

UCC - Year 7 Scheme of Learning: Design Technology Dept

Design Technology	Graphics Textiles Resistant Materials	Theme	Design and manufacture of a product									
		Textiles:Tote Bag Levers RM:Bug hut	1. Health and Safety in a workshop. 2.Sources and origins of materials. Where do subject specific materials come from, what are they made into and why? 3. The past, present and Future of design and professionals	3. Designing a product	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product including health and safety, using equipment safely and independently.	Manufacturing product including health and safety, using equipment safely and independently. End of unit assessment	Manufacturing product including health and safety, using equipment safely and independently. End of unit assessment
		Technical Knowledge	Textiles: Fibres and Fabrics Graphics: Papers and Boards Resistant Materials: Timbers									
		SMSC	PSHE/SMSC Spiritual development encouraged through enjoying the experiences and being reflective on them. Children are encouraged to develop a 'moral conscious' in relation to how they live their lives and by analysing what actions they take to make a more positive impact on their local and global communities. Social development encouraged by following a collective set of expectations in order to keep themselves and others safe. Offering constructive critisim and accepting feedback. Understanding the wide range of cultural influences when looking at national and international ingredients and dishes.									
	Numeracy	Converting cms to mms. Measure accurately, in both cms and mms. Drawing angles accurately and recognising 30/45/60/90/180 and 360 degrees. geometrical shapes such as squares, rectangle, pentagon, hexagon, circles and ellipses. Drawing accurately, following dimensions / measurements. Understand the terms radius diameter and circumference. Calculate totals.										Identify
Food Technology	Theme	Introduction to cooking recipes that involve a range of basic and necessary skills.										
	Topic	Health and safety. Basic procedures and rules. Food storage before lessons. Use of cookers. Washing up. The past, present and Future of design and professionals Introduce 1st practical.	Practical 1: Fruit salad Evaluation of Practical 1. Hand of good health	Practical 2: Crumble	Practical 3. Macaroni Cheese	Nutrient groups. Hand of good health and the eatwell guide. Planning a nutritionally balanced meal.	Practical 4. Mini Carrot Cakes	Practical 5. Tomato and herb pasta sauce with optional garlic bread	Pizza Design and review of practical work so far	Practical 6. Pizza	Seasonal practicals. - Chocolate Log with chocolate buttercream topping /Easter - Shortbread biscuit, easter shapes and iced/ /Summer - mini	
	Technical Knowledge	Understanding nutrient groups, the hand of good health and the eatwell guide										
	SMSC	PSHE/SMSC Spiritual development encouraged through enjoying the experiences and being reflective on them. Children are encouraged to develop a 'moral conscious' in relation to how they live their lives and by analysing what actions they take to make a more positive impact on their local and global communities. Social development encouraged by following a collective set of expectations in order to keep themselves and others safe. Offering constructive critisim and accepting feedback. Understanding the wide range of cultural influences when looking at national and international ingredients and dishes.										
	Numeracy	Measuring ingredients. Controlling temperatures. Keeping time when cooking. Following recipes and methods. Understanding food lables. Understanding potion control when looking at meal plans. Understanding and working out shopping bills and receipts.										