



SSMS Technology Curriculum Overview

KS2 Main Aims: Basic skills taught. Hand tools used. Introduction to the kitchen and workshop. Have an understanding of the design process. Health and safety in the kitchen and workshop.

Year 5

| | Autumn | Spring | Summer |
|---|---|---|---|
| 1 | Textiles Technology - Basic hand embroidery sewing skills Manufacture a cushion. | Food Technology - Basic skills Designing basic dishes Sensory analysis Knife skills -Fruit in the diet Basic cooker skills - eggs in the diet Cooking using the oven Use of basic equipment | Resistant Materials - Basic hand tools Design and manufacture a keyring. Design and manufacture a notice board. |

Year 6

| | Autumn | Spring | Summer |
|---|--|--|--|
| 1 | Textiles Technology - Sewing basic shapes and developing hand sewing skills. Manufacture a felt glove puppet. | Food Technology - Develop basic skills cooking a range of mainly savoury dishes. Sensory evaluations. Develop knife skills. Cooking using the oven and hob. | Resistant Materials - Use of hand tools and disc sander, and pillar drill. Manufacture a magic box trick. STEM based group projects. |

KS3 Main Aims: Develop skills using hand tools. Use of machinery in the kitchen and workshop. Develop an understanding of the design process.

Year 7

| | Autumn | Spring | Summer |
|---|--|---|---|
| 1 | Textiles Technology - Machine skills and developing hand sewing skills. Design and manufacture a pencil roll. | Food Technology - Develop the use of the hob, oven and grill. Awareness of food labelling. Planning healthy meals for different groups. | Resistant Materials - Use of hand tools, develop the use of machinery in the workshop. Design and manufacture a wooden trinket box Produce a piece of enamelling. |



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| | | Understanding different diets. Cooking with meat (or substitute). Different cooking methods (Rubbing in, coating, mixing, boiling, baking). | |
| Year 8 | | | |
| | Autumn | Spring | Summer |
| 1 | Textiles Technology - Machine skills and use a range of textiles techniques. (Tie dye, hand embroidery, suffolk puffs, crayon/fabric paint transfer, batik). Design and manufacture a piece of bunting or a fabric book. | Food Technology - Develop the use of the hob, oven and grill. Energy requirements through life. Science of cooking. Cooking with meat. Macro/micro nutrients/ vitamins. Making healthy choices and modifying food. Designing meals for a specific venue/lifestyle. Different cooking methods (Thickening, creaming, shaping, rubbing in, baking). | Resistant Materials - Use of hand tools, develop the use of machinery in the workshop. Anthropometric data/ ergonomics. Design and manufacture a wooden litter grabber with an acrylic jaw. |