

## Hartford Church of England High School – Year 7 – Design Technology

Year 7	Design	Technology	Food
<b>Topic(s)</b>	Timbers and Measuring (Storage Tray)	Fabrics, switches and Sensors (Pocket friend)	Hazard Control, Food Storage and the importance of Healthy Eating
<b>Focus</b>	Students will have the opportunities to acquire a wide range of knowledge relating to timbers, suitable shaping and forming tools and machinery to create a practical product. This unit along with many of the others in Design Technology follow the design process (investigate, design, make and evaluate).	Students will have the chance to acquire a wide range of knowledge about fabrics and electronics. They will use suitable shaping and forming tools to create an innovative product. This unit along with many of the others in Design Technology follow the design process (investigate, design, make and evaluate).	Students will learn about food storage and hygiene. Acquiring practical cooking and food processing knowledge. They will look at the importance of a healthy diet.
<b>Vocabulary</b>	Dimensioning, Imperial Measuring System, Metric Measuring System, Natural Woods- Pine, Manufactured Boards – MDF, Hand Tools- Tenon Saw, Bench hook, Table vice, File, mitre saw Fixed Tools – Vacuum Former, Belt Sander, and Pillar Drill. Tolerance	Synthetic and natural fibers, needle thread, fabric, French knots, Running Stitch, Sensors, Switch, Pattern, Analysis,	Modification, Hazards, Cross Contamination, Nutritious, Carbohydrates, Proteins, Fats, Vitamins, Minerals, Balance, Calories
<b>Assessment</b>	MST1- Use of Dimensioning lines to BSi standard. MST2- Drawn and rendered plan for storage tray. HST Written- – All knowledge covered in the unit of work. HST Practical- the completed tray.	MST1- Fabric identification & origins MST2- scale plan of pocket friend to be made. HST Written- All knowledge covered during the unit of work. HST Practical- The finished product	Mid-stakes Written- Hazards and Food Hygiene Mid-stakes Practical- Chicken Goujons, focus on food storage and hygiene. High- stakes Written- Food Hygiene, hazards and The Eatwell Guide. High-stakes Practical- Designed Cookie
<b>Curriculum Thread</b>	Technical Knowledge, Manufacture (timber), Evaluate	Technical knowledge, Design, Manufacture (Fabrics & Electronics), Evaluate	Technical Knowledge, Manufacture (food preparation), Evaluate
<b>Wider Reading</b>	<a href="#">Engineers Making a Difference</a> - Dr. Shini Somara & Manual Sumberac, Adam Allsuch Boardman Non-fiction <a href="#">Once Upon a Big Idea: The Story of Inventions</a> James Carter & Margaux Carpentier	Sewing School: 21 Sewing Projects Kids Will Love To Make  Electronics in easy steps by <a href="#">Bill Mantovani</a> (Author)	-The Baking Cookbook for Teens: 75 Delicious Recipes for Sweet and Savory Treats -Food Hygiene and Food Safety Student Manual: Learn good food hygiene practice