



Year 7 Food & Nutrition / Design Technology Learning Journey

Transferable skills for Design technology:

Design:

- Research, investigating and exploration of materials, properties, characteristics in connection with the user need.
- Identifying and solving the design brief given problems, communicating how to re-develop the product to be/perform better.

Make:

- Select from and demonstrate skill with specialist tools, techniques, processes, equipment and machinery precisely for each of the categories of materials.

Evaluate:

- Develop and communicate design ideas including mathematical modelling.

Careers Links for Design Technology

Career Links:

Civil, chemical, environmental or mechanical engineer.
Furniture designer.
Industrial/product designer. Materials engineer.
Product manager.
Product/process development scientist.

Wood

Metal

End of Year

Key Topic 5

Wood – Working with in a team

Technical processes and safety when manufacturing with wood

Manufacture joint 1 - butt joint
Manufacture joint 2 - dowel joint

Manufacture joint - 3 finger joint

Investigation in to categories of metal, properties/ characteristics

Technical processes and safety when manufacturing with metal

Design Technology – Materials & Processes

Manufacturing of a Keyring / Self - Assessment

Technical processes and safety when manufacturing with plastic

Investigation into categories of plastic, properties/ characteristics

Introduction to the workshop, Health and Safety

Key Topic 4

Three Term rotation of Food & Nutrition and Design Technology – This Learning Journey reflects a student who has studied Food & Nutrition for Terms 1-3 and Design Technology for Terms 3-6.

Key Topic 3

Theory: Eatwell Guide & 8 Tips for a Healthy Lifestyle

Practical: Tomato Pasta (key skills: knife skills, using the hob, reduction sauce)

Theory: Dietary Choices/Requirements

Practical: Cheese pasta – gluten/lactose free (key skills: weighing & measuring, using the hob, gelatinisation)

Practical: Pastry turnover (key skills: weighing & measuring, handling and shaping pastry, using the oven)

Food & Nutrition

Key Topic 2

Practical: Fruit Scones (key skills: weighing & measuring, rubbing in method, forming/shaping dough, baking, functions of ingredients)

Theory: Eatwell Guide & Nutrients

Practical: Crumble (key skills: weighing & measuring, rubbing in method, using the oven, seasonal ingredients)

Theory: Seasonality

Practical: Savoury Muffins (key skills: weighing & measuring, using the oven)

Theory: Weighing and Measuring

Key Topic 1

Introduction to Food & Nutrition

Introduction to Food & Nutrition

Theory: Personal Hygiene, Cleaning & Routines

Practical: Sandwich and Hot Drink (key skills: personal hygiene, kitchen H&S, cleaning)

Theory: Hazards in the Kitchen

Practical: Fruit Salad (key skills: knife skills & enzymic browning)

Practical: Pizza Muffins (key skills: using the grill)