

Year 7 Curriculum Overview

Design Technology and Food and Nutrition

Term	Design Technology	Food and Nutrition
Autumn 1	Health and Safety in the Workshop Understanding the rules of the workshop and the potential dangers Timber Passive Speaker The importance of research Marking Out Cutting Techniques – Coping Saws Sanding – Band facer Machine Certification	Health and Safety in the Kitchen Understand the rules of the Kitchens and the potential dangers Knife Skills Different cutting techniques should use and when to use them Fruit Salad Putting Knife Skills into practice Enzymic Browning Tomato Pasta Using the electric / gas hobs Controlling temperature – simmering and boiling Testing for Readiness
Autumn 2	Timber Passive Speaker – Continued Joining methods for timber Finger Joints Christmas Decorations Design and make a number of Christmas decorations	Fresh Pizza Making dough How to use the oven Cup Cakes Testing for Readiness – Skewer Test Puff Pastry Christmas Trees How to use Pastry Testing for Readiness
Spring 1	Timber Passive Speaker – Continued Designing Principles CAD / CAM Drilling – Pillar Drill Certification Finishing Techniques Client and Self Evaluations	Vegetable Stir Fry Benefits of cooking at high heat Chicken Goujons Preparing chicken Cross Contamination Testing for Readiness – Temperature probe
Spring 2	Polymer Desk Tidy Research into existing products Designing using templates CAD / CAM	Pasta Sauce Knife Skills – Fine chopping Reduction Easter Nests Christian religious festival
Summer 1	Polymer Desk Tidy Reshaping Plastics – Strip Heater Certification Plastic Finishing Techniques Client and Self Evaluation Movement in Technology This is a home learning project where students will build a movement board demonstrating different types of leavers and linkages	Spaghetti Bolognaise Browning off meat Reduction Reheating food Scrambled Egg Design Challenge Food Presentation Skills
Summer 2	Modern and Smart Materials Modern materials and their real world uses Smart materials and their real world uses	American Pancakes The use of different flours Gelatinisation Welsh Rarebit Using the Grill Fruit Crumble Enzymic Browning Making Pastry / Crumble – Rubbing in method