

KS3 'Design and Technology' Curriculum Coverage:



Year 7

Sequenced	Timbers: The aeroplane	Paper and Board: Avatar	Food and Nutrition: Passport to food
Key Knowledge	To know: <ul style="list-style-type: none"> introduction as to what a specification is and why we write them (a specific list of decisions that have been made by the students through their research) how to use the correct tools and equipment (marking gauge, try square, steel rule, tenon saw, coping saw, mortise and bevel chisel, mallet, vice, pillar drill, sander) to create housing and a dowel joints how to use redwood, dowels, acrylic and using water based acrylic paint accurately how to spot hazards such as debris on the floor and inappropriate use of tools and equipment the safety procedures such as when to wear goggles, correct use of tools and machinery why accurate measuring and marking skills are important to a good outcome for instance using a template a try square and marking gauge correctly 	To know: <ul style="list-style-type: none"> Know how to analyse and develop ideas from existing designs Know how to write and develop a specification Know how to evaluate their work 	To know: <ul style="list-style-type: none"> personal hygiene rules and their importance safety rules and their importance the importance of effective washing up understand sensory testing and its importance which equipment to use how to weigh & measure a range of different cuisines how to work individually and as a pair how to demonstrate ideas through practical and design tasks
Key Skills	To be able to: <ul style="list-style-type: none"> work effectively as an individual to produce a high-quality product write and develop an effective specification with the use of a writing frame develop the use tools equipment and machinery safely and accurately (marking gauge, try square, steel rule, tenon saw, coping saw, mortise and bevel chisel, mallet, vice, pillar drill, sander) to manufacture an accurate product demonstrate accurate measuring and marking out using a template self-assess their work against the mark scheme 	To be able to: <ul style="list-style-type: none"> To be able to select the correct tools and equipment Using tools safely and accurately To be able to spot hazards Using CAD software to develop concept characters Develop and improve your own work Work effectively as an individual 	To be able to: <ul style="list-style-type: none"> use the bridge hold and claw grip effectively wash up use sensory testing follow personal hygiene rules follow safety rules use equipment correctly accurately weigh and measure work effectively as an individual and in paired work express ideas through practical and design tasks use an introductory range of cooking techniques: stir-frying, boiling, baking, frying, knife skills
	Tier 3 key vocabulary	Tier 3 key vocabulary	Tier 3 key vocabulary
Subject specific	<ul style="list-style-type: none"> Housing joint tenon saw coping saw marking gauge evaluate design annotate dowel pillar drill 	<ul style="list-style-type: none"> Component isometric typography perspective oblique specification cuboid prototype evaluation tabs analyse net measure 	<ul style="list-style-type: none"> Personal hygiene claw grip bacteria sensory testing hazard cuisine multi-culture bridge hold