WHITELANDS ACADEMY

Design Technology – Year 7

What are we learning this half-term?

Design Technology at Whitelands Academy operates on a rotation system – this means that throughout the year, students 'rotate' around the specialised classrooms.

Whitelands is fortunate enough to have 3 specialist teaching classrooms, so Design Technology is split into Food Preparation and Nutrition, Product Design and Graphics. All students in Year 7 are divided into smaller class sizes, maximum of 22 students, therefore students are not guaranteed to start with a particular subject. All students will have the opportunity to work in all three subject areas and complete the same projects.

Throughout the year students will have one full term in each subject area. Please see below for more information about each subject:

Food Preparation and Nutrition

Students are provided with a recipe book that covers all practical tasks within the term. Students follow a 2-week timetable, so have a double lesson one week and a single lesson the next week. On weeks when students have double lessons, students will be making a practical dish to take home. On weeks when students have a single lesson, students focus on the subject knowledge that links to the practical tasks they are completing. For example, when students create a fruit salad, they will learn about *Enzymic Browning.*

Year 7 Recipes: *fruit salad, grilled toasties, scones, lemon cheesecake, vegetable stir fry, jam tarts and a rainbow layered pasta salad.*

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Practical Skills: *bridge and claw cutting techniques, use of the grill, rubbing-in technique, use of the oven, use of the electric whisks, setting mixtures, use of the hob, cutting techniques, boiling, use of shortcrust pastry.*

Product Design

Students are introduced to the workshop and the use of hand tools in order to make a small wooden box. The wooden box is made from softwood and the joints used are comb and finger joints.

Practical Skills: use of the band facer, use of hand tools (tenon saw, coping saw, wood files, try square, steel rule), making comb/finger joints, use of beeswax, use of TS Design and the laser cutter (CAD/CAM).

Graphics

Students are provided with a Lego character and student have to research, design and make the packaging for this toy. The Lego packaging is blister packaging, which is made with the use of a vacuum former.

Practical Skills: graphical drawing skills, use of the computers, use of the vacuum former and use of the craft knives.

Resources you can use at home:

Technology Student - https://www.technologystudent.com/equip1/equipex1.htm

Design and Technology - BBC Bitesize - https://www.bbc.co.uk/bitesize/guides/zkvny4j/revision/1

Food a Fact of Life – https://www.foodafactoflife.org.uk/11-14-years/healthy-eating-11-14-years/

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Optional home learning tasks:

Food Preparation and Nutrition
Continue to use your recipe book to practice and develop the practical skills you are learning in school. Make sure that there is an adult present with you if you are using sharp knives, the oven or the hob.

Product Design
Create a poster highlighting the different types of wood that you have learnt about in lessons – natural woods (softwood and hardwood) and manufactured boards. Provide examples of different types of wood and products that these woods could be used to make. Use images and colour to help convey the information in an exciting way.

Graphics
Choose another children's toy, this could be something you already have at home in your bedroom. On plain paper, design the packaging for this toy. Use the graphical drawing skills you have learnt in school. Don't forget to use the packaging symbols that you have learnt about in lessons.