




<u>Technology Year 7</u>	<u>Module 1 - Food</u>	<u>Module 2 – Food/Resistant Materials</u>	<u>Module 3 – Resistant Materials</u>
<b><u>Topic Theme and Intent</u></b>	Students will study <b>safety, equipment, and hygiene</b> in food. They will develop basic practical <b>cooking and cleaning skills</b> using the <b>cooker</b> . They will use <b>specialist equipment</b> to <b>prepare and cook</b> dishes and will learn about the importance of a balanced diet.	To introduce students to the difference between <b>2D and 3D design</b> . To introduce students to <b>orthographic drawing</b> . To develop students' ability to <b>render</b> . To teach students how to use <b>fine liner and 'weighed line'</b> to improve presentation.	Students will be introduced to the <b>workshop</b> and will study <b>safety and equipment</b> . They will present <b>design ideas</b> for an <b>animal habitat</b> and will select one idea to make using <b>specialist equipment and materials</b> .
<b><u>Knowledge</u></b>	Health, safety, and hazards in a food room. Identify and explain how hazards can be avoided. Mise en place during practical lessons. Bridge hold and claw grip. Food storage including the fridge.	Learn the basic principles of orthographic drawing. Learn about the design brief and design specifications. Cross contamination Parts of the cooker including hob, grill, and oven. The Eatwell guide, nutrition, and healthy eating.	Develop knowledge and understanding of the design process, including environmental impacts of products. Research existing products to inform design decisions. Understand and explain how to use a range of tools and machines found in the workshop.
<b><u>Skills</u></b>	Students prepare for practical following safety and hygiene practices and mise en place. Students apply knowledge of bridge hold and claw grip when using sharp knives. Use digital scales to weigh ingredients in grams.	Students will develop orthographic drawing and rendering skills. Students will learn about designing for a client and developing a design brief. Students will continue to build on skills to weigh ingredients accurately. They will demonstrate safe use of the hob for the melting method and oven when baking products.	Students will demonstrate safe working practice in the workshop. They will be able to mark onto softwood. Cut out softwood using a tenon saw. Use glass paper to finish the edges. Use a range of specialist machinery safely to complete a piece of work.
<b><u>Literacy Links</u></b>	<b>Reading</b> – Students will read about steps in washing up. <b>Writing</b> Students will write up the method and answer questions in a booklet to demonstrate knowledge and understanding. <b>Oracy</b> – Students start to use key words and can explain the process for washing up.	<b>Reading</b> – Students will read about the Eatwell Guide and recommendations for a balanced diet. <b>Writing</b> Students will record benefits of a healthy lifestyle in a booklet. <b>Oracy</b> – discussion and question and answering of healthy and unhealthy lifestyle.	<b>Reading</b> – reading key words and subject specific vocabulary. Students will learn about different types of woods and their uses. <b>Writing</b> – writing key words and subject specific vocabulary in the booklet <b>Oracy</b> – using the name of specific tools, equipment, machinery, and processes in the correct context.
<b><u>Essential Vocabulary</u></b>	Safety, hygiene, mise en place, bridge hold, claw grip, temperature control, preparation, cooking skills.	Isometric, Grid, Fine Line, Render, Weighted Line, 3-Dimensional, Nutrition, Eatwell guide,	Health and safety, tenon saw, Vice and softwood, hardwood, marking out, Waste material, Glass paper, sanding, specification, evaluation, accuracy, precision.

<u>Disciplinary Reading</u>	<u>Reading for Pleasure</u>		
The Food Book 	The Teen Survival Guide 	Baking Cookbook for Teenagers 	Skills in resistant materials 