

		Technology
Half term 1	Skills	<p>DT - Developing Graphical communication skills and rendering technique  Graphics Booklet  Demonstrate how to draw in Isometric, use a grid enlargement technique, data representation and drawing with a grid.  FT - Subject specific  Demonstrate the correct procedures for cleaning and washing up.  Use bridge and claw knife skills to make a fruit salad.  Use the grill competently to make pizza toast.</p> <p>Literacy  Annotation  Key words</p> <p>Numeracy  Weighing and measuring quantities.</p>
	Knowledge	<p>DT - Be able to render effectively to enhance the aesthetics of their work  Use a range of drawing skills and techniques to improve their design work  FT -Introduction and food safety.  Be able to describe the food room and identify key areas, procedures and routines.  Identify hazards that occur in a kitchen Describe how to reduce hazards using the 4C's (cleaning, cooking, cross contamination &amp; chilling).  Explain how to prepare for a practical List the correct order for washing up Explain how to use a knife safely  Name all parts of the cooker and describe/explain how to use them safely.</p>
Half term 2	Skills	<p>DT -Practical Skills Exercise in Wood  Totem Pole/Cactus  Demonstrate safe use of basic workshop tools and equipment including hand tools, pillar drill, hegner saw, bench hook  FT - Subject specific  Use knife correctly to prepare meat or alternative.  Use the correct procedures to enrobe meat or alternative to make goujons.  Demonstrate health and safety knowledge when preparing high risk foods.  Use the rubbing in technique to make a crumble.  Use the hob and temperature control correctly to stew fruit.</p> <p>Literacy  Writing to instruct and evaluate.</p> <p>Numeracy  Temperature  Ratio</p>
	Knowledge	<p>DT -Have a greater understanding of safe working practices in the workshop, how to use equipment safely and correctly, how to create basic wood joints and how to put them together using adhesives.  FT - Food Safety  Identify the food safety procedures when preparing and cooking high risk foods.  Show understanding of features for writing to instruct when writing a time plan. Show understanding of features of writing to evaluate when writing a sensory evaluation.  Identify and use sensory analysis to descriptors to describe and evaluate food.  Show understanding of the importance of ratio when combining ingredients to make a crumble topping.</p>

		<p><b>DT -Introduction to Plastics and CAD</b>  <b>Design and Make a Keyring</b>          Be able to draw simple shapes in 2D Design, to colour code these shapes in order to cut out their keyring using the Laser cutter          To Manufacture a similar keyring by hand using a coping saw, hegner saw, drill and file.</p> <p><b>FT - Subject specific</b>          Use knife correctly to finely chop vegetables for a stirfry.          Use filo pastry to assemble spring rolls.          Using the correct technique to form and knead a basic dough.          shaping, bind ingredients to make meatballs or alternative          Control heat correctly to make a reduction sauce.</p> <p>Literacy          Keywords          Definitions</p> <p>Numeracy          Weighing and measuring          Ratio          Temperature</p>
<b>Half term 3</b>	<b>Skills</b>	
	<b>Knowledge</b>	<p><b>DT -To be able to design and manufacture a keyring using CAD/CAM, and to be able to compare and contrast the quality of work against a handmade keyring.</b>          To have a better understanding of some of the properties related to Acrylic.</p> <p><b>FT - Diet and health</b>          Identify the 3 macronutrients.          Describe /explain the functions of all macronutrients.          Describe/explain the dietary sources for each macronutrient.          describe/explain the health problems associated with deficiencies and excesses of each macronutrient</p>
	<b>Skills</b>	<p><b>DT -Introduction to metals and dip coating</b>  <b>Door hanger</b>          To cut, manipulate, bend, file a piece of annealed steel in order to create a simple coat hook for a door. To use the brazing hearth and to apply an appropriate finish by dip coating their work in plastic</p> <p><b>FT - Subject specific</b>          Use an all in one method to make a basic cake batter. Operate various parts of the cooker with independence.          Use the rubbing in technique correctly to make a basic pastry.          Demonstrate understanding of health and safety when using the oven.</p>
<b>Half term 4</b>	<b>Knowledge</b>	<p><b>DT -To have a better understanding of some of the properties of annealed steel, to be able to manipulate the material safely and correctly in order to create a product and how to coat the metal in order to protect it.</b></p> <p><b>FT - Diet and Health</b>          Give a definition of diet.          Identify/explain how the Eatwell Guide can help us plan a healthy balanced diet.          Explore how well your diet meets the eatwell guidelines and make suggestions for improvement.          Be able to describe/explain the difference between free sugars and intrinsic sugars. Explain how to adapt to reduce sugar consumption.</p>
	<b>Skills</b>	<p><b>DT -Introduction to electronics</b>  <b>Memory Game</b>          To be able to solder components in correctly, in order to make the circuit work, to be able to manipulate a given design in CAD and transfer their own design onto it to house their circuit.</p> <p><b>FT - Subject specific</b>          Plan, prepare and cook a risotto with seasonal ingredients.          Plan prepare and cook an enchilada with ingredients that have minimal food miles.</p> <p>Literacy          Keywords          Paragraph structure.</p> <p>Numeracy          Calculating.          Weighing measuring          temperature</p>

Year 7	Half term 5	Knowledge	<p>DT -To be able to name some electronic components including LED, Resistors, switch and battery snap, to be able to solder safely and accurately in order to complete a basic circuit, and to understand what the components do. How to add to a shared design, working with constraints and produce a CAD CAM housing for their circuit</p> <p>FT - Food provenance. Give a definition of food provenance. Identify foods that are grown in the UK and abroad. Describe the advantages and disadvantages of eating seasonally. Explain how food miles impact on the environment. Calculate the food miles in a given dish and suggest how food miles could be reduced.</p>
	Half term 6	Skills	<p>DT -Introduction to linkages Coat Hook Mechanism Use a range of tools in order to make a working linkage including mitre blocks, Japanese pull saw, end grain sander and G Cramps safely and correctly. TEXTILES - Health and Safety around the sewing machine, safe storage of materials and equipment, basic skills using the sewing machine and simple hand stitching.</p>
		Knowledge	<p>DT -Understand the properties of manufactured boards such as MDF and birch ply. How mechanisms can transfer the direction of movement through linkages. TEXTILES - how a sewing machine works, to thread the machine, how to thread a needle, knowledge of a range of fabrics and their properties</p>
	Half term 1	Skills	<p>DT -Developing Graphical communication skills, drawing in perspective and rendering techniques 1 Point Perspective Drawing To draw accurately to a single vanishing point creating a scene in perspective. Further their rendering skills in order to enhance their work. FT - Subject specific. Demonstrate previously learnt knife skills and preparation of high risk foods to make a paella. Use all in one method to create a bechamel sauce. Demonstrate health and safety skills when preparing high risk foods.</p> <p>Literacy Definitions Analysing text.</p> <p>Numeracy Ratio Weighing and measuring Percentages</p>
		Knowledge	<p>DT -Understand about drawing in perspective and how this can benefit the designer. How to draw a range of shapes accurately using a single vanishing point. FT - Diet and health. Food choice. Students to identify previous learning about macronutrients and the eatwell guide. Explain what a healthy diet looks like and plan a healthy meal in line with the eatwell guide. Define what energy balance is. Describe the difference between positive and negative energy balance. Identify previous learning about the factors that influence food choice. Identify key dietary requirements of different religions and discuss whether religions should play a part in dietary choices.</p>
		Skills	<p>DT -Practical Skills Exercise in Wood Totem Pole/Cactus Demonstrate safe use of basic workshop tools and equipment including hand tools, pillar drill, hegner saw, bench hook FT - Subject specific Make a basic pastry (revisited from year 7), roll and line a pie dish. Use presentation techniques to decorate a fruit pie. Make a basic flaky pastry using a grater. Roll, shape and fill pastry to make a sausage roll.</p> <p>Literacy Comparing and contrasting Keywords Definitions.</p> <p>Numeracy Weighing and measuring Ratio Measurement</p>

Half term 2	Knowledge	<p>DT -Have a greater understanding of safe working practices in the workshop, how to use equipment safely and correctly, how to create basic wood joints and how to put them together using adhesives.  FT - Diet and health.  Identify the differences between saturated and unsaturated fats.  Describe/explain the health risks associated with eating too much saturated fat.  List ways in which saturated fat can be reduced in the diet.  Explain how fat shortens flour.  Identify how different fats change the sensory qualities of pastry.</p>
Half term 3	Skills	<p>DT -CAD work, electronics and use of Manufactured boards  Personalised Door Hanger  To manipulate a manufactured board using CAD, graphic skills, hand tools, copper track in order to complete their project.  FT - Subject specific  Use a variety of chemical raising agents to make a swiss roll and a Victoria sponge.  Use small electrical equipment safely to make baked products.  Use finishing techniques to decorate a fruit pie.</p> <p>Literacy  Keywords  Numeracy  Weighing and measuring</p>
	Knowledge	<p>DT -Further investigation into manufactured boards, manipulating them using a range of hand tools safely and correctly, and using copper track as well as developing their understanding into simple electronic components to complete a 'hard wired' circuit to their work.  FT - Food science.  Describe/explain what a raising agent is and why we use them.  Identify the 3 different types of raising agents.  Explain how each type of raising agent works.  Identify different bakes products that use raising agents.</p>
Half term 4	Skills	<p>DT -Working with different sections of Metal  Sports Trophy  Use of a range of hand tools including hack saw, junior hacksaw, file, vice, centre punch, pillar drill  Safely ignite gases to light the brazing torch, hearth and oxyacetylene  Further use of the dip coating process in order to protect and enhance the aesthetics of their artefact.  FT -Subject specific.  Use kneading, shaping and decorative skills to make flavoured bread rolls.  Use chopping and binding skills to make artisan burgers and accompaniments.  Make a decorative fruit cheese cake</p> <p>Literacy  Keywords  Definitions  Comparing and contrasting  Numeracy  Weighing and measuring  Calculating  Analysing numerical results.</p>
	Knowledge	<p>DT -To have a greater understanding into metal and the range of sections that are available.  How to safely drill into a range of metals, use the Oxy Acetylene in order to permanently fix different sections of metal together  FT - Food provenance. Diet and health.  Define what food provenance is.  Explain how bread is made from farm to fork.  Explain how beef burgers are made from farm to fork  Identify the advantages and disadvantages of manufactured and artisan foods.  Analyse the nutritional value of a homemade burger and make suggestions for how it could be made in a healthier way.</p>

