**Design Technology**

**YEAR 7**

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| **SOW** | **Food – Apprentice chef** | **Workshop – product designers** |
| **Knowledge** | **I know:*** personal hygiene rules and their importance
* How to stay safe within a kitchen
* How to complete a sensory analysis of the food that I make and why it is important
* Which equipment to use and know how to use them correctly
* When different dishes are cooked and ready to eat
* What causes food poisoning and the different symptoms
* Nutrients in different dishes
* what ethically sourced ingredients are
* What ethically sourced ingredients means and what is legally required on to be on food labels
 | **I know:*** The safety rules and their importance within the workshop
* How to select and use the correct equipment
* How to accurately measure and mark out different materials
* About different materials and their properties
* How to assembly my pinball game
* How to review & plan products
* How to develop ideas & communicate them
 |
| **Skills**  | **I can:*** Demonstrate high levels of health, safety and hygiene for cookery.
* Demonstrate the ability to work as individually and in team.
* Select appropriate equipment and use correctly
* Use a range of preparation techniques to make a range of dishes
* Use a range of cooking techniques to make a range of dishes
* Demonstrate an ability to design and develop a product which meets legal & ethical standards
* Review my dishes effectively
 | **I can:*** Demonstrate high levels of health & safety for workshop practical
* Select and use appropriate tools & equipment safely
* Demonstrate an understanding of how to review and plan a product
* Demonstrate an ability to develop ideas
* Produce a high-quality outcome
 |
| **Vocabulary** | Technique, hygiene, portion, costings, ingredients, lamination, alternative, hazard, risk, organoleptic, sensory, food poisoning, symptoms, danger zone, bacteria, cross contamination, nutrient, independently, ethical, legally | Accuracy, development, quality, hazard, specification, environmental, manufactured, ACCESS FM, tolerance, assembly, finishing, isometric, template, analysis, thermosetting, thermoplastic, ergonomics, property |

**Year 8**

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| **SOW** | **Food – commis chef** | **Workshop - Joiners** |
| **Knowledge** | **I know:*** personal hygiene rules and their importance
* How to stay safe within a kitchen
* How to complete a sensory analysis of the food that I make and why it is important
* Which equipment to use and know how to use them correctly
* When different dishes are cooked and ready to eat
* About different nutrients and where they come from
* The roles & responsibilities of the EHO
* What food sources means and where our food comes from
 | **I know:*** The safety rules and their importance within the workshop
* How to select and use the correct equipment
* How to accurately measure and mark out different materials
* Different ways to join materials together and properties of materials
* How to make and assemble a high-quality birdbox
* How design can consider different factors
* How to develop designs using drafting techniques and CAD packages
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| **Skills**  | **I can:*** Demonstrate high levels of health, safety and hygiene for cookery.
* Demonstrate the ability to work individually and in a team
* Select appropriate equipment and use correctly
* Use a range of preparation techniques to make a range of dishes
* Use a range of cooking techniques to make a range of dishes
* Review my dishes effectively
* Design meal plans considering food sources
 | **I can:*** Demonstrate high levels of health & safety for workshop practical
* Select and use appropriate tools & machinery
* Demonstrate an understanding of how to review and plan a product
* Demonstrate an ability to develop ideas
* Produce a high-quality outcome

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| **Vocabulary** | Technique, hygiene, portion, costings, ingredients, hazard, risk, organoleptic, sensory, danger zone, bacteria, cross contamination, nutrient, independently, excess, deficiency, environmental, micronutrient, macronutrient, reared, caught, grown, food source | Accuracy, development, quality, hazard, specification, environmental, manufactured, ACCESS FM, tolerance, lamination, sustainable, CAD/CAM, Analyse, properties, finishes, weather proofing, joinery, drafting |

**Year 9**

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| **SOW** | **Food – Sous chef** | **Workshop - electricians** |
| **Knowledge** | **I know:*** Personal hygiene rules and their importance
* How to stay safe within a kitchen
* How to complete a sensory analysis of the food that I make and why it is important
* Which equipment to use and know how to use them correctly
* When different dishes are cooked and ready to eat
* How different factors can impact food choices
* How to create an effective risk assessment
* The difference between Intolerances and allergies
* What Seasonality is and how we can be more sustainable
 | **I know:*** The safety rules and their importance within the workshop
* How to select and use the correct equipment
* How to accurately measure and mark out different materials
* Different ways to join materials together and properties of materials
* How to make and assemble a high-quality steady hand game
* How to use CAD/CAM to develop a logo
* About different components and how to connect them
* How circuits work
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| **Skills**  | **I can:*** Demonstrate high levels of health, safety and hygiene for cookery.
* Demonstrate the ability to work individually and in a team
* Select appropriate equipment and use correctly
* Use a range of preparation techniques to make a range of dishes
* Use a range of cooking techniques to make a range of dishes
* Review my dishes effectively
* Create an effective risk assessment for a kitchen
* Design meal plans considering wider factors such as ethical, medical & religion
 | **I can*** Demonstrate high levels of health & safety for workshop practical
* Select and use appropriate tools & machinery
* Demonstrate an understanding of how to review and plan a product
* Demonstrate an ability to develop ideas
* Produce a high-quality outcome
* Create a functioning circuit
 |
| **Vocabulary** | Technique, hygiene, portion, costings, ingredients, hazard, risk, organoleptic, sensory, danger zone, cross contamination, independently, intolerances, allergies, religion, Halal, Kosher, assessment, sustainable, seasonality, food miles, ethics, medical | Accuracy, development, quality, hazard, manufactured, ACCESS FM, tolerance, CAD/CAM, Analyse, properties, electronic, input, process, output, analogue, digital, parallel, circuit, component, durable, flexible, resist, sequence, testing |