**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.
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| 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.
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| Tier 3 Vocabulary | Screw AcrylicCoping Saw JoineryTenon Saw PlasticBonding SandingMechanism Design SpecificationSustainable HazardTry Square Risk | Hygiene SimmerMeasure BoilBlind-Baking NutrientTranslucent SuperfoodJulienne PeelGluten PasteSpice 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.
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| 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.
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| Tier 3 Vocabulary | Coping Saw JoineryTenon Saw MaterialBonding SandingJoint Design SpecificationSustainable HazardTry Square Risk | Hygiene BacteriaMeasure MeltingBaking WhiskingTranslucent CreamingJulienne FoldingGluten PasteSpice 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”.
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| 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.
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| Tier 3 Vocabulary | Circuit Corner HalvingCoping Saw JoineryTenon Saw ChisellingSoldering MalleableResistor Design SpecificationSustainable HazardTry Square Risk | Hygiene BacteriaMeasure SalmonellaBlind-Baking SeasonalityTranslucent SuperfoodJulienne BlendGluten PasteSpice Classification |