**Design & Technology**

**Year 7**

| SOW | Product Designer | Apprentice Chef |
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| Knowledge | * Define the term “hazard” and “risk”. * Describe the purpose of a client brief. * Name the four stages of the Design Cycle. * Describe the purpose of annotation on a design. * Name four different materials that could be used to make the game. * Describe two properties of each material that could be used to make the game. * Identify six different tools that could be used to make the sides & cover of the game. * Describe one advantage of sanding wood. * Name three different types of plastic. * Describe one example of when to use each type of plastic. * Name three different methods of joining materials together. * Describe one example of when to use each type of screw. * Describe how the mechanism works that activates the game. | * Name three hazards in the Food room. * Describe two issues that could happen if Food Hygiene rules are not followed. * Describe one reason why we use the bridge and claw method. * Describe one difference between simmering and boiling. * Identify the temperature that one example of meat has to be to be considered cooked. * Describe one reason why yeast is used. * Define the term “reduce”. * Describe the difference between a spice and a herb. * Name one spice and one herb. * Identify the ingredients used in the rubbing in method. * Name three different nutrients. * Describe one reason why the body needs nutrients. * Name two different types of flour. * Describe one difference between the different types of flour. |
| Skills | * Identify 4 potential hazards in the Workshop. * Describe how to overcome each potential hazard. * Draw an annotated design for the game that meets the client brief. * Use a tenon saw to cut out the pieces of the sides of the game. * Measure accurately the different materials to make the pieces of the game. * Use a coping saw to cut the acrylic accurately. * Use a pillar drill to drill appropriate holes in the acrylic cover. | * Use the bridge and claw method to safely chop a select vegetables. * Test the temperature accurately to check that a specific meat is cooked (mince). * Knead a dough * Weigh a range of ingredients accurately (flour, butter, sugar) in grams. * Measure a range of liquids accurately (water, milk) in millilitres. * Measure a range of ingredients accurately (chili powder, bicarbonate of soda) using spoons. |
| Tier 3 Vocabulary | Screw Acrylic  Coping Saw Joinery  Tenon Saw Plastic  Bonding Sanding  Mechanism Design Specification  Sustainable Hazard  Try Square Risk | Hygiene Simmer  Measure Boil  Blind-Baking Nutrient  Translucent Superfood  Julienne Peel  Gluten Paste  Spice Forage |

**Year 8**

| SOW | Apprentice Joiner | Commis Chef |
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| Knowledge | * Define the term “hazard” and “risk”. * Describe the purpose of a client brief. * Name the four stages of the Design Cycle. * Describe the purpose of annotation on a design. * Name three different materials that could be used to make the birdbox. * Describe two properties of each material that could be used to make the bird box. * Identify six different tools that could be used to make the elements of the bird box * Describe two advantages of sanding wood. * Name three different types of wood. * Describe one example of when to use each type of wood. * Name three different joinery techniques. * Describe one advantage of using finger joints. | * Name three hazards in the Food room. * Describe two issues that could happen if Food Hygiene rules are not followed. * Name three different types of sugar. * Describe one impact of handling a dough too much. * Identify the temperature that two examples of meat have to be to be considered cooked. * Define the term “lamination”. * Identify five seasonal fruits or vegetables for a specific time of year. * Describe the difference between a spice and a herb. * Name two spices and two herbs. * Define the term “Al Dente”. * Describe one reason why a high heat is needed for a stir fry. * Describe one reason why a chef would use an egg wash. |
| Skills | * Identify three potential hazards in the Workshop. * Describe how to overcome each potential hazard. * Draw an annotated design for the bird box that meets the client brief. * Use a tenon saw to cut out the elements of the box. * Measure accurately the wood for the finger joints. * Use a try square to accurately measure the finger joints. | * Test the temperature accurately to check that a specific meat is cooked (chicken). * Knead a dough * Weigh a range of ingredients accurately (flour, butter, sugar) in grams. * Measure a range of liquids accurately (water, milk) in millilitres. * Measure a range of ingredients accurately (chili powder, bicarbonate of soda) using spoons. * Apply an egg wash to seal pastry. |
| Tier 3 Vocabulary | Coping Saw Joinery  Tenon Saw Material  Bonding Sanding  Joint Design Specification  Sustainable Hazard  Try Square Risk | Hygiene Bacteria  Measure Melting  Baking Whisking  Translucent Creaming  Julienne Folding  Gluten Paste  Spice Classification |

**Year 9**

| SOW | Apprentice Electrician | Sous Chef |
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| Knowledge | * Define the term “hazard” and “risk”. * Describe the purpose of a client brief. * Name the four stages of the Design Cycle. * Describe the purpose of annotation on a design. * Name four different materials that could be used to make the game. * Describe two properties of each material that could be used to make the game. * Identify six different tools that could be used to make the back & frame of the game. * Describe one advantage of sanding wood. * Name three different joinery techniques. * Describe one example of when to use each joinery technique. * Name 4 parts of a circuit. * Describe what a loop system is. * Name three different methods of joining the parts of a circuit together. * Describe the role of three different components in the circuit for the game. | * Name three hazards in the Food room. * Describe two issues that could happen if Food Hygiene rules are not followed. * Describe what a food intolerance is with one suitable example. * Describe what a food allergy is with one suitable example. * Describe two ways that a food intolerance and/or food allergy can be avoided in a kitchen. * Describe three different food lifestyles (vegetarian, vegan, pescatarian). * Explain two reasons why someone might choose to follow a specific food lifestyle. * Identify the temperatures that three different meats have to be to be considered cooked. * Define the term “seasonality”. * Identify five seasonal fruits or vegetables for a specific time of year. * Name three types of bacteria that can be found in undercooked chicken. * Describe how fruit and vegetables are classified as such. * State whether a tomato is a fruit or a vegetable with one reason why. * Describe the difference between a spice and a herb. * Name three different spices and three different herbs. * Define the term “superfood”. |
| Skills | * Identify three potential hazards in the Workshop. * Describe how to overcome each potential hazard. * Draw an annotated design for the game that meets the client brief. * Use a coping saw to cut out the planned design in the back piece of the game. * Measure accurately the wood for the corner halving joints for the frame. * Use a tenon saw to cut the corner halving joints accurately. * Use a pillar drill to drill appropriate holes in the frame. * Use the appropriate tool to bend the wire for the game in line with the design. | * Describe the rubbing in method in five steps. * Use a knife safely to finely chop a range of vegetables (onion, mangetout, spring onion). * Test the temperature accurately to check that a specific meat is cooked (mince, chicken). * Beat an egg. * Weigh a range of ingredients accurately (flour, butter, sugar) in grams. * Measure a range of liquids accurately (stock, water, milk) in millilitres. * Measure a range of spices accurately (curry paste, chili powder) using spoons. |
| Tier 3 Vocabulary | Circuit Corner Halving  Coping Saw Joinery  Tenon Saw Chiselling  Soldering Malleable  Resistor Design Specification  Sustainable Hazard  Try Square Risk | Hygiene Bacteria  Measure Salmonella  Blind-Baking Seasonality  Translucent Superfood  Julienne Blend  Gluten Paste  Spice Classification |