

FOCUS/CONTEXT:

- ✓ Food preparation skills (cutting)
- ✓ Eat well guide
- ✓ Nutrition
- ✓ Cooking skills

AIM HIGH OPPORTUNITIES:

- ❑ Creative and challenge within levels of outcome.
- ❑ In-depth knowledge of nutrition
- ❑ Ability to create a range of healthy recipes.

CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. Introduction to Technology
Health and safety
2. Eat well guide
Fruit salad demo
3. Fruit salad practical
4. Vitamins and minerals
5. Cooker demo and worksheet
6. Stir fry Demo
7. Stir fry practical – Mid term
Practical Assessment
8. Dairy Lesson Kebab Demo
9. Halloumi cheese kebabs
10. Carrot Cupcake demo
Science behind the cupcake.
11. Carrot Cupcake Making
Final Food Practical Assessment
12. Evaluation

Year 7 SNAPSHOT SOL

Food & Nutrition: Fruit & Vegetable dishes . Knife skills.

LITERACY:

- Linked key words and phrases
- Reading writing of recipe sheets.
- Review, reflect, suggest
- SPaG
- Keywords:

Cross- Contamination, Dextrinization, caramelization, Macro nutrients, Calcium, vitamins, Reduction, short crust pastry, Bridge & Claw hold.

NUMERACY:

- Weighing and measuring of ingredients
- Use of time
- Portion control
- Cutting in fractions

RESOURCES:

- Cooker (Hobs & Oven)
- Chopping boards
- Knives
- Wooden spoon
- Woks
- Fridges

Ingredients:

Fruit Salad - Apple, Orange, Tinned pineapple *2 fruits of your choice.

Halloumi Kebabs - Block of halloumi cheese, Onion, Pepper, thyme and Lemon.

Vegetable stir fry - 1 Onion, 1 Carrot, 2 celery sticks, * 2 veg of your choice Sesame seed oil & soya sauce.

Carrot Cake - 70g Self raising flour, 1 egg, 50g butter, 50g sugar, teaspoon of cinnamon. 1 carrot & cupcake cases.

Sweet and sour chicken Cooked chicken, Onion, pepper for the sauce: Tinned Pineapple, tomato puree, Soya sauce, vinegar honey. (Longer rotations)

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Training on the cookers and hobs
- Paring knife and sharp equipment guidance

ASSESSMENT:

Pupils will be assessed at 2 point during each term on their Practical outcome.

1st Assessment will be at the mid term point and then at their final making point.

Pupils books will have Homework stamps and Achievement Stickers.

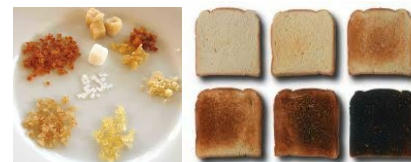
HOMEWORK:

1. Health and safety rules in F&N
2. Eat well guide on a paper plate.
3. Fruit salad evaluation.
4. Vitamins and minerals information leaflet.

NOTES:

- Link to NEA skills Food preparation.
- Food Waste
- Food science
- Food provenance

IMAGES:



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CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. **Recap of Design Technology**
Health and safety
2. Raw Meat handling Washing up Recap
Bolognaise Demo
3. **Bolognaise Practical**
4. Rearing meat
5. **Kofta Demo**
6. **Kofta Practical Mid term Assessment**
8. Chicken's - Hen Farming
9. **Sweet and Sour Chicken Demo**
Science in Sauce Making
9. **Sweet and Sour Chicken Practical**
10. Science in Cooking – Dextrinization, coagulation, denaturing
10. Vegetarianism and Meat alternatives –
Veg Curry Demo
11. **Vegetarian Curry Practical**
Final Practical Assessment
12. **Recipe adaption planning**
13. **Recipe adaption practical.**

Year 8 SNAPSHOT SOL Food & Nutrition: Proteins

LITERACY:

- **Linked key words and phrases**
- **Reading writing of recipe sheets.**
- **Review, reflect, suggest**
- **SPaG**
- **Keywords:**

Cross- Contamination, Dextrinization, caramelization, Macro nutrients, Calcium, vitamins, Reduction, short crust pastry, Bridge & Claw hold.

NUMERACY:

- **Weighing and measuring of ingredients**
- **Use of time**
- **Portion control**
- **Cutting in fractions**

RESOURCES:

- **Cooker (Hobs & Oven)**
- **Chopping boards**
- **Knives**
- **Wooden spoon**
- **Woks**
- **Fridges**

Ingredients:

Bolognaise

Onion, beef mince, celery carrot, tin of tomatoes, Tomato puree or beef stock.

Kofta

Mince meat of choice – Spices , Cumin coriander, small plain yogurt and tortilla bread.

Sweet & Sour Chicken

Onion, tin of pineapple with juice, Chicken breast pepper. Teacher provides other ingredients

Vegetarian Curry

Onion, 2 vegetable of your choice (tinned or Frozen is fine) Mild curry powder coconut cream.

Cupcake – Either Lemon Drizzle or Victoria sponge style butterfly cakes.

HEALTH & SAFETY:

- **D&T code of practise**
- **Room specific signage**
- **Training on the cookers and hobs**
- **Paring knife and sharp equipment guidance**

ASSESSMENT:

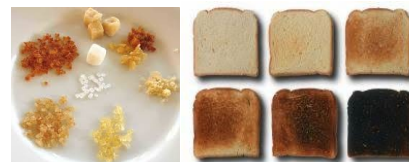
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- **1st Assessment will be at the mid term point and then at their final making point.**
- **Pupils books will have Homework stamps and Achievement Stickers.**

HOMEWORK:

1. Health and safety rules in F&N
2. Eat well guide on a paper plate.
3. Fruit salad evaluation.
4. Vitamins and minerals information leaflet.

NOTES:

- **Link to NEA skills Food preparation.**
- **Food Waste**
- **Food science**
- **Food provenance**



IMAGES:



FOCUS/CONTEXT:

- ✓ Food preparation skills (cutting)
- ✓ Eat well guide
- ✓ Nutrition
- ✓ Cooking skills

AIM HIGH OPPORTUNITIES:

- ❑ Creative and challenge within levels of outcome.
- ❑ In-depth knowledge of nutrition
- ❑ Ability to create a range of healthy recipes.

CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. Introduction to the kitchen and expectations.
Washing up lesson.
2. [Spicy pasta Demo](#)
3. [Practical spicy chorizo and mozzarella pasta](#)
4. Handling raw meat
5. [Chicke Curry Demo](#)
6. [Chicken Curry](#)
7. Bread lesson – [Pizza wheels Demo](#)
8. [Pizza wheels practical](#)
9. Food from around the world
10. [Fajita Wraps demo](#)
11. [Fajita Wrap Practical](#)
12. Function of ingredients - [Cupcake Demo.](#)
13. [Lemon drizzle or Victoria sponge cupcakes](#)

**Year 9 SNAPSHOT -
Food & Nutrition Food from
around the world**

LITERACY:

- **Linked key words and phrases**
- **Reading writing of recipe sheets.**
- **Review, reflect, suggest**
- **SPaG**
- **Keywords:**

Cross- Contamination, Dextrinization, caramelization, Macro nutrients, Calcium, vitamins, Reduction, short crust pastry, Bridge & Claw hold.

NUMERACY:

- **Weighing and measuring of ingredients**
- **Use of time**
- **Portion control**
- **Cutting in fractions**

RESOURCES:

- **Cooker (Hobs & Oven)**
- **Chopping boards**
- **Knives**
- **Wooden spoon**
- **Woks**
- **Fridges**

Ingredients:

Spicy chorizo and mozzarella pasta

100g of dried pasta *1 tbsp olive oil *1 onion , finely chopped
*2 garlic cloves , crushed*60g chorizo , diced *1 can chopped tomatoes * Basil

Pizza

200g plain flour, plus extra to dust *1 x 7g sachet fast action dried yeast *1 tsp fine sea salt
•1 tsp caster sugar *2 tbsp olive oil, plus extra to drizzle

- 20g cheese *Tomato, onion, *2 ingredients of your choice
- 3 tbsp tomato ketchup *1.5 tbsp malt vinegar*1 tbsp sugar
- 1 garlic cloves, crushed *can pineapple pieces in juice, drained (keep the juice)
- *25g sugar snap peas, roughly sliced *1 skinless and boneless chicken breast, cut into chunks
- 1/2 small onion, roughly chopped *½ red peppers, seeded and cut into chunks

Sweet & Sour Chicken

HEALTH & SAFETY:

- **D&T code of practise**
- **Room specific signage**
- **Training on the cookers and hobs**
- **Paring knife and sharp equipment guidance**

ASSESSMENT:

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HOMEWORK:

Worksheets on the following:
Raw meat handling
Evaluation worksheet
Cupcake creation

NOTES:

- **Link to NEA skills Food preparation.**
- **Food Waste**
- **Food science**
- **Food provenance**

IMAGES:



FOCI/CONTEXT:

- ✓ Timbers Theory
- ✓ Joints
- ✓ Wood skills (marking out, cutting, shaping, finishing, drilling)
- ✓ Design Ideas
- ✓ Design eras
- ✓ Upcycling

AIM HIGH OPPORTUNITIES:

- Creative and challenge within levels of outcome.
- In-depth knowledge of timbers
- Ability to create a range of design ideas

CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. Health & Safety passport
2. Investigation
3. Design ideas
4. Marking & Cutting out - Practical
5. Marking & Cutting out - Practical
6. Drilling
7. Preparing the tin
8. Applying the Design
9. Finishing
10. Assembly
11. Evaluation
12. End of unit assessment

LITERACY:

- Linked key words and phrases
- Reading and writing.
- Review, reflect, suggest
- SPaG
- Keywords: Passport, upcycling, innovation, accuracy, shaping, preparing, applying, wax, assembly, evaluation

NUMERACY:

- Marking out and measuring
- Use of time
- Starter activities on marking out/ layout/ tessellation.
- Templates

RESOURCES:

- | | |
|----------------------|---------------------|
| • Workbench and vice | • Drill jig |
| • Bench hooks | • Hammer and former |
| • Tenon saws | • Scissors |
| • Coping saws | • Glass paper |
| • Pillar Drill | • Wax |
| | • Cloths |

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Training on the pillar drill, glue gun and sander
- Sharp equipment guidance

ASSESSMENT:

- Pupils will be assessed at 2 point during each term on their Practical outcome.
- 1st Assessment will be at the mid term point and then at their final making point.
- Pupils books will have Homework stamps and Achievement Stickers.

HOMEWORK:

1. Design Era Research
2. How do we get timber?
3. 6Rs
4. Fixings and fastenings
5. Design for manufacture
6. Assessment revision

NOTES:

- Link to NEA skills Timbers D&T.
- Freedom of Design in shape of final product.

IMAGES:



FOCI/CONTEXT:

- ✓ Timbers Theory
- ✓ Combining materials
- ✓ Lamination
- ✓ Wood skills (marking out, cutting, shaping, finishing, drilling)
- ✓ Creating Design Ideas

AIM HIGH OPPORTUNITIES:

- ❑ Creative and challenge within levels of outcome.
- ❑ In-depth knowledge of timbers
- ❑ Ability to create a range of design ideas

CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. Health & Safety
2. Investigation
3. Timbers Knowledge
4. Design Ideas
5. Template
6. Lamination - Practical
7. Lamination- Practical
8. Cutting out - Practical
9. Cutting out - Practical
10. Sanding & Smoothing - Practical
11. Painting & Finishing - Practical
12. Finishing - Practical
13. Adding the wheels - Practical
14. Constructing - Practical
15. Testing & Peer Feedback
16. Evaluation

LITERACY:

- Linked key words and phrases
- Reading and writing.
- Review, reflect, suggest
- SPaG
- Keywords: Passport, lamination, annotate, template, form, vice, smooth, complete, marking out, finishes, decorate, apply, construct, testing, evaluation.

NUMERACY:

- Marking out and measuring
- Use of time
- Starter activities on marking out/ layout/ tessellation.
- Templates

RESOURCES:

- Workbench and vice
- Bench hooks
- Tenon saws
- Coping saws
- Pillar Drill
- Mini oven
- Heatproof gloves
- Glass paper
- Wax
- Cloths
- Paint

HEALTH & SAFETY:

- D&T code of practise
- H&S passport
- Room specific signage
- Training on the pillar drill, mini oven and sander
- Sharp equipment guidance

ASSESSMENT:

- Pupils will be assessed at 2 point during each term on their Practical outcome.
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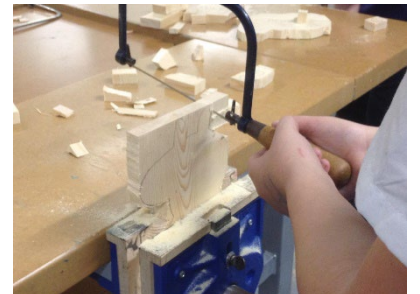
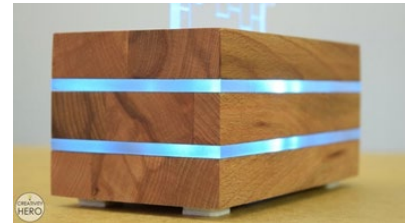
HOMEWORK:

1. Car Design Research
2. Timbers knowledge organiser
3. Finishes research
4. Environmental impact
5. Adhesives research

NOTES:

- Link to NEA skills Timbers D&T.
- Freedom of Design in shape of final product.

IMAGES:



FOCI/CONTEXT:

- ✓ Woods theory
- ✓ Joints
- ✓ Wood skills (marking out, cutting, shaping, finishing)
- ✓ Alessi

AIM HIGH OPPORTUNITIES:

- Creative and challenge within levels of outcome.
- In-depth knowledge of timbers
- Ability to create a range of design ideas

CONSOLIDATING & EMBEDDING:

- Communication skills
- Team work

KEY TIMELINE:

1. Baseline & Best Work
2. Health & Safety
3. Timbers Knowledge
4. Design Ideas - Alessi
5. Final Design
6. Template
7. Cutting out - Practical
8. Cutting out - Practical
9. Drill & Countersink - Practical
10. Cutting Ledge - Practical
11. Smoothing - Practical
12. Finishing - Practical
13. Painting & Finishing - Practical
14. Testing & Peer Feedback
15. Evaluation
16. Pit stop/ Unit assessment

Year 7 SNAPSHOT SOL Timbers- chalkboards

LITERACY:

- Linked key words and phrases
- Reading and writing.
- Review, reflect, suggest
- SPaG
- Keywords: Deciduous, coniferous, manufactured, grain, aesthetics, softwoods, hardwoods, timber, evergreen

NUMERACY:

- Marking out and measuring
- Use of time
- Starter activities on marking out/ layout/ tessellation.

RESOURCES:

- Workbench and vice
- Bench hooks
- Tenon saws
- Coping saws
- Pillar Drill
- Scissors
- Vinyl
- Glass paper
- Wax
- Cloths

CUTTING LIST:

Chalkboards - MDF blanks H:\My Documents\2018-19\Year 7 \ Templates for chalkboards.

Sundries - vinyl, wax, 6mm dowels, PVA, glasspaper, chalkboard paint

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Training on the pillar drill and sanders
- Sharp equipment guidance

ASSESSMENT:

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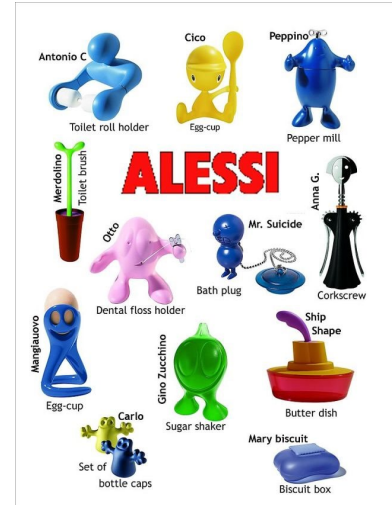
HOMEWORK:

1. Design Research
2. Pitstop 1 Revision
3. Timbers knowledge organiser
4. Pitstop 2 Revision
5. Tools Worksheet
6. Assessment Revision

NOTES:

- Link to NEA skills Timbers D&T.
- Freedom of Design in shape of final product.

IMAGES:



FOCI/CONTEXT:

- ✓ CAD - 2D Design & Sketchup
- ✓ CAM - Laser cutting & 3D printing
- ✓ Layering
- ✓ Folding
- ✓ Finishing

AIM HIGH OPPORTUNITIES:

- ❑ Complexity of design ideas
- ❑ Product range

CONSOLIDATING & EMBEDDING:

- Communication skills
- Independence

KEY TIMELINE:

1. Types of papers & boards
2. How layering affects light
3. Design ideas
4. Drawing paper lamps using 2D Design
5. Creating mini models
6. Developing designs
7. Selecting final design
8. Finishing / applying a decoration
9. Introduction to Sketchup
10. Drawing the base
11. 3D printing demo
12. End of unit assessment

SNAP SOL: Paper lamp Year 9

LITERACY:

- Linked key words and terms
- Describe, explain, justify
- Review, reflect, suggest
- SPaG
- Keywords: Opacity, silhouette, annotation, development, CAM, construct, unit of measurement, extrude, PLA.

NUMERACY:

- Size limitations
- Scaling
- Layering
- Units of measurement
- Calculating time and material use when 3D printing

RESOURCES:

- 2D Design
- Printer
- Laser cutter
- Sketchup
- 3D printer
- Light sources

MATERIALS/SIZES:

- Paper samples
- Board samples
- Whiteboard for laser cutting
- Adhesives
- PLA
- Adhesive polypropylene sheet

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Safe use of computers and 3D printers
- Scissors and craft knife risk assessment

ASSESSMENT:

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- 1st Assessment will be at the mid term point and then at their final making point.
- Pupils books will have Homework stamps and Achievement Stickers.

HOMEWORK:

1. Inspiration board
2. How is paper made?
3. Die cutting
4. IoT (Internet of things)
5. Evaluation
6. Assessment revision

NOTES:

- Link to NEA skills where possible
- Freedom of design
- Link to industrial practice and prototyping

IMAGES:



FOCI/CONTEXT:

- ✓ Materials
- ✓ CAD
- ✓ CAM
- ✓ Lamination
- ✓ Tools & equipment

AIM HIGH OPPORTUNITIES:

- ❑ Complexity of mechanisms
- ❑ Detail of designs added to each page and front cover

CONSOLIDATING & EMBEDDING:

- Communication skills
- Independence

KEY TIMELINE:

1. Baseline
2. Investigation
3. Existing Products
4. Design Brief and Specification
5. Design Ideas
6. Board layout
7. Board Graphics
8. Logo Design
9. Board Manufacture
10. Nets
11. Packaging Graphics
12. Labelling
13. Counters CAD files
14. CAM demo
15. 3D printing
16. Manufacture
17. Construction
18. Evaluation

LITERACY:

- Linked key words and phrases
- General written work
- Describe, explain, justify
- Review, reflect, suggest
- SPaG

NUMERACY:

- Size limitations
- Calculating surface area
- Board dimensions
- Packaging dimensions
- Counter dimensions

RESOURCES:

- Scissors
- Glue
- Craft knives & cutting board (staff only)
- 2D Design, computers & printer

MATERIALS/SIZES:

- Carton board
- Grey board
- Acrylic
- PLA

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Safe use of scissors
- Craft knife safety (staff use only)

ASSESSMENT:

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- Pupils books will have Homework stamps and Achievement Stickers.

HOMEWORK:

1. Tools & equipment
2. Image Board
3. Pitstop revision
4. CAD/CAM
5. Assessment revision
6. Evaluation feedback

NOTES:

- Link to NEA skills where possible
- Freedom of design in board game theme
- Environmental impact of paper products focus

IMAGES:



F.R.I.E.N.D.S

Harry Potter

MINECRAFT

FOCI/CONTEXT:

- ✓ Nets
- ✓ Isometric drawing
- ✓ Orthographic projection
- ✓ Modelling
- ✓ Environmental issues

AIM HIGH OPPORTUNITIES:

- ❑ Complexity of net
- ❑ Detail of designs added to box buddies and packaging

CONSOLIDATING & EMBEDDING:

- Communication skills
- Technical drawing

KEY TIMELINE:

1. Baseline
2. Best work
3. Investigation
4. Design brief and specification
5. Introduction to 2D Design
6. Inserting images
7. Design Ideas
8. Planning out layouts
9. Adding colour to the basic net
10. Adding images and details
11. Modelling
12. Q.C. in manufacturing
13. Constructing
14. Environmental impact & lifecycle analysis
15. Evaluation

LITERACY:

- Linked key words and phrases
- General written work
- Describe, explain, justify
- Review, reflect, suggest
- SPaG

NUMERACY:

- Size limitations
- Calculating surface area
- Box buddies dimensions
- Packaging dimensions
- Nets

RESOURCES:

- Pencils/crayons/felt pens
- Scissors
- Glue
- Craft knives & cutting board (staff only)
- 2D Design, computers & printer

MATERIALS/SIZES:

- A5/A3 White board
- A4 paper
- Laser cut packaging nets

HEALTH & SAFETY:

- D&T code of practise
- Room specific signage
- Safe use of scissors
- Craft knife safety (staff use only)

ASSESSMENT:

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HOMEWORK:

1. Theme board
2. Sources & origins of paper
3. Pitstop revision
4. 6R's
5. Assessment revision
6. Evaluation feedback

NOTES:

- Link to NEA skills where possible
- Freedom of design in nets for box buddies
- Environmental impact of paper products focus

IMAGES:

