**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 |
| **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 |
| **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 |
| **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 |