## **TECHNOLOGY**



## YEAR 7 -

## THIS IS TAUGHT AS A CAROUSEL AND STUDENTS WILL STUDY DESIGN, FOOD AND TEXTILES TECHNOLOGY

	Workshop safety & Design Ideas	
DESIGN 1	<ul> <li>To know Health &amp; Safety rules and workshop expectations</li> <li>To know what a design brief is</li> <li>To know that a design brief informs design ideas &amp; developments</li> <li>To know what isometric drawing is</li> <li>To know how to work safely within a workshop to prevent hazards and injury</li> <li>To know how to follow the design process and present high quality design ideas</li> <li>To know how to develop design ideas</li> <li>To know how to create an isometric drawing accurately</li> </ul>	Key Vocabulary  Specification Rendering Isometric Sustainability

	Ball Bearing Game Practical	
DESIGN 2	<ul> <li>To know that specific tools have specific uses</li> <li>To know that health &amp; safety rules should be followed</li> <li>To know what steps should be followed to create a Ball Bearing Game</li> <li>To know how to use tools and equipment safely and independently</li> <li>To know how to behave in a workshop and identify hazards</li> </ul>	Key Vocabulary  Specification Rendering Isometric Sustainability



• To know how to follow step by step instructions accurately and independently

	Food safety	
F00D 1	<ul> <li>To know what food safety is</li> <li>To know ways to identify hazards in the food room</li> <li>To know why we should prevent hazards from happening</li> <li>To know why we must correctly use different pieces of equipment</li> <li>To know ways to prevent cross contamination</li> <li>To know how to work safely and hygienically within a food room to prevent hazards and cross contamination</li> </ul>	Key Vocabulary  Cross contamination Bacteria Hygiene Hazard
	·	

	Food hygiene	
FOOD 2	<ul> <li>To know what food hygiene is</li> <li>To know what personal hygiene is</li> <li>To know what kitchen hygiene is</li> <li>To know why we must correctly store food</li> <li>To know what causes food poisoning</li> <li>To know the conditions bacteria need to be able to multiply</li> </ul>	Key Vocabulary  Bacteria  Pathogen



• To know how food hygiene plays a crucial role within Food Technology

	Functions of materials within textile	es .
		Key Vocabulary
7	To know what natural and synthetic fabrics are	
ES	To know the sources and structures of fibres	Fibres
=	To know what hand embroidery is	Fabric
	To know ways to identify hazards in the textiles room	
EXTI	To know why we must correctly use different pieces of equipment	
Ш	To know how to identify different fabrics by their properties	
<b>—</b>	To know how to create a variety of hand stitches	
	<ul> <li>To know how to work safely within a textiles room to prevent hazards</li> </ul>	

	Lucy Sparrow Felt Food	
TEXTILES 2	<ul> <li>To know what hand embroidery is</li> <li>To know what applique is</li> <li>To know what a final design plan is</li> <li>To know how to create a variety of hand stitches</li> <li>To know how to apply knowledge of hand embroidery into a final design</li> <li>To know how to create applique</li> </ul>	Key Vocabulary  Hand Embroidery Applique