



Subject:

# Design Technology

Year group: 7

Technology is	Rotation 1	Rotation 2	Rotation 3	Rotation 4		
taught on a						
carousel, with 4						
rotations a year						
Content	Subject/Topic:	Subject/Topic:	Subject/Topic:	Subject/Topic:	Subject/Topic	Subject/Topic
content						
	Food and Nutrition	<u>Photography</u>	<u>Graphics</u>	Product Design		
Declarative						
Knowledge –						
	content:	content:	content:	Content:		
'Know What'	Introduction to Food		Students will	Introduce Workshop		
	Technology at	Topic: Pop Art Portrait	undertake the task of	Health & Safety and its		
	Ridgeway. Explain the		developing a design for	key importance.		
	importance of carefully	Skills:	a community building	Explain the importance		
	following instructions		in WGC. Whilst	of carefully following		
	and working in a	Paint bucket and	producing these	instructions and		
	collaborative,	posterising in	designs, students will	working in a		
	responsible and	Photoshop	be introduced to a	collaborative,		
	respectful way at all	Composing a portrait	number of different	responsible and		
	times.	photograph	drawing methods,	respectful way at all		
	Introduce Food	Uploading images	including; freehand	times.		
	Hygiene and Safety		sketching, crating,	Use activities to embed		
	through a range of	Knowledge:	isometric drawing and	learning and		
	activities (discussion,		orthographic drawing.	understanding.		
	identifying rules,	What is a moodboard?	Students will have the	Designing and making a		
	designing a poster).	Pop Art.	opportunity to explore	decorative box with		
	Explain Risk	Setting a camera to	using net	mitred edges. Skills:		
	Assessment.	portrait mode.	developments to	Measuring and marking		
	Develop basic cooking		create 3D models of	out materials. using		
	skills:	Introduction to the	their designs.	adjustable mitre saw to		
		medium of		cut out sides. sanding		
	Students will learn	photography and its	how to draw using	to fit to an acceptable		
	various techniques in	numerous applications.	isometric paper	level of		
	the kitchen through	Students will explore	explain the key points	tolerance/accuracy.		
	completing the	rules of composition,	of isometric drawing			





following Practical tasks:utilising the effects of light and touch effected to orthographic drawing drawingcollaboratively where possible an will support each other to possible and will support each other to outcomes. There will be amended due to their advantes to availability of ingredients, liesson timings, studentStudents' will learn adding textured to their drawing adding textured to their drawing adding textured to their drawing to their drawing to their drawing assessment.Students' will learn assessment.NB: Practical tasks may to availability of ingredients, liesson timings, student requirements.canera and how to use these features.set adding textured set and peer assessment.NB: Practical tasks may to availability of ingredients, liesson there support act texture, colorn, texture, colorn, size and draph.set adding textured set adding dial surfaces. Identifying ways of securing id (hinged), friction fit).Students will learn about taiple safetysupport alt texture, colorn, texture, colorn, textur					
Fairy CakesIntroduction to Digital SUR camera and its key forut SaladGrawing functions.Display and its key forut camera and its key for camera and its key camera and how to use to their drawings to their d	following Practical	utilising the effects of	explain the key points	Students will work	
Pizia Fruit SaldaSLR camera and its key functions about the technical about the technical surfaces using shading to their drawings absel the or portunities for segment to their drawings availability of ingredients, lesson timings, student tequirements.SLR camera and how to use these features. basic elements of photographic art: texture, colum, size texture, colum, size <td>tasks:</td> <td>light and tone.</td> <td>related to orthographic</td> <td>collaboratively where</td> <td></td>	tasks:	light and tone.	related to orthographic	collaboratively where	
Fruit Saladfructions.orthographic drawing adding textured sufaces using shading to their drawingsorthographic drawing 	Fairy Cakes	Introduction to Digital	drawing	possible and will	
Flapjack Sausage RollStudents' will learn about the technical capabilities of the camera and how to use these features. Investigate the seven pacielents, lesson time, studentadding textured surfaces using shading to their drawingsoutcomes. There will be opportunities for self and peer assesment. Assembly process - glueing lid/base. finishing of all surfaces. Identifying ways of securing lid (hinged, friction fit).weighing & measuring ingredients, kinfe skills, relevant aspects of prepareand depth. Students will develop their evaluative skills using appropriate technical vocabulary.Ext: Adding divisions and depth. Students will learn about simple safety and hygiene in the kitchen and how to prepareStudents will evaluative skills investigate the concept of food miles and consistination of sustainability with respect to food growing and production.outcomes. There will be opportunities for sustainability of to their solutive skills is sudents will develop their evaluative skills investigate the concept of food miles and consistination of sustainability with respect to food growing and production.adding textured section all tearn where their food comes from and the environmental impactoutcomes. There will to their drawings adding textured section fith, texture, color, size texture, color, size te	Pizza	SLR camera and its key	complete an	support each other to	
Sausage Rollabout the technical camera and how to use these features. availability of timings, studentsouthate technical camera and how to use these features. Investigate the seven basic elements of photographic art: Line, shape, form, tecture, colour, sizesouthate technical camera and how to use these features. Justice the seven subjicit the seven s	Fruit Salad	functions.	orthographic drawing	produce successful	
NB: Practical tasks may be amended due to availability of lingredients, lesson biggenetients, kills, Students will deeption ingredients, kills, Students will deeption their colour, size and hygiene in the kitchen and how to prepareto their drawingsself and peer assessment. Assessment. assessment. assessment. assessment. assessment. dentifying ways of securing lid (hinged, triction fit). eq. lingredients, kerics will deepto their colour, size and depth. their colour, size and hygiene in the kitchen safetyto their drawingsself and peer assessment. assessment. assessment. assessment. tid (hinged, triction fit).Students will explane prepareand depth. securing lid (hinged, triction fit). and depth. their evaluative skills using appropriate technical vocabulary.to their drawingsself and peer assessment. assessment. assessment. assessment. assessment. securing lid (hinged, technical fit). adding an etched, laser cut design to the lid.Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.securing lid (hinged, technical vocabulary, technical vocabulary, lid (hinged, technical vocabulary, <td>Flapjack</td> <td>Students' will learn</td> <td>adding textured</td> <td>outcomes. There will</td> <td></td>	Flapjack	Students' will learn	adding textured	outcomes. There will	
NB: Practical tasks may be amended due to availability of ingredients, lesson 	Sausage Roll	about the technical	surfaces using shading	be opportunities for	
be amended due to availability of ingredients, lesson timings, student requirements. Weighing & measuring ingredients, kirfs skills, velesting appropriate technical vocabulary. Students will learn about simple safety and hygiene in the kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact		capabilities of the	to their drawings	self and peer	
availability of ingredients, lesson basic elements of timings, student requirements.Investigate the seven basic elements of timings, student prographic art: texture, colour, size and depth.glueing lid/base. finishing d'all surfaces. securing lid (hinged, friction fit).Weighing & measuring ingredients, knife skills, kitchen safety and hygiene in the kitchen and how to prepareStudents will develop texture, colour, size and depth.Ext. Adding divisions and deth.Students will learn about simple safety and hygiene in the kitchen and how to prepareStudents will evelop texture, learn about simple safety and hygiene in the kitchen and how to prepareStudents will evelop texture, learn about simple safety and hygiene in the kitchen and how to prepareStudents will linvestigate the concept of food miles and considerations of sustainability with respect to food growing and production.Students will learn about simple learn texture, learn about simple more sustainability with respect to food growing and production.Students will learn about simple in the kitchen safety and hygien more sustainability with respect to food growing and production.Students will learn about simple safety and hygien more sustainability with respect to food growing and production.Students will learn about simple safety and hygien more sustainability with respect to food growing and production.Students will learn about simple safety and hygien with respect to food growing and production.Students will learn about simple safety about simple safety about simple safety about simple safety about simple	NB: Practical tasks may	camera and how to use		assessment.	
ingredients, lesson timings, student requirements.basic elements of photographic art: Lie, shape, form, texture, colour, size and depth. texture, colour, size and depth.finishing of all surfaces. Identifying ways of students, friction fit).Weighing & measuring ingredients, knife skills ticktens asfetyand depth. and depth. and depth. their evaluative skills using appropriate technical vocabulary.Ext: Adding divisions and detaits to interior eg. lining with fabric adding an etched, laser cut design to the lid.Students will learn about simple safety of food miles and considerations of sustainability with respect to food growing and production.Students will enan sustainability with respect to food growing and the environmental impactStudents will enan sustainability withStudents will enan sustainability with respect to food growing and the environmental impactStudents will enan sustainability with respect to food growing and the environmental impactStudents will enan sustainability with respect to food growing and the environmental impactStudents will enan sustainability with sustainability with environmental impactStudents will enan sustainability with sustainability with sustainability with sustainability with sustainability with sustainability with sustainability with sustainability with sustainability with sustainability with su	be amended due to	these features.		Assembly process -	
timings, student requirements.photographic art: Line, shape, form, time, shap	availability of	Investigate the seven		glueing lid/base.	
requirements. Weighing & measuring ingredients, knife skills, relevant aspects of kitchen safety Students will learn about simple safety and hygiene in the kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	ingredients, lesson	basic elements of		finishing of all surfaces.	
Weighing & measuring ingredients, knife skills, relevant aspects of kitchen safetytexture, colour, size and depth.friction fit).Students will learn about simple safety and hygiene in the kitchen and how to prepareStudents willexture, colour, size and depth.friction fit).Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.friction fit).Ext: Adding depth is built of the investigate the concept of food miles and considerations of sustainability with respect to food growing and production.friction fit).Students will learn where their food comes from and the environmental impactfriction fit).friction fit).	timings, student	photographic art:		Identifying ways of	
Weighing & measuring ingredients, knife skills, relevant aspects of kitchen safetyand depth.Ext: Adding divisions and details to interior eg. lining with fabric adding an etched, laser cut design to the lid.Students will learn about simple safety and hygiene in the kitchen and how to prepareStudents will evenoptionExt: Adding divisions and details to interior adding an etched, laser cut design to the lid.Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.Students will learn where their food comes from and the environmental impactand how to preserveStudents will learn where their food comes from and the environmental impactand how to preserveand how to preserveStudents will learn where their food comes from and the environmental impactand details on the lid.and how to preserveStudents will learn where their food comes from and the environmental impactand how to preserveand how to preserveStudents will learn where their food comes from and the environmental impactand how to preserveand how to preserveStudents will learn where their food comes from and the environmental impactand details will be not be lid.and how to preserveStudents will learn where their food comes from and the environmental impactand how to preserveand how to preserveStudents will learn where their food comes from and the environmental impactand how to preserveand how to preserve<	requirements.	Line, shape, form,		securing lid (hinged,	
ingredients, knife skills, relevant aspects of kitchen safety  Students will develop their evaluative skills using appropriate technical vocabulary.  adding an etched, laser cut design to the lid.    Students will learn about simple safety and hygiene in the kitchen and how to prepare  students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.  sustainability with respect to food growing and production.    Students will learn where their food comes from and the environmental impact  students will learn where their food comes from and the environmental impact  students will learn where their food comes from and the environmental impact		texture, colour, size		friction fit).	
relevant aspects of kitchen safety Students will learn about simple safety and hygiene in the kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact					
kitchen safety  using appropriate technical vocabulary.  adding an etched, laser cut design to the lid.    Students will learn about simple safety and hygiene in the kitchen and how to prepare  students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.  students will sustainability with respect to food growing and production.    Students will learn where their food comes from and the environmental impact  students will learn where their food	ingredients, knife skills,	Students will develop		and details to interior	
technical vocabulary.  cut design to the lid.    Students will earn about simple safety and hygiene in the kitchen and how to prepare  cut design to the lid.    Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.  cut design to the lid.    Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.  cut design to the lid.    Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production.  cut design to the lid.    Students will learn where their food comes from and the environmental impact  cut design to the lid.	relevant aspects of	their evaluative skills		eg. lining with fabric	
Students will learn    about simple safety    and hygiene in the    kitchen and how to    prepare    Students will    investigate the concept    of food miles and    considerations of    sustainability with    respect to food    growing and    production.    Students will learn    where their food    comes from and the    environmental impact	kitchen safety	using appropriate		adding an etched, laser	
about simple safety and hygiene in the kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact		technical vocabulary.		cut design to the lid.	
and hygiene in the kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	Students will learn				
kitchen and how to prepare Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	about simple safety				
prepare  Image: Construction of food miles and considerations of sustainability with respect to food growing and production.  Image: Construction of tool miles and tool mil					
Students will investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	kitchen and how to				
investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	prepare				
investigate the concept of food miles and considerations of sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact					
of food miles and	Students will				
considerations of sustainability with respect to food growing and production.Students will learn where their food comes from and the environmental impact	•				
sustainability with respect to food growing and production. Students will learn where their food comes from and the environmental impact	of food miles and				
respect to food growing and production. Students will learn where their food comes from and the environmental impact	considerations of				
growing and production. Students will learn where their food comes from and the environmental impact	sustainability with				
production.Students will learnwhere their foodcomes from and theenvironmental impact	respect to food				
Students will learn  where their food    where their food  where their food    comes from and the  where their food    environmental impact  where their food					
where their food comes from and the environmental impact	production.				
comes from and the environmental impact					
environmental impact	where their food				
	comes from and the				
of a variety of dishes.	environmental impact				
	of a variety of dishes.				





				1	
	Key terminology: Hygiene, Safety, Clean, Temperature, Bacteria, Pathogen, knife skills, Bridge hold, claw grip, chopping, slicing, dicing, folding in, creaming, kneading, baking, sustainability, food miles, ethical production, fair trade	Key terminology: Lens Develop Composition Aesthetics Aperture Exposure Normal/Telephoto/Wid e angle lens Shutter Speed JPEG/RAW Camera resolution Hard/Soft light Light meter	Key terminology: Client Design Brief Product Analysis Community Architecture Form Features Function Aesthetics Freehand sketching, crating, rendering, tone, Isometric drawing, perspective, orthographic drawing, Net development.	Key terminology: Health & Safety Instructions Analysis, Geometric, Specification, Research, Accuracy, Dimensions, Mitre Adhesive Hard wood, soft wood, Plywood, Design Brief Client Research Evaluation Aesthetics	
Skills Procedural Knowledge – 'Know How'	Students will be developing basic skills in various areas of food preparation. knife skills; chopping, slicing, dicing, folding in, creaming, kneading.Students will be writing simple <b>time plans</b> so they can plan their own food making processes.Students will be learning to <b>evaluate</b> their work and make	Students will be applying the key elements of photography to their work. Making informed decisions regarding composition/use of light. Develop evaluative techniques based on acquired understanding.	Students will be developing their skills in the following: Isometric projection Oblique projection Freehand Sketching Freehand crating One and two point perspective Orthographic drawing Students will be adding textured surfaces using colour and shading to their drawings to create the effects of a	Students will understand the concepts of a Client and Brief. Identifying the requirements of an intended product (Specifications). Explore the ads/disads of similar products. Appreciating the respective properties of materials to meet the requirements of a product.	





	predictions for whether changes in ingredients make a change to the appearance, texture and tastes of foods.		range of materials on their structure.	Using tools/equipment safely and appropriately. Reflect on progress and identify improvements in their work and others. Use of subject specific vocabulary (literacy mats/word banks) to describe progress and outcomes.		
Assessment	Self/peer assessment of practical outcomes. GC assessments Assessed against identified relevant criteria Progress against end of KS3 targets	Self/peer assessment of practical outcomes. GC assessments Assessed against identified relevant criteria Progress against end of KS3 targets	Self/peer assessment of practical outcomes. GC assessments Assessed against identified relevant criteria Progress against end of KS3 targets	Self/peer assessment of practical outcome. GC assessments Assessed against identified relevant criteria Progress against end of KS3 targets		
Literacy/Numeracy/	Literacy Focus:	Literacy focus:	Literacy focus:	Literacy focus:	Literacy focus:	Literacy focus:
SMSC/Character	To use speaking, reading, listening to develop subject learning and effectively communicate creative ideas. SMSC/Character: Thinking about various dietary requirements and how they affect menu choices. Discussing festivals round the year and	To use speaking, reading, listening to develop subject learning and effectively communicate creative ideas. SMSC/Character: Finding out about different people's perspectives, likes and dislikes.	To use speaking, reading, listening to develop subject learning and effectively communicate creative ideas. SMSC/Character: Challenging thoughts on buildings in various parts of the world and	To use speaking, reading, listening to develop subject learning and effectively communicate creative ideas. SMSC/Character:	SMSC/Character:	SMSC/Character:





	preparing food for	how culture can impact		
	those.	on buildings.		
	Finding out where food			
	comes from and the			
	impact that has on the			
	environment			
Rationale & Links to				
learning				