

Design and Technology - Scheme of Work Outline - Year 7

Textiles	Resistant Materials	Cooking and Nutrition
<p>This module is about Designing and Making a Sock Monster.</p> <p>During this module students will learn:</p> <ul style="list-style-type: none"> ➤ How to analyse existing products and discuss what makes them successful ➤ How to look at what the six R's of sustainability are and how they can be implemented in the design process ➤ How to produce a range of ideas for their sock monster which meet the design brief ➤ How to develop their chosen idea into a final design ➤ How to produce different decorative techniques and embellishments such as applique and decoration ➤ How to use the sewing machine safely and correctly and develop their basic machine skills and techniques. ➤ How to work safely during practical work ➤ How to test and evaluate their final finished product and suggest improvements when evaluated against the design criteria. 	<p>This module is about Designing and Making a Clock.</p> <p>During this module students will learn:</p> <ul style="list-style-type: none"> ➤ How to analyse existing products to assist their personal designs ➤ How to research existing products available and look at different styles of clocks ➤ How to look in detail at what the six R's of sustainability are and how they can be implemented in the design process ➤ Learn about the different types of woods available for use and look at using sustainable sources ➤ How to write a specification for their product based on their research ➤ Drawing using a range of methods including basic annotated sketching and two point perspective ➤ How to mark out materials and use tools safely and effectively ➤ How to seek a high quality of finish in their product ➤ How to evaluate their product against the design criteria and suggest improvements. 	<p>This module is about learning about how to make a range of savoury products.</p> <p>During this module students will learn:</p> <ul style="list-style-type: none"> ➤ How to work hygienically and safely when handling food ➤ Where ingredients come from and how they are utilised in food products ➤ Carry out a range of practical skills ➤ How to cook a variety of dishes using these skills ➤ How to think ahead about work, equipment and techniques ➤ How to look at existing food products and their ingredients ➤ How to evaluate what they have made and suggest improvements ➤ How to modify and adapt existing recipes and change ingredients according to their seasonality and availability and nutritional needs of a target group ➤ About the major food groups and understand the functions of nutrients ➤ Learn how to analyse food products they have made using computer software.