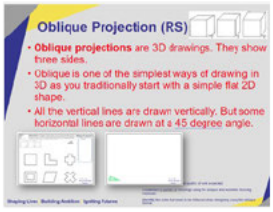
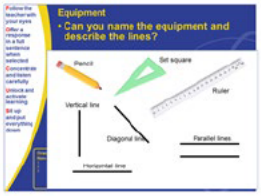
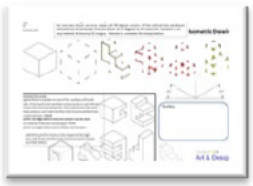
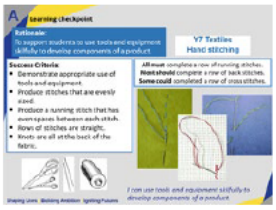
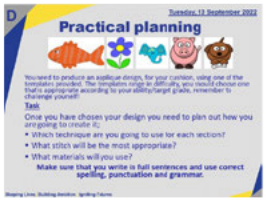
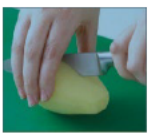
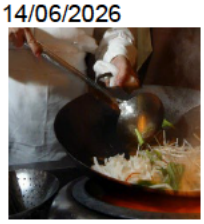
Design & Technology Year 7 Curriculum Map 2026/27

Week Commencing	**Rotation 1 – Product Design** **Rotation 2 – Textiles Technology** **Rotation 3 – Food & Nutrition** *Rotations may vary see class list on last page*	HAIL	Assessment
Staff INSET 01/09 Students Return 02/09	NO KS3 DT Lessons first week back		
Rotation 1 – Product Design 07/09/2026 	**Design brief /task analysis and specification.** Students will develop an understanding of the design process (design cycles) and be introduced to the design brief for the truck project. They will analyse this brief and identify potential areas for personalisation.	**Image research task –** You need to collect a range of images of wooden toy vehicles that you will use to inspire your designs. These will be used when you create a range of designs. Submitted via Teams assignment.	Students marked on 10 'I can' statements linking to practical, theory and independent learning throughout the subject rotation.
14/09/2026 	. **ACCESSFM Analysing existing products** Students will analyse an existing Automata toy using ACCESSFM (Aesthetics, Cost, Customer, Environment, Size, Safety, Function, and Materials).		
21/09/2026 	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	**Spelling test practice –** Practice the spelling that you have been and need to use within lesson. Completed in booklet.	
28/09/2026 	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.		
05/10/2026 	**Development of drawing skills: Oblique projection/Isometric 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.	**Product analysis -** Develop a product analysis of an existing product. Using ACCESSFM. You need to look at how the designer has developed a similar product to yours. Completed in booklet.	
12/10/2026 	**Initial design ideas** Draw 2 initial design ideas for the truck project using oblique projection. Annotating designs and personalization.		**Learning checkpoint** – Initial design ideas.

19/10/2026	. **Final design** Students will produce one final design taking the strongest elements of their design ideas and developing them to suit the design brief. This will be drawn in isometric projection.	**Careers in design –** Read the different careers and select the one you would like to know more about. Write down the findings of your research. Completed in booklet.	
October Half Term			
02/11/2026	**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. Students to prep their wood using a template to cut the main body of the truck.		
09/11/2026  	**Practical** Students to complete all cutting, drill holes for the axels/dowel ready to attach wheels.	**Health and Safety –** Using the skills that you have developed during practical lessons, create a step-by-step drawing to explain how you work safely within a practical lesson. Completed in booklet.	
16/11/2026 	**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.		
23/11/2026	**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.	**Isometric Drawing** Remembering what you have learnt in drawing lesson, using the rules of isometric projection, you need to attempt to draw your truck in isometric. Completed in booklet.	
30/11/2026	**Theory** Woods, sustainability and environmental issues. Students will learn about types of wood and environmental impacts and sustainability FSC.		
07/12/2026	**Theory** Mechanical movements Looking at types of mechanical movements/CAMs.		
Rotation 2 – Textiles Technology	**Lessons 1 & 2 – Hand stitching** 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. Running stitch - https://www.youtube.com/watch?v=ui6cZF6GPqQ Back stitch - https://www.youtube.com/watch?v=kgi_lUo1tJo	**Task 1** **Spelling Test:** Subject Specific Vocabulary. Completed in HAIL booklet.	Students marked on 10 'I can' statements linking to practical, theory and independent learning throughout the subject rotation.

14/12/2026 			
Christmas Break			
04/01/2027	**Lessons 1 & 2 – Hand stitching** 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. Running stitch - https://www.youtube.com/watch?v=ui6cZF6GPqQ Back stitch - https://www.youtube.com/watch?v=kqj_lUo1tJo		**AR1**
11/01/2027 	**Lesson 3 - Decorative techniques and practical planning** Students will be introduced to the decorative techniques they will use to produce the motif on their cushions; applique, embellishment and embroidery. Students will use their knowledge of the decorative techniques, stitches and materials to complete a practical plan for creating their cushion.	**Task 2** **Technical Vocabulary:** Definitions Completed in HAIL booklet.	**AR1**
18/01/2027 	**Lesson 4 – Creating paper templates for applique sections and cutting fabric** 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. Students will produce their own paper templates which will enable them to accurately cut out the fabric for their applique motif.		**Learning Checkpoint** Practical – Skillful use of tools and equipment.
25/01/2027 	**Lesson 5 – Stitching and embellishment of applique design** 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.	**Task 3** **Tools and Equipment** – Identify the tools and equipment. Completed in HAIL booklet.	
01/02/2027	**Lesson 6 – Stitching and embellishment of applique design** 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. 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.		
08/02/2027 	**Lesson 7 – Stitching and embellishment of applique design** As above	**Task 4** **Decorative Techniques Fact File.** Completed in HAIL booklet.	
February Half Term			
22/02/2027	**Lesson 8 – Stitching and embellishment of applique design** As above		

01/03/2027	**Lesson 9 – Stitching and embellishment of applique design** As above		
08/03/2027 	**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.	**Task 5** **HAIL Reading** Textile based materials. Completed in HAIL booklet.	
15/03/2027 	**Lesson 11- Construction of cushion** Students will add the stuffing to their cushions and be taught how to complete a slipstitch.		
22/03/2027	**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.		
Easter Break			
Rotation 3 – Food & Nutrition 12/04/2027	**Lesson 1 – Health, Safety and hygiene** 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. Students will be able to explain the common risks in the food preparation area. **Key Words** contamination Hygiene	HAIL – Tools and equipment sheet. Completed in HAIL booklet.	Students marked on 10 'I can' statements linking to practical, theory and independent learning throughout the subject rotation.
13/04/2027  	**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. **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. https://www.youtube.com/watch?v=HY_yqiwVICM https://www.bbc.co.uk/food/techniques/knife_skills_explained https://www.bbc.co.uk/food/techniques/how_to_cut_a_pineapple		
26/04/2027 	**Lesson 3 - Measurements and the 4 C's** Students will be able to identify the types of measurements commonly used in the UK. Students will be able to explain the 4 C's used in food safety (chilling, contamination, cooking and cleaning). Students will be able to demonstrate accurate measuring skills using a range of ingredients and equipment. **Key words** Chilling Cleaning Ingredients	HAIL – Subject specific vocabulary. Completed in HAIL booklet.	

03/05/2027 	**Lesson 4** - **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		
10/05/2027 	**Lesson 5 – Basic healthy eating** Students will be able to identify the sections on the eatwell guide. Students will show a basic awareness of the healthy eating guidelines. Students will know some of the functions of the main food groups. **Key words** Eatwell guide Balanced diet Nutrient	HAIL – Identifying foods within the main food groups. Completed in HAIL booklet.	
17/05/2027 	**Lesson 6 - 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. https://www.youtube.com/watch?v=HY_ygiwVICM https://www.bbc.co.uk/food/techniques/knife_skills_explained		
24/05/2027 	**Lesson 7 – Macro nutrients and vitamins** Students will be able to identify and explain the functions of the three main macro nutrients. Students will be able to describe the role of vitamins in keeping us healthy. Students will recognize common food sources for the different nutrients and interpret food labels. **Key words** Nutrients Function Source	HAIL – Reading task Completed in HAIL booklet.	
May Half Term			
07/06/2026 	**Lesson 8 - Apple crumble demonstration and practical** Students will be shown how to produce an apple crumble using the rubbing in method. **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. https://www.bbc.co.uk/food/techniques/rubbing_in https://www.youtube.com/watch?v=SdEBBsm4WEo		**AR2**
14/06/2026 	**Lesson 9 – Cooking methods and sensory evaluation** Students will be able to explain the different cooking methods and suggest suitable ingredients. Students will be able to explain how sensory properties and nutrition change when cooked. Students will show an understanding to the science behind why we cook food. **Key words** Denaturation Oxidisation Sensory analysis	HAIL – Cooking methods and their impact.	**AR2**
21/06/2026	**Lesson 10 – Soup demonstration and 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		
27/06/2026 	**Lesson 11 – Seasonality and imported foods** Students will understand how climate affects which foods are available. Students will be able to identify a variety of seasonal and imported foods. Students will be able to describe the benefits of reducing waste. **Key words** Seasonality Sustainability Food source	HAIL – Reading task	
05/07/2027 	**Lesson 12 – Environmental issues** Students will be able to identify the biggest challenges facing our world today. Students will understand how human interactions affect ecosystems. Students will explore practical ways of how to reduce our carbon footprint and reduce waste. Students will demonstrate the importance of sustainability and conservation. **Key words** Food waste Conservation Environment		
12/07/2027 	**Lesson 13 – Mastering food technology** Students will consolidate our rules for health, safety and hygiene within the kitchen. Students will show accurate weighing and measuring using metric units. Students will explain the 4 C's of food safety. Students will evaluate our impact on the environment through our food choices. **Key words** Retention Evaluation Synthesis		