

# Year 7

## Jigsaw

**USER**  
Designing for a target market – young child/teenager

**TOOLS:**  
Scissors  
Coloured Pens

**KNOWLEDGE**  
Research  
Health & Safety  
Design Process  
Problem Solving  
Rendering  
Heat Transfer  
Basic principles of laser cutter  
Evaluating

**MODELS**  
Graphics

**MATERIALS**  
MDF  
Transfer Paper

**TOOLS**  
Needles  
Pins  
Sewing Machine

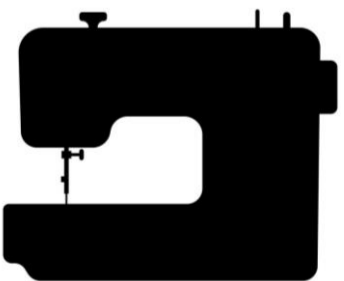
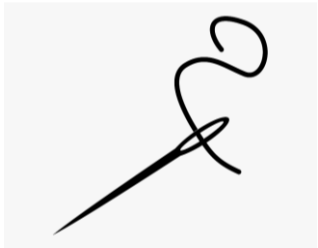
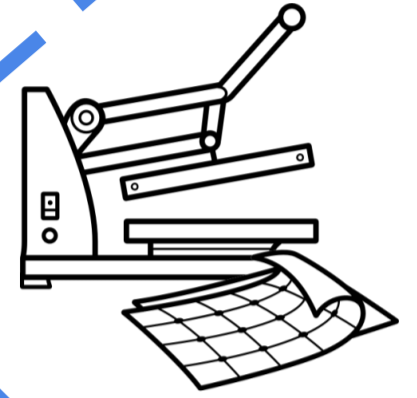
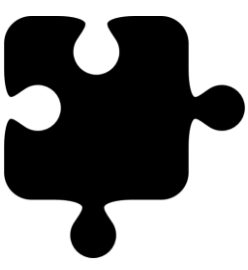
## Textiles - soft toys

**MATERIALS**  
Fabrics  
Toy Stuffing

**KNOWLEDGE**  
Health & Safety  
Design Process  
Problem Solving  
Rendering  
Basic sewing skills – running stitch  
Sewing Machine  
Evaluating

**USER**  
Making soft toy for themselves

**MODELS**  
Design Ideas



# Year 7

## Cooking

**TOOLS:**  
Chopping boards  
Mixing bowls  
Cooking utensils  
Scales  
Measuring jugs

**KNOWLEDGE**  
Health & Safety  
Knife Skills - chopping  
Equipment  
Following a recipe  
Ingredients  
Healthy snacks  
Evaluating

**USER**  
Themselves  
Family



**MATERIALS**  
Fresh Produce

Demonstrations  
Taste testing



## Ceramics – plant holders

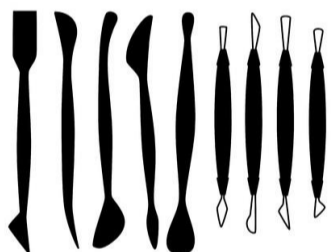
**MATERIALS**  
Buff Clay

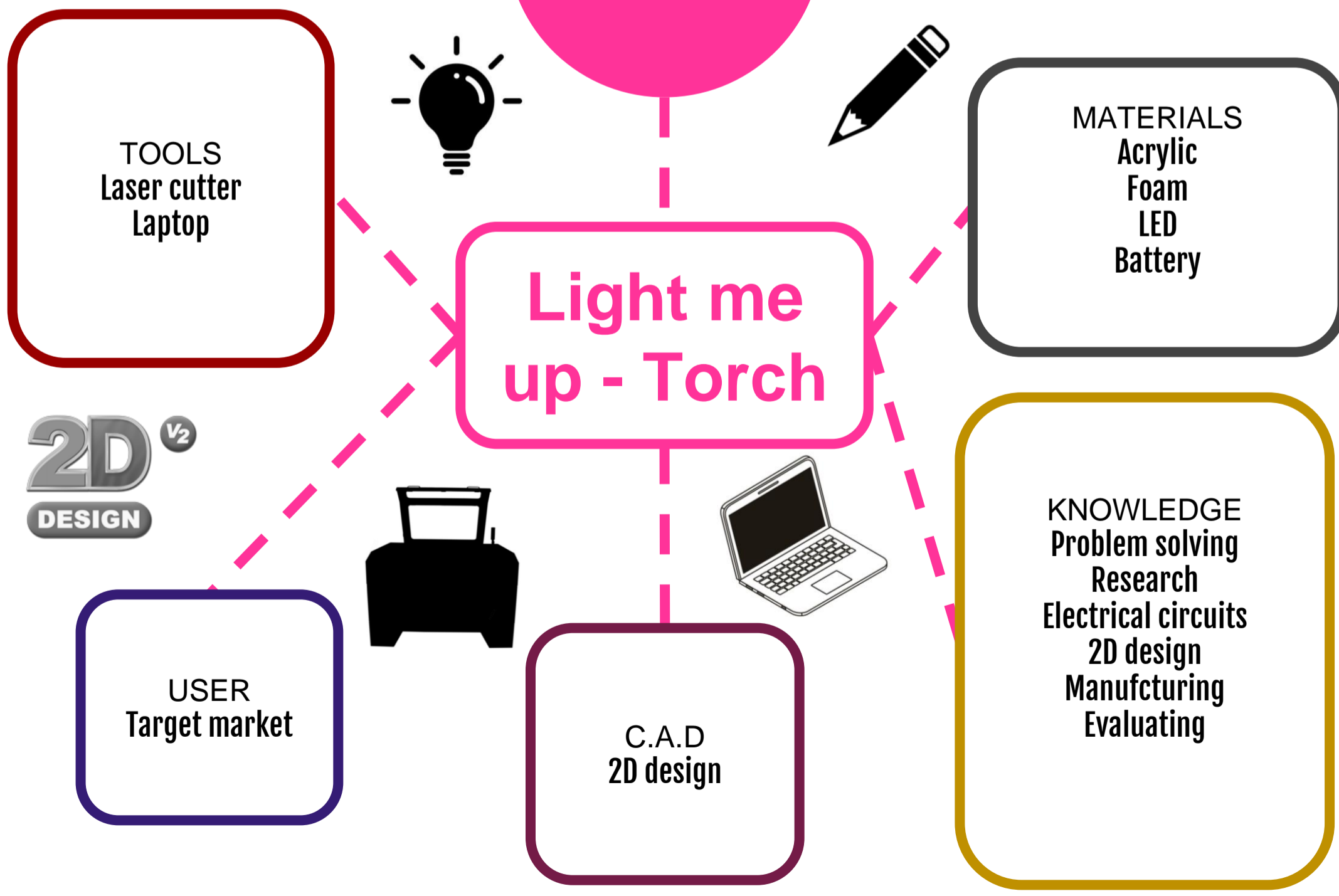
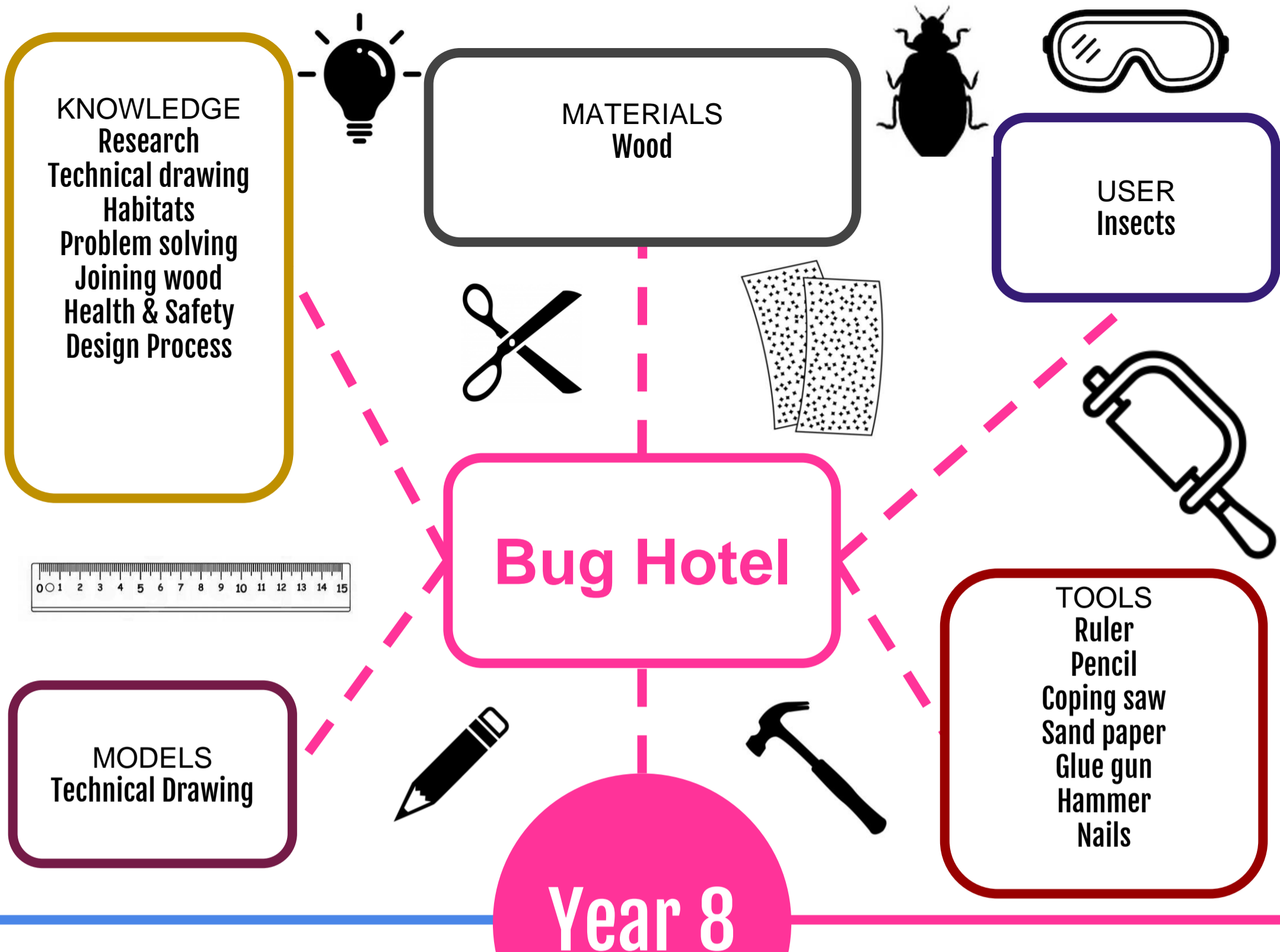
**KNOWLEDGE**  
Health & Safety  
Design Process  
Problem Solving  
Pinch pot  
Model making  
Manipulating materials  
Joining  
Applying finishes  
Evaluating

**MODELS**  
Templates

**USER**  
Design Brief –  
target market

**TOOLS**  
Clay  
Tools  
Table Cloths  
Kiln  
Glazes



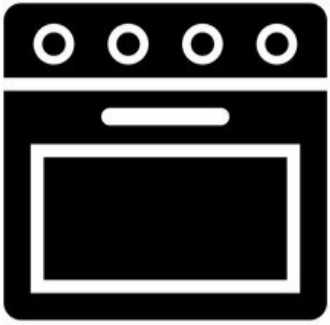


**KNOWLEDGE**  
Baking Techniques –  
kneading  
Weighing  
Health & Safety –  
Oven  
Personal hygiene  
Designing  
Ingredients  
equipment  
Making  
Evaluating

**INGREDIENTS**  
Dry ingredients  
Fresh ingredients



**USER**  
Themselves & family



**Cooking**



**Demonstrations**  
Taste testing



**TOOLS**  
Oven  
Baking equipment –  
bowls, tray etc.

**Year 8**

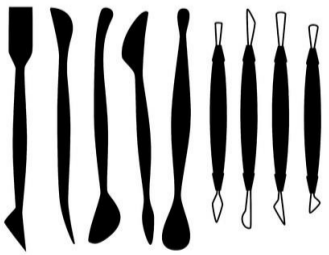
**TOOLS**  
Clay  
Tools  
Table Cloths  
Kiln  
Glazes

**MATERIALS**  
Buff Clay

**Ceramics –  
Slab pots**



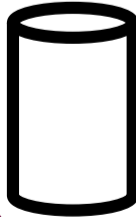
**KNOWLEDGE**  
Health & Safety  
Design Process  
Problem Solving  
Slab pots  
Model making  
Manipulating materials  
Planning  
Joining  
Applying finishes  
Evaluating

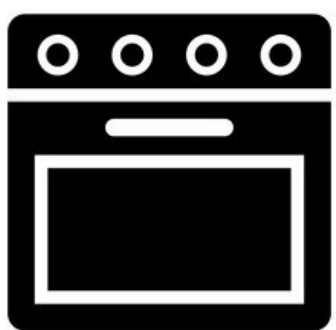
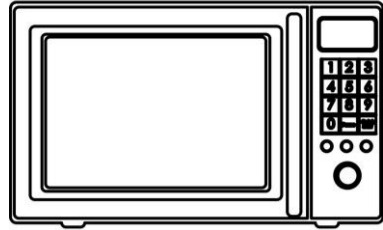


**USER**  
Design Brief –  
target market



**MODELS**  
Maquettes  
Templates





**TOOLS**  
Hob  
Microwave  
Grill  
Oven  
Kitchen utensils  
Kettle

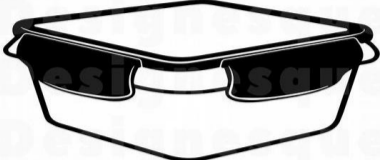
**INGREDIENTS**  
Healthy fresh ingredients



**Demonstrations**  
Taste testing  
Independence



**BTEC Level 1 Home cooking skills**



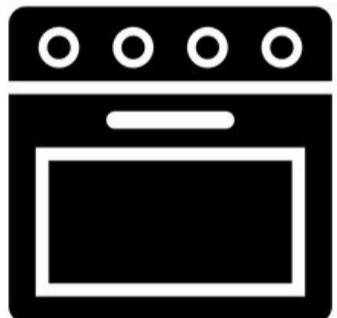
**KNOWLEDGE**  
Work safely in the kitchen, personal hygiene  
Following a recipes, Nutrition – Dietary requirements  
prepare ingredients; weigh, measure, chop, grate etc.  
Develop cooking skills/techniques, fry, boil, bake, simmer.  
food storage.  
Share recipes  
Cook for others

**USER**  
Themselves & family/friends



**Year 9/10**

**KNOWLEDGE**  
Safety in the kitchen, personal hygiene, causes of food poisoning, cross contamination.  
  
Making healthy dishes, different dietary requirements, planning and making a number of healthy well balanced meals!  
  
Identify ingredients and equipment, demonstrate correct and safe use of equipment, prepare hot and cold meals, food storage, importance of cleanliness.

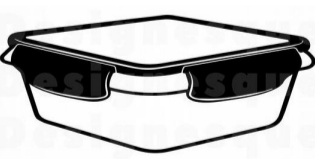


**USER**  
Themselves & family/friends

**WJEC – Health, safety & hygiene**  
Health & Food  
Basic Food Preparation



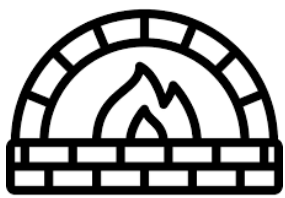
**INGREDIENTS**  
Healthy fresh ingredients



**TOOLS**  
Hob  
Microwave  
Grill  
Oven  
Kitchen utensils  
Kettle

**Demonstrations**  
Taste testing





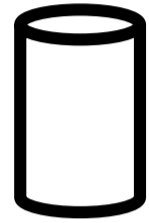
**USER**  
Themselves, family member or friend

**TOOLS**  
Clay  
Tools  
Table Cloths  
Kiln  
Glazes

**KNOWLEDGE**  
Research – Existing ceramicists, influences  
Gallery visit  
Observational drawings  
Design ideas  
Experimentation  
Making process  
Tool and process knowledge  
Evaluation



**WJEC – Ceramics**  
Entry 2 & 3



**MODELS**  
Maquettes  
Templates



**MATERIALS**  
Buff Clay

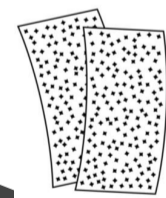
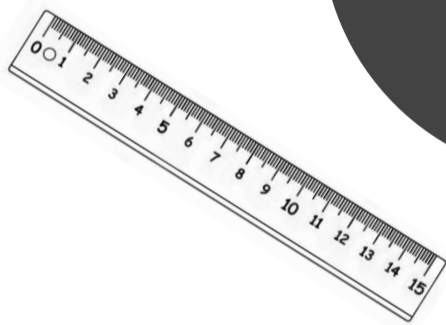
**Year**  
**9/10**



**TOOLS**  
Ruler  
Pencil  
Tenon Saw  
Coping saw  
Belt sander  
Sand paper

**MATERIALS**  
Wood  
Jar  
Dowelling  
Paint  
Varnish

**WJEC – Health & Safety**  
Entry 2 & 3



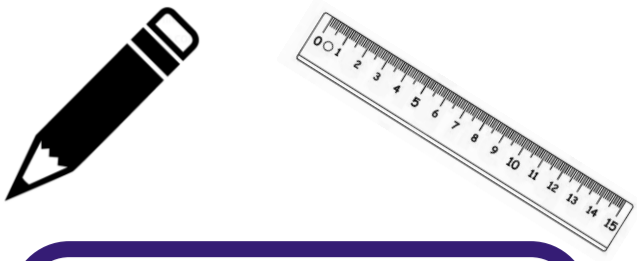
**KNOWLEDGE**  
Identify hazards in workshop, identify tools, gain knowledge of signage. Select appropriate tools, demonstrate safe use of tools, risk assessment.



**USER – Identified in brief – child – adult**

**MODELS**  
Orthographic drawing

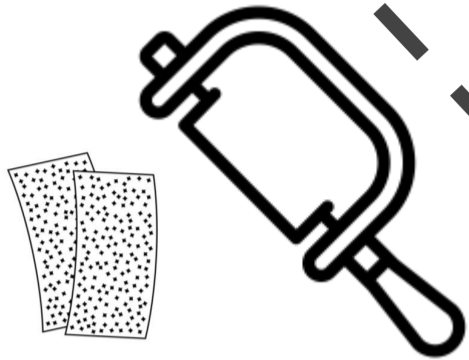




**USER**  
Identified in brief – child

**TOOLS**  
Ruler  
Pencil  
Tenon Saw  
Coping saw  
Pillar Drill  
Belt sander  
Sand paper

**KNOWLEDGE**  
Materials,  
joins and fixing methods,  
show safe use of tool  
selection,  
identify different finishes  
to products,  
evaluate product



**WJEC – Making a Product**  
Entry 2 & 3



**MODELS**

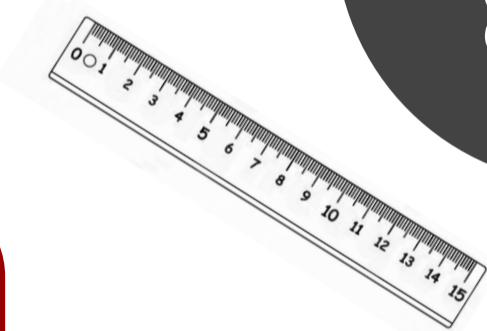


**MATERIALS**  
MDF

**Year 9/10**



**TOOLS**  
Ruler  
Pencil  
Laser cutter  
Laptops



**MATERIALS**  
Acrylic  
Wood  
Clock workings  
Battery

**WJEC – Planning**  
Entry 2



**KNOWLEDGE**  
Manufacturing methods  
and processes,  
time planning, brief,  
making alterations to  
plan,  
evaluating



**USER – Identified in brief – child – adult**

**MODELS**  
Orthographic drawing  
C.A.D



**USER**  
Identified in brief -  
customers

**TOOLS**  
Napkins  
Place settings  
Trays  
Cups

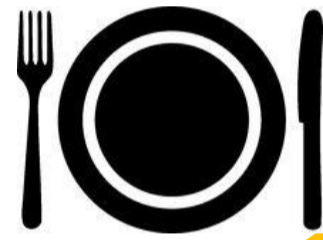
**KNOWLEDGE**  
Safe and hygienic  
preparation and clearing of  
food and drink service  
areas.  
Meeting and greeting  
customers.  
Serving customers  
Managing own cleanliness  
and hygiene.



**BTEC – Serving  
Food & Drink**



**Role play**



Enhanced learning  
Observing good practise  
Work Experience  
Experiences

**WSFC**