

Subject and Year Group	Autumn	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 7	Year 7	Year 7	Year 7	Year 7	Year 7
<b>Design Technology</b>	<p>Mine Craft Figure - an introduction to workshop safety, tools and equipment. Students will learn the basic principles of health and safety in a DT workshop to create a wooden figure.</p> <p>Isometric and Perspective Drawing - Students will learn the basic principles of isometric drawing a drawing technique in 3D.</p>		<p>Modelling and 2D Design Key ring. Students will learn the basic principles of a computer design package to create a laser cut project.</p> <p>Theory work – Students will learn about New and emerging technologies, Product Designers, Smart Materials and Biomimicry.</p>		<p>Design and Make project – students will undertake a small design and make project using materials in the workshop. Students will complete a modelling task using card as a iterative design process. They will make a crad Mobile phone holder</p>	
<b>Core Knowledge and skills</b>	<p>Pine project using a range of hand tools and machines safely. Engaging first activity allowing students to have an appreciation for manufacture. A drawing of the robot project enhancing the sketching skills.</p>		<p>Iterative design.</p> <p>Investigating the world of product Design as distinct topics including designers, new technologies, biomimicry and smart materials.</p>		<p>Introduction to design and manufacture. To design and manufacture a product to a given theme Sketching nesting compact design A4 sheet no waste of materials.</p>	
<b>Assessment</b>	<p>Mid term practical project assessment and end of project grade.</p>		<p>2D laser cutting assessment</p> <p>Product Analysis and mid term test</p>		<p>Marked practical piece and end of year assessment.</p>	
<b>Food and Textiles Rotation</b>	<p>An introduction to the area of food. Students will learn the basic principles of health and safety, knife skills and healthy eating. Students will also be introduced to the hospitality and catering industry. Safe use of all kitchen equipment. Introduction to the science of ingredients. Students will demonstrate practical skills through a series of products. They will cook small cakes, scones, soup, bread buns and pizza.</p>			<p>Multicultural Cushion. A project based on the topic of the 3R's and multicultural Britain. The students will learn about the sources of man-made and natural fibres and their effect on the environment. They will learn how to add surface decoration to fabric and basic textile techniques including the use of the sewing machine. They will use some re-cycled fabrics in the production of their product.</p>		
<b>Core Knowledge and skills</b>	<p>Evaluation skills, Sensory evaluation. Ethical and environmental issues. Introduction to the scientific principles underlying the cooking of food. Developing basic food practical skills. Introduction to the Hospitality and Catering industry.</p>			<p>Students research, design and make a cushion using range of techniques. Students will understand the concepts of man-made and natural fibres. Students will be introduced the concept of multi-cultural Britain.</p>		
<b>Assessment</b>	<p>Baseline assessment prior to learning new material. Students' practical skills will be assessed through knife skills and the pizza product. Formal writing tasks will be assessed for their food review and sensory evaluation.</p>			<p>Baseline assessment prior to learning new material.</p> <p>Elements of the design process will be assessed in their specification writing and their design work. Their final cushion will also be assessed for their practical skills.</p>		