

Curriculum Overview

Subject: DT and FPN

Year Group: 7



Students are introduced to Design Technology and Food Preparation and Nutrition using a range of tools, equipment. All projects develop a range of design and practical skills in all areas and build on prior knowledge from their primary education. All projects for Design Technology are based on the National Curriculum requirements to ensure students receive a balanced and broad curriculum within the subject area across year 7 to 9.

Students complete three projects in DT: Plastic phone holder, Wooden box with plastic lid, Toothbrush modelling and packaging. This is two lesson over a fortnight. 1 lesson a fortnight is FPN.

TERM 1	TERM 2	TERM 3
<p>KNOWLEDGE/SKILLS A wide range of Food practical skills: Frying, Toasting, Cutting, Rubbing in method, Carbohydrates, Proteins and Eatwell Guide. Egg on toast, Apple swan, Fruit crumble.</p> <p>Design Technology: Health and safety, Polymers, sources and types, Product analysis, designing from research, Polymer tools, Strip heater, Planning, how to make a plastic phone holder, Evaluation skills.</p>	<p>KNOWLEDGE/SKILLS A wide range of Food practical skills: Breeding, Baking, Cutting, Dairy and alternatives, Food safety, Allergies and intolerances. Chicken goujons, Cheese Scones, Fajitas.</p> <p>Design Technology: Health and safety, Timbers sources, types and characteristics, Product analysis, Designing and developing ideas, Using tools and equipment for timber, How to make a wooden box with a plastic lid, Finishing timbers, Planning for making, Evaluation skills.</p>	<p>KNOWLEDGE/SKILLS A wide range of Food practical skills: Pastry, creaming, Baking, cutting skills, Frying, Food miles, Factors affecting food choices. Strawberry jam tarts, Muffins, Vegetable stir fry.</p> <p>Design Technology: Health and safety, Target market analysis, Writing a specification, papers and boards characteristics and origin. Drawing skills and techniques including isometric and nets. Modelling with different materials a toothbrush and packaging, Evaluation of product.</p>
<p>KEY ASSESSMENTS</p> <p>Half term 1:</p> <p>Half term 2: Module specific DT Test</p>	<p>KEY ASSESSMENTS</p> <p>Half term 1: Food preparation and Nutrition half of year Test</p> <p>Half term 2: Module specific DT Test</p>	<p>KEY ASSESSMENTS</p> <p>Half term 1:</p> <p>Half term 2: Food preparation and Nutrition End of year Test</p> <p>Module specific DT Test</p>

Extended reading suggestions and external resources:

www.technologystudent.com

Eatwell guidelines – government website

BBC bitesize

