





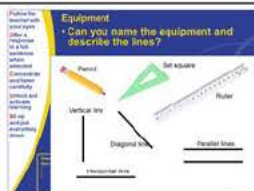
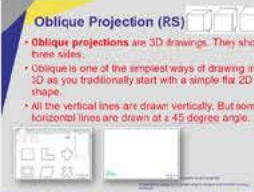
Sandon Road, Meir, Stoke-on-Trent, ST3 7DF Telephone: 01782 377100 Fax: 01782 377101

Email: info@omera.co.uk Website: www.ormistonmeridianacademy.co.uk


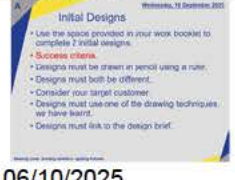
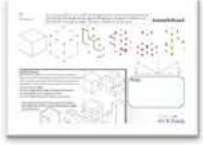


Principal: Mrs C Stanyer



Subject: DESIGN TECHNOLOGY




Year 7 Curriculum Map 2025 - 26

Week Commencing	Rotation 1 – Product Design Rotation 2 – Textiles Technology Rotation 3 – Food & Nutrition *Rotations may vary see class list on last page*	Assessment Window
Rotation 1 – Product Design Staff INSET 01/09 Students Return 02/09 	Design brief 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.	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 13 weeks.
08/09/2025 	Introduction to health and safety in the workshop, including identifying potential risks, safe working practices, and how to prepare both themselves and their working space for practical lessons.	
	Introduction to the graphical drawing skills 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.	
15/09/2025 	Development of drawing skills: Oblique projection 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.	
22/09/2025		



Ormiston Meridian Academy is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

 <p>29/09/2025</p>	<p>ACCESSFM Analysing existing products Students will analyse an existing Automata toy using ACCESSFM (Aesthetics, Cost, Customer, Environment, Size, Safety, Function, and Materials).</p>	
 <p>06/10/2025</p>	<p>Design ideas 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>13/10/2025</p>	<p>Development of drawing skills: Isometric drawing Introduction of isometric drawing rules and practical application to construct a series of drawings using this visual presentation method.</p>	
<p>20/10/2025</p>	<p>Final design Students will produce one final design taking the strongest elements of their design ideas and developing them to suit the design brief.</p>	
<p>October Half Term</p>		
<p>03/11/2025</p>	<p>Practical practice Students will be given a demonstration of the correct use of appropriate tools and equipment before having the opportunity to practice new skills learnt.</p>	AR1
<p>Draw around your template including the holes for the wheels, ensure your template is flush with the edge to reduce wasted material</p>  <p>10/11/2025</p>	<p>Practical Students to prep their wood using a template to cut the main body of the truck.</p>	AR1
<p>17/11/2025</p> 	<p>Practical Drill holes cut axels and attach wheels.</p>	
<p>24/11/2025</p>	<p>Practical Adding extra detail, finishing to a high standard, Students will use practical skills to produce their final outcome. Students will be required to keep an ongoing practical log.</p>	
<p>01/12/2025</p>	<p>Evaluation – Students will evaluate their final outcome, analysing strengths and weaknesses and make suggestions for improvements. Critical Reflection – 'I can' assessment spreadsheet will be reviewed by class teacher and wave 1 and 2 improvements will be identified and retaught.</p>	
		Students marked on 10 'I can' Statements linking to

<p>Rotation 2 – Textiles Technology</p> <p>08/12/2025</p> 	<p>Lessons 1 & 2 – Hand stitching</p> <p>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 - https://www.youtube.com/watch?v=ui6cZF6GPqQ Back stitch - https://www.youtube.com/watch?v=kqj_1Uo1tJo</p>	<p>practical, theory and independent learning for the subject rotation throughout the 13 weeks.</p>
<p>15/12/2025</p>	<p>Lessons 1 & 2 – Hand stitching</p> <p>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 - https://www.youtube.com/watch?v=ui6cZF6GPqQ Back stitch - https://www.youtube.com/watch?v=kqj_1Uo1tJo</p>	
<p>Christmas Break</p>		
<p>05/01/2026</p> 	<p>Lesson 3 - Decorative techniques and practical planning</p> <p>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>	
<p>12/01/2026</p> 	<p>Lesson 4 – Creating paper templates for applique sections and cutting fabric</p> <p>Students will be shown how 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.</p> <p>Students will produce their own paper templates which will enable them to accurately cut out the fabric for their applique motif.</p>	
<p>19/01/2026</p> 	<p>Lesson 5 – Stitching and embellishment of applique design</p> <p>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>26/01/2026</p>	<p>Lesson 6 – Stitching and embellishment of applique design</p> <p>Students will create their applique motif on the front of their cushion layer by layer, using appropriate stitches learnt at the start of the project.</p> <p>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>	

02/02/2026	 <p>Lesson 7 – Stitching and embellishment of applique design As above</p>	
09/02/2026	<p>Lesson 8 – Stitching and embellishment of applique design As above</p>	AR2
February Half Term		
23/02/2026	<p>Lesson 9 – Stitching and embellishment of applique design As above</p>	AR2
02/03/2026	 <p>Lesson 10 – Construction of cushion Students will learn about seams and will be shown how to pin and tack fabric together ready to be machine stitched.</p>	
09/03/2026	 <p>Lesson 11- Construction of cushion Students will add the stuffing to their cushions and be taught how to complete a slipstitch.</p>	
16/03/2026	<p>Lesson 12 – Evaluation and the environment 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>	
23/03/2026	<p>Lesson 13 – DDI and final improvements Class teacher will review 'I can' assessment spreadsheet and wave 1 and 2 improvements will be identified and retaught.</p>	
Easter Break		
<p>Rotation 3 – Food & Nutrition</p> <p>13/04/2026</p>	<p>Lesson 1 – Health and Safety 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>HAIL – Watch fruit salad demonstration video on Google Classroom.</p>	

20/04/2026	 <p>Lesson 2 - Fruit salad demonstration and practical 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.</p> <p>Fruit salad practical - 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>https://www.youtube.com/watch?v=HY_vgiwVICM https://www.bbc.co.uk/food/techniques/knife_skills_explained https://www.bbc.co.uk/food/techniques/how_to_cut_a_pineapple</p>	
27/04/2026	<p>Lesson 3 – Weighing and cutting methods 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. Students will use the scales to weigh a few items developing their understanding of this piece of equipment.</p>	
04/05/2026	<p>Lesson 4 - The cooker and stir fry demonstration Students will be taught how to use the cooker safely, both electric and gas hobs. Students will be shown how to safely produce a stir fry dish ensuring high risk foods are handled correctly to avoid contamination.</p>	
11/05/2026	<p>Lesson 5 - Stir fry practical 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> <p>https://www.youtube.com/watch?v=HY_vgiwVICM https://www.bbc.co.uk/food/techniques/knife_skills_explained</p>	
18/05/2026	 <p>Lesson 6 - Basic healthy eating principles Students will learn about the key elements of the Eatwell Guide, the main food groups and the functions they play in the body. Students will look at their own diet within a day to see if it matches the Eatwell Guide and daily recommendations.</p> <p>https://www.nutrition.org.uk/healthyliving/healthydiet.html https://www.nhs.uk/change4life</p> <p>HAIL – Watch apple crumble demonstration video on Google Classroom.</p>	
May Half Term		
01/06/2026	<p>Lesson 7 - Apple crumble demonstration and practical Students will be shown how to produce an apple crumble using the rubbing in method.</p> <p>Apple crumble practical 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>https://www.bbc.co.uk/food/techniques/rubbing_in https://www.youtube.com/watch?v=SdEBBsm4WEo</p>	

08/06/2026 	Lesson 8 - Using senses to evaluate Students will learn about the senses that affect 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. Students will use some of their senses to describe a variety of foods.	
15/06/2026	Lesson 9 - Soup video demonstration and planning 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.	AR3
22/06/2026	Lesson 10 – Soup practical 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. https://www.youtube.com/watch?v=HY_ygiwVICM https://www.bbc.co.uk/food/techniques/knife_skills_explained https://www.youtube.com/watch?v=SdEBBsm4WEo	AR3
29/06/2026 	Lesson 11 - DDI and packaging ‘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. https://www.food.gov.uk/business-guidance/packaging-and-labelling	AR3
06/07/2026	Lesson 12 - Cheese scone demonstration and planning 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. 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.	
13/07/2026	Lesson 13 – Cheese scone practical 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. https://www.bbc.co.uk/food/techniques/rubbing_in https://www.youtube.com/watch?v=LhfHv3EZyDw	

7O (2 lessons per fortnight)

Rotation 1	Rotation 2	Rotation 3
701 Product	Food	Textiles
702 Food	Textiles	Product
702 Textiles	Food	Product
704 Product	Textiles	Food
705 Textiles	Product	Food

7M (2 lessons per fortnight)

Rotation 1	Rotation 2	Rotation 3
7M1 Textiles	Product	Food
7M2 Food	Textiles	Product
7M3 Product	Food	Textiles