

Year 7 – Technology

Curriculum intent	<p>Textiles: The aim of the textiles curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will safely practise the basic skills needed to construct a product based on their own ideas and demonstrate a range of practical skills which can be applied to life outside of the classroom, starting with threading a needle, hand stitching, sewing machine skills and fabric manipulation. Students will also practice a range of decorative techniques such as applique and embroidery to enhance their final practical outcomes.</p> <p>Design: The aim of the design curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will gain an understanding of CAD and CAM and how this can be used in their design processes. Students will demonstrate competent machine skills alongside more traditional hand tools. Students will be able to explore how to identify modifications that can improve the product and adapt their designs where necessary.</p> <p>Food: The aim of the food curriculum is to ensure that all students have the confidence and ability to cook nutritious, fresh meals and to prepare them for adult life. Students will understand the governments healthy eating guidelines and will have a healthy relationship with food. Students will achieve this by studying both theoretical knowledge and practical skills that combined will develop deep powerful knowledge. Students will leave KS3 with the ability to cook using the hob and the oven. They will show a competent use of a vegetable knife and will be able to make bread and shortcrust pastry from scratch. Students will be comfortable in cooking rice and pasta and confident enough to adapt recipes to give variety in the diet.</p> <p>The KS3 curriculum will give students a secure knowledge of hygiene and safety and enable them to stay safe each environment.</p>		
Term	Rotation 1 Textiles	Rotation 1 Design	Rotation 1 Food
Knowledge	Students are introduced to the textiles workshop and the health and safety practices. Students are taught how to use research to inform their design ideas and develop their annotations. Students are taught how to thread a needle and tie off the thread. Students will gain an understanding of different needles' and threads' uses. Students will gain an understanding of different hand stitching techniques alongside applique and embroidery skills. Students will be able to design, make and evaluate their textile coaster.	Students are introduced to the workshop and the health and safety practices. Students are taught how to use research to inform their design ideas and develop their annotations. Students are taught how to use CAD to design the product and how to identify the difference between a cut and engraving lines on CAD software. Students are taught how to measure and mark out on wood accurately using tenon saw, try square and bench hook. Students will be able to use pillar drill to drill accurate holes. Students explore how to identify modifications that can improve the product.	Students are introduced to the kitchen and are taught basic hygiene and safety practices. Students are taught the importance of washing up and how to do this effectively to limit cross contamination and pathogen growth. They are introduced to safe knife use and the safe use of the oven. Students are shown the hob and are encouraged to control their heat to cook a series of reduced sauces. They are introduced to the Eatwell Guide and explore a healthy diet focusing and analysis of the governments healthy eating guidelines.
Skills	<ul style="list-style-type: none"> • Threading a needle • Hand stitching techniques • Applique • Embroidery skills 	<ul style="list-style-type: none"> • Using 2D Design CAD software • Pillar drill • Measuring to mm • Tenon saw, try square, bench hook skills • Sanding skills 	<ul style="list-style-type: none"> • Using the oven & hob • Healthy eating and The Eatwell Guide • Reduced sauces • Knife skills

Assessments	Practical assessment End of year written assessment	Practical assessment End of year written assessment	Practical assessment End of year written assessment	
Curiosity	<ul style="list-style-type: none"> Encouraged to watch the Great British Sewing Bee to see creative making process. https://www.bbc.co.uk/programmes/b03myqj2 Students will be able to take part in textiles club. 	<ul style="list-style-type: none"> Encouraged to watch the Britain's Best Woodworker to see creative making process. https://www.channel4.com/programmes/handmade-britains-best-woodworker/on-demand/69977-001 	<ul style="list-style-type: none"> Visit a restaurant that is not fast food. Students will have an opportunity to cook a Mother's Day based cook in the after-school club 	<ul style="list-style-type: none"> Plan a week's meals for your family Students will have an opportunity to cook a Father's Day based cook in the after-school club