

	<p>Intent</p> <p>In Year 7 students will study the combined subject areas of Design Technology and Food & Nutrition on a carousel which provides a range of opportunities to experience the breadth and depth of each subject discipline. As experiences at KS2 are varied the Year 7 curriculum introduces students to the core skills of each discipline and they will acquire subject knowledge through a range stimulating projects and tasks which develop their understanding, enabling them to explore a range of contexts to design and create products or dishes using specialist tools, equipment, and processes to expand their practical skills and evaluate the outcome.</p>			
<p>Design & Technology</p> <p>Year 7</p>	<p>Graphic Products</p>	<p>Product Design</p>	<p>Textiles</p>	<p>Food & Nutrition</p>
	<p>The curriculum is organised on a rotational basis, with all students completing four areas of study per year (approximately 10 weeks) of Graphic Products, Product Design, Textiles & Food & Nutrition</p>			
<p>Knowledge (facts, information, concepts and key terminology)</p>	<ul style="list-style-type: none"> Mechanisms and motion. The design process and the role of designer. Designing to meet the needs of a specific user or audience. Health and safety in an engineering/product design workshop. Basic manufacturing processes. 	<ul style="list-style-type: none"> Designing to meet the needs of a specific user or audience. Health and safety in an engineering/product design workshop Basic manufacturing processes. Working properties of timbers. Dimensions and tolerance. Wood joints and joining methods. 	<ul style="list-style-type: none"> The design process and the role of designer. Designing to meet the needs of a specific user or audience. Health and safety in a Textiles room Working properties of materials and components. Textile manufacturing processes. 	<ul style="list-style-type: none"> Hygiene and safety in the kitchen/Food room. Basic cooking techniques including weighing and measuring. Name and function of equipment used in food preparation. Nutritional Guidelines. Food Packaging and labelling requirements.
<p>Understanding (ability to connect and synthesise knowledge within a context)</p>	<ul style="list-style-type: none"> How designers analyse information in response to a design context or brief. Generate ideas that consider the needs of a user or audience. Use specialist graphic design tools and equipment to manufacture products. Process the links between mechanisms and motion and how these apply to the product. 	<ul style="list-style-type: none"> How designers analyse information in response to a design context or brief. Use specialist product design tools and equipment to manufacture products. Evaluate their work as it develops to meets the requirements of the design brief and user. Increase independence through following demonstrations and instructions. 	<ul style="list-style-type: none"> How designers analyse information in response to a design context or brief. Generate ideas that consider the needs of a user or audience. Use specialist textile tools and equipment to manufacture products. Evaluate their work as it develops to meets the requirements of the design brief and user. 	<ul style="list-style-type: none"> Ensure ingredients are stored correctly before a practical session. Select and use, independently, the correct specialist equipment to prepare food. Apply the relevant nutritional guidelines to their own diet. Evaluate the nutritional value of a range of food products.
<p>Skills (successful application of knowledge and understanding to a specific task)</p>	<ul style="list-style-type: none"> Analysing information related to the context or design brief. Generating ideas suitable for an intended user or audience. Evaluate ideas to meet the requirements of the design brief and user. Applying knowledge of mechanisms to their own product. Applying knowledge of motion to everyday objects. 	<ul style="list-style-type: none"> Analysing information related to the context or design brief. Generating ideas suitable for an intended user or audience. Be able to match the correct tool/machine/process to the material with accuracy. Correct use of subject specific tools and machinery to sand, cut, shape, drill, join, finish. Applying knowledge of materials to shaping processes. 	<ul style="list-style-type: none"> Analysing information related to the context or design brief. Generating ideas suitable for an intended user or audience. Applying knowledge of materials to manufacture products using specialist textile processes to hand & machine sew, cut, shape, join and decorate materials. Evaluate ideas to meet the requirements of the design brief and user. 	<ul style="list-style-type: none"> Analysing nutritional guidelines and the function of the different nutrient groups. Making products using specialist food equipment to produce a range of dishes. Using specialist food techniques such as the bridge and claw to ensure safety when preparing food. Demonstrating an understanding of the function of ingredients and how they work together. Evaluating products and identifying areas for improvement.
<p>Formal Assessments (those done by all/vast majority of the cohort)</p>	<p>Assessment will take place at the end of each rotation to evaluate students' performance on the effectiveness of their outcome in relation to the complexity of the design (if relevant), accuracy of manufacturing or cooking, finishing and presentation methods and suitability for the audience/ user or purpose.</p>			
<p>By the end of the year students on course for at least a grade 5 in Design & Technology will...</p> <ul style="list-style-type: none"> Respond to a context to formulate and develop ideas using appropriate research to explore sources of information. This is analysed and presented using a variety of media (methods include drawing and CAD) to communicate decisions regarding ingredients and their function, material properties and components for the intended dish or product which are clearly explained and justified. Subject specific manufacturing processes are used to make products or dishes to a good standard which demonstrate some precision and quality that are suitable for a user wants or needs or intended purpose. All decisions made in the design or making stages have been evaluated and justified. 				