



## Subject: Design Technology

## Year 7 Curriculum Overview

2018-2019

<b>Autumn Term</b> 3D Design CAD CAM	<b>Subject Content / Knowledge</b>	The advantages and disadvantages of CAD CAM. CAD CAM programmes and machines.
	<b>Skills</b>	The workings of different CAD CAM machines which include a laser cutter, 3D printer and TinkerCAD.
	<b>Assessment</b>	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.
<b>Autumn Term</b> Catering Health & Safety	<b>Subject Content / Knowledge</b>	Understand basic food preparation and hygiene techniques.
	<b>Skills</b>	Development of practical skills to create simple outcomes. How to work safely in the kitchen.
	<b>Assessment</b>	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.
<b>Spring Term</b> 3D Design Workshop Skills	<b>Subject Content / Knowledge</b>	The advantages and disadvantages of a range of hand tools and machines.
	<b>Skills</b>	The use of all major pieces of machinery and tools in the workshop. Workshop safety.
	<b>Assessment</b>	Practical assessment of final outcomes. Weekly assessment of each tool or equipment covered.
<b>Spring Term</b> Catering Eat Well Plate	<b>Subject Content / Knowledge</b>	Understanding sections of the Eat Well Plate including portions which should be consumed.
	<b>Skills</b>	Development of practical skills to create cooked outcomes.
	<b>Assessment</b>	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.
<b>Summer Term</b> 3D Design Technical Drawing	<b>Subject Content / Knowledge</b>	Understanding how to draw in a range of different styles focusing on 3D.
	<b>Skills</b>	Technical drawing including 3 dimensional sketching.
	<b>Assessment</b>	Final piece of 3D drawing to be assessed.
<b>Summer Term</b> Catering Nutrients	<b>Subject Content / Knowledge</b>	Recognise and describe a range of nutrients in foods.
	<b>Skills</b>	Development of practical skills which include ingredients which include the key nutrients.
	<b>Assessment</b>	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.

