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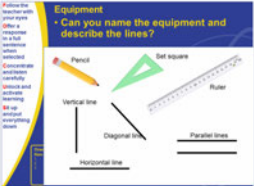
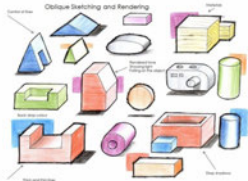
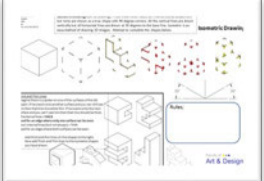
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Principal: Mrs C Stanyer

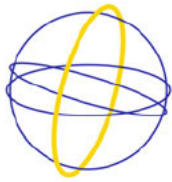
## Subject: Design & Technology

### Year 7

### Curriculum Map 2023 -2024

Week Commencing	Rotation 1 – Graphics Rotation 2 – Product Design Rotation 3 – Textiles Rotation 4 – Food & Nutrition *Rotations may vary see class list on last page*	Assessment Window
STAFF INSET 04/09 ALL STUDENT IN 05/09 	<b>Rotation 1 – Graphics</b> Introduction to the Graphics rotation and context of graphic design in the world around us. Uses and types of drawing methods to visually communicate ideas and intentions. Identification of basic equipment	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 10 weeks.
11/09/2023 	<b>Development of drawing skills: Oblique projection</b> Introduction of oblique projection drawing rules and practical application to construct a series of drawings using this visual presentation method. Understanding of key terms including perspective, angles, cap off and horizontal baseline.	
18/09/2023 	<b>Development of drawing skills: Isometric drawing</b> Introduction of isometric drawing rules and practical application to construct a series of drawings using this visual presentation method.	
25/09/2023	<b>Development of drawing skills: Isometric drawing</b> Understanding of key terms including perspective, 3D degree grids, plotting and rendering the background to enhance visual impact.  <a href="https://www.youtube.com/watch?v=xOV2iPSiOZA">https://www.youtube.com/watch?v=xOV2iPSiOZA</a> <a href="https://www.youtube.com/watch?v=LY5OqKhEP9k">https://www.youtube.com/watch?v=LY5OqKhEP9k</a>	

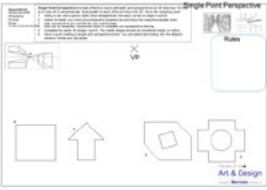

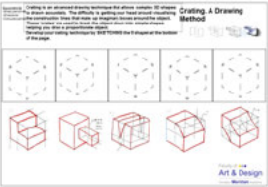
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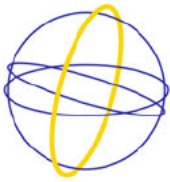
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<p>02/10/2023</p>	<p><b>Development of drawing skills: Single Point Perspective</b> Introduction to single point drawing methods to achieve depth of field. Rules and practical application including a bird's-eye view of a city. Understanding key terms including vanishing point, perpendicular and right angle.</p> <p><a href="https://www.youtube.com/watch?v=twcFW0RvOO8">https://www.youtube.com/watch?v=twcFW0RvOO8</a></p> <p><b>Extension:</b> <a href="https://www.youtube.com/watch?v=dziNlcYL4to">https://www.youtube.com/watch?v=dziNlcYL4to</a> <a href="https://www.youtube.com/watch?v=W_AoNkMf1WM">https://www.youtube.com/watch?v=W_AoNkMf1WM</a></p>	
<p>9/10/2023</p> 	<p><b>Development of drawing skills: Two Point Perspective</b> Refinement of drawing skills using two point perspective drawing methods. Recap of rules that need to be followed when designing using the perspective drawing format.</p> <p><a href="https://www.youtube.com/watch?v=29-bPAhvzFI">https://www.youtube.com/watch?v=29-bPAhvzFI</a> <a href="https://www.youtube.com/watch?v=1D2oQ5FLm_w">https://www.youtube.com/watch?v=1D2oQ5FLm_w</a> <a href="https://www.youtube.com/watch?v=VyXmcj6DWe0">https://www.youtube.com/watch?v=VyXmcj6DWe0</a></p>	
<p>16/10/2023</p> 	<p><b>Development of drawing skills: Creating method</b> Breaking complex objects into basic shapes to construct perspective drawings that show forms in proportion, perspective and include various viewpoints.</p>	
<p>23/10/2023</p> 	<p><b>Development of drawing skills: Creating method</b> Breaking complex objects into basic shapes to construct perspective drawings that show forms in proportion, perspective and include various viewpoints.</p>	
<p>October Half Term</p>		
<p>06/11/2023</p>	<p><b>Development of drawing skills: Rendering</b> Isometric Robot - Application of technical drawing rules and skills to create a design for a robot. Isometric format used to outline and visually construct the design.</p>	<p>AR1</p>
<p>13/11/2023</p>	<p><b>Final Drawing skill task: Development of a drawing using skills previously learnt</b> Application of skills and knowledge employed to visually communicate ideas through the use of rendering, plotting and crating on the robot design.</p> <p><b>Critical reflect and final improvements</b></p>	<p>AR1</p>



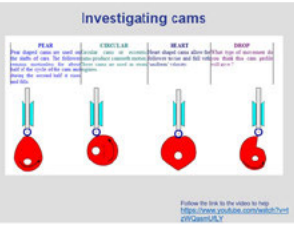
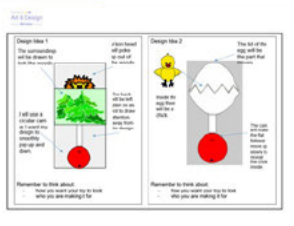
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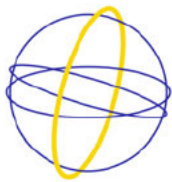
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	<p>'I can' assessment spreadsheet will be reviewed by class teacher and wave 1 and 2 improvements will be identified and retaught.</p>	
<p>20/11/2023</p> 	<p><b>Rotation 2 – Product Design</b> <b>Design brief</b> Students will develop an understanding of the design process and be introduced to the design brief for the Automata project. They will analyse this brief and identify potential areas for personalisation.</p>	<p>Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 10 weeks.</p>
<p>27/11/2023</p> 	<p><b>ACCESSFM Analysing existing products</b> Students will analyse an existing Automata toy using ACCESSFM (Aesthetics, Cost, Customer, Environment, Size, Safety, Function, and Materials).</p>	
<p>4/12/2023</p> 	<p><b>Cams</b> Students will gain an awareness of a range of different types of cams and investigate how different shaped cams can affect the movement of the Automata toy.</p> <p><a href="https://www.youtube.com/watch?v=tzWQasmUfLY">https://www.youtube.com/watch?v=tzWQasmUfLY</a></p>	
<p>11/12/2023</p> 	<p><b>Design ideas</b> Students will produce a range of initial design ideas for their Automata toy, whilst taking into consideration the type of cams suitable for the different designs. Students will annotate their designs to explain the different components and add appropriate colour to enhance them.</p>	
<p>18/12/2023</p>	<p><b>Final design</b> Students will produce one final design taking the strongest elements of their design ideas and developing them to suit the design brief.</p>	
<p>Christmas Break</p>		

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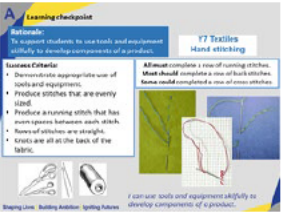

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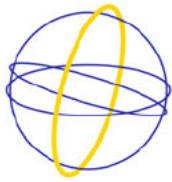
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08/01/2024	<p><b>Practical practice</b> Students will be introduced to the workshop and develop an awareness of safe working practices. Students will be given a demonstration of the correct use of appropriate tools and equipment before having the opportunity to practise new skills learnt.</p>	
<p>15/01/2024</p> 	<p><b>Practical</b> Students will produce the cardboard sections of their Automata toy.</p>	
22/01/2024	<p><b>Practical</b> Students will use practical skills to produce the wooden sections of their Automata toy.</p>	AR2
29/01/2024	<p><b>Practical</b> Students will use practical skills to produce their final outcome. Students will be required to keep an ongoing practical log.</p>	AR2
5/02/2024	<p><b>Evaluation</b> – Students will evaluate their final outcome, analysing strengths and weaknesses and make suggestions for improvements.</p> <p><b>Critical Reflection</b> – ‘I can’ assessment spreadsheet will be reviewed by class teacher and wave 1 and 2 improvements will be identified and retaught.</p>	
February Half Term		
<p>19/02/2024</p> 	<p><b>Rotation 3 – Textiles Design</b> <b>Hand stitching</b> Students will be taught how to complete three basic hand stitches - running stitch, bask stitch and cross stitch. They will produce samples of these stitches and refine their skills in preparation for producing a practical outcome.</p> <p>Running stitch - <a href="https://www.youtube.com/watch?v=ui6cZF6GPgQ">https://www.youtube.com/watch?v=ui6cZF6GPgQ</a> Back stitch - <a href="https://www.youtube.com/watch?v=kqj_lUo1tJo">https://www.youtube.com/watch?v=kqj_lUo1tJo</a></p>	<p>Students marked on 10 ‘I can’ Statements linking to practical, theory and independent learning for the subject rotation throughout the 10 weeks.</p>
<p>26/02/2024</p> 	<p><b>Decorative techniques and practical planning</b> Students will be introduced to the decorative techniques they will use to produce the motif on their cushions; applique, embellishment and embroidery.</p> <p>Students will use their knowledge of the decorative techniques, stitches and materials to complete a practical plan for creating their cushion.</p>	




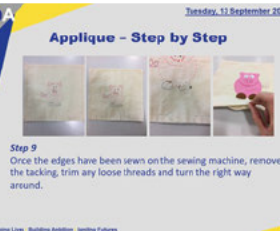

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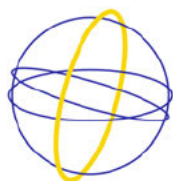
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<p>4/03/2024</p> 	<p><b>Creating paper templates for applique sections and cutting fabric</b> Students will be shown how to create paper templates for their chosen applique design and taught why the use of templates is important for accuracy and how it prevents waste material. Students will produce their own paper templates which will enable them to accurately cut out the fabric for their applique motif.</p>	
<p>11/03/2024</p> 	<p><b>Stitching and embellishment of applique design</b> Students will be required to pin paper templates to their chosen fabric and cut around each section carefully, producing accurate fabric sections for their applique motif.</p>	
<p>18/03/2024</p> 	<p><b>Stitching and embellishment of applique design</b> Students will create their applique motif on the front of their cushion layer, using appropriate stitches learnt at the start of the project. Students will use embellishment and embroidery for appropriate sections of the design, as set out in their planning, e.g. a bead for the pupil on the dog design.</p>	
<p>Easter</p>		
<p>8/04/2024</p>	<p><b>Stitching and embellishment of applique design</b> As above</p>	
<p>15/04/24</p> 	<p><b>Construction of cushion</b> Students will learn about seams and will be shown how to pin and tack fabric together ready to be machine stitched.</p>	
<p>22/04/2024</p> 	<p><b>Construction of cushion</b> Students will add the stuffing to their cushions and be taught how to complete a slipstitch.</p>	

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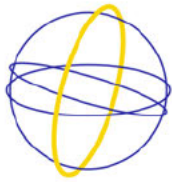
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29/04/2024	<p><b>Evaluation and the environment</b> Students will evaluate their final outcome, identify the strengths and weaknesses of their project and discuss improvements that could be made. Students will consolidate knowledge taught throughout the practical project of how textiles can affect the environment</p>	
6/05/24	<p><b>Critical reflection and final improvements</b> Class teacher will review 'I can' assessment spreadsheet and wave 1 and 2 improvements will be identified and retaught.</p>	
13/05/24	<p><b>Rotation 4: Food and Nutrition</b> <b>Lesson 1 – Health and Safety</b> Students will be taught about working safely and hygienically in the kitchen, they will identify hazards and begin to develop an understanding of how to prevent and control hazardous situations. Students will be expected to sign the food technology contract to agree to follow the health and safety rules during practical sessions.</p> <p><b>Lesson 2 - Fruit salad demonstration and planning</b> Students will be shown how to safely make a fruit salad using the correct knife skills (bridge and claw). They will begin to develop an awareness of the nutrients found in different fruit as well as understanding the basic principles of oxidation. Students will complete a practical planning sheet that will include a list of ingredients, equipment and all the necessary steps to produce their fruit salad.</p>	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 10 weeks.
20/05/24	<p><b>Lesson 3 – Fruit salad practical</b> Students will work safely and hygienically to produce their fruit salad, through this practical session they will develop skills in the following areas; cutting methods (bridge and claw), evenly portioning, measuring and presentation.</p> <p><a href="https://www.youtube.com/watch?v=HY_vqiwVICM">https://www.youtube.com/watch?v=HY_vqiwVICM</a> <a href="https://www.bbc.co.uk/food/techniques/knife_skills_explained">https://www.bbc.co.uk/food/techniques/knife_skills_explained</a> <a href="https://www.bbc.co.uk/food/techniques/how_to_cut_a_pineapple">https://www.bbc.co.uk/food/techniques/how_to_cut_a_pineapple</a></p>	
May Half Term		
3/06/2024	<p><b>Lessons 4 – Weighing and cutting methods</b> Students will recall their knowledge of the different cutting methods to complete a theory task. Students will learn about the various different equipment and utensils used for weighing and measuring ingredients, as well as developing an awareness of different units of measurements.</p> <p><b>Lesson 5 - The cooker and stir fry demonstration</b> Students will be taught how to use the cooker safely, both electric and gas hobs. Students will be shown to safely produce a stir fry dish ensuring high risk foods are handled correctly to avoid contamination.</p>	
10/06/2024	<p><b>Lesson 6 - Stir fry practical</b> Students will work safely and hygienically to produce their stir fry dish, through this practical session they will develop skills in the following areas; cutting methods (bridge and claw), peeling, evenly portioning, working safely with high risk foods, safe use of the hob and frying.</p>	




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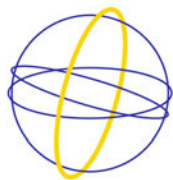
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<p>17/06/2024</p> 	<p><b>Lesson 7 - Basic healthy eating principles</b> Students will learn about the key elements of the Eatwell Guide, the main food groups and the functions they play in the body.</p> <p><a href="https://www.nutrition.org.uk/healthyliving/healthydiet.html">https://www.nutrition.org.uk/healthyliving/healthydiet.html</a> <a href="https://www.nhs.uk/change4life">https://www.nhs.uk/change4life</a></p> <p><b>Lesson 8 - Apple crumble demonstration and planning</b> Students will be shown how to produce an apple crumble using the rubbing in method. Students will complete a practical planning sheet that will include a list of ingredients, equipment and all the necessary steps to produce the apple crumble.</p>	<p>KS3 END OF YEAR ASSESSMENTS</p>
<p>24/06/2024</p>	<p><b>Lesson 9 – Apple crumble practical</b> Students will work safely and hygienically to produce their apple crumble, through this practical session they will develop skills in the following areas; cutting method (bridge and claw), peeling, evenly portioning, coring, accurate weighing and measuring, the rubbing in method and using the oven safely.</p> <p><a href="https://www.bbc.co.uk/food/techniques/rubbing_in">https://www.bbc.co.uk/food/techniques/rubbing_in</a> <a href="https://www.youtube.com/watch?v=SdEBBsm4WEo">https://www.youtube.com/watch?v=SdEBBsm4WEo</a></p>	
<p>1/07/2024</p> 	<p><b>Lesson 10 - Using senses to evaluate</b> Students will learn about the senses that effect our view of food, appropriate descriptive words that link to these senses and how to use them to complete a sensory evaluation of a dish.</p> <p><b>Lesson 11 - Soup video demonstration and planning</b> Students will be shown how to produce a vegetable soup using skills learnt in the previous practical sessions as well as being introduced to the technique of simmering. Students will complete a practical planning sheet that will include a list of ingredients, equipment and all the necessary steps to produce the soup.</p>	<p>KS3 END OF YEAR ASSESSMENTS</p>
<p>8/07/2024</p>	<p><b>Lesson 12 – Soup practical</b> Students will work safely and hygienically to produce their soup, through this practical session they will develop skills in the following areas; cutting methods (bridge and claw), peeling, evenly portioning, accurate weighing and measuring, simmering and using the hob safely.</p> <p><a href="https://www.youtube.com/watch?v=HY_vqiwVICM">https://www.youtube.com/watch?v=HY_vqiwVICM</a> <a href="https://www.bbc.co.uk/food/techniques/knife_skills_explained">https://www.bbc.co.uk/food/techniques/knife_skills_explained</a> <a href="https://www.youtube.com/watch?v=SdEBBsm4WEo">https://www.youtube.com/watch?v=SdEBBsm4WEo</a></p>	
<p>15/07/2024</p> 	<p><b>Lesson 13 - DDI and packaging</b> 'I can' assessment spreadsheet will be reviewed by class teacher and wave 1 and 2 improvements will be identified and retaught. Students will learn about the need for packaging and food labels as well as developing an awareness of where packaging is unnecessary and wasteful. Students will develop a design for their own packaging taking into consideration legal requirements of food labels, customer requirements, and advertising as well showing an awareness of the environmental impact.</p> <p><a href="https://www.food.gov.uk/business-guidance/packaging-and-labelling">https://www.food.gov.uk/business-guidance/packaging-and-labelling</a></p>	

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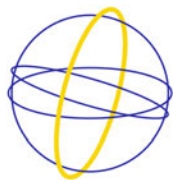
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	<p><b>Lesson 14 - Cheese scone demonstration and planning</b></p> <p>Students will be shown how to produce cheese scones using skills learnt in the previous practical sessions as well as learning how to grate safely, produce a dough and correctly use a cutter.</p> <p>Students will complete a practical planning sheet that will include a list of ingredients, equipment and all the necessary steps to produce the cheese scones.</p>	
22/07/20234	<p><b>Lesson 15 – Cheese scone practical</b></p> <p>Students will work safely and hygienically to produce their cheese scones, through this practical session they will develop skills in the following areas; accurate weighing and measuring, the rubbing in method, grating, evenly portioning, shaping using a cutter and using the oven safely.</p> <p><a href="https://www.bbc.co.uk/food/techniques/rubbing_in">https://www.bbc.co.uk/food/techniques/rubbing_in</a>  <a href="https://www.youtube.com/watch?v=LhfHv3EZyDw">https://www.youtube.com/watch?v=LhfHv3EZyDw</a></p>	

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Rotation 1	Rotation 2	Rotation 3	Rotation 4
<b>7O1/DT</b> GR	Food	Product	Textiles
<b>7O2/DT</b> GR	Food	Textiles	Product
<b>7O3/DT</b> GR	Textiles	Product	Food
<b>7O4/DT</b> GR	Product	Food	Textiles
<b>7O5/DT</b> GR	Product	Textiles	Food

7O1/2/3/4/5

Rotation 1	Rotation 2	Rotation 3	Rotation 4
<b>7M1/DT</b> GR	Food	Product	Textiles
<b>7M2/DT</b> GR	Food	Textiles	Product
<b>7M3/DT</b> GR	Textiles	Product	Food
<b>7M4/DT</b> GR	Product	Textiles	Food

7M1/2/3/4

Rotation 1	Rotation 2	Rotation 3	Rotation 4
<b>7E1/DT</b> GR	Food	Product	Textiles
<b>7E2/DT</b> GR	Textiles	Product	Food
<b>7E3/DT</b> GR	Product	Textiles	Food

7E1/2/3

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