of specialist vocabulary including process and tool names.	Pupils will understand the Ethos of "not yet" as they develop an improving skill set. Sketching is a skill that improves with practice. They will learn the difference between shapes and forms. Key mathematical Geometry of a circle.
Assessment:	1 practical assessment that assesses students basic knives skills and use of the hob (pasta salad), 1 assessed practical that assess shaping skills and use of the oven. End of rotation test. Short knowledge checks during rotation.	1) Design skills will be assessed based on creativity and their ability to use other's work to influence new and creative ideas. 2) Design presentation and annotation skills will be assessed based on key presentation criteria. 3) Student's learning will be assessed on their acquisition of key vocabulary and the uses of a range of tools. 4) Student's final products and practical skills will be assessed on the quality and complexity of their outcome.	Practical skills assessment, accuracy and precision of final product. Recall and describe tools, how they are used and what they can be used for.	Practical skill assessment of basic line control. The application of texture and tone to give an illusion of 3D. Final assessment of presentation sketch. CAD skills are assessed during class activities, as well as a final print out to assess design composition, skills and use of colour.