In Technology for Y7 & 8, pupils' will study: Food, Textiles and Product Design. A term will be spent on each Technology on a term by term rotation.

Year 7 Technology

Food health and safety Food hygiene safety Students will develop for skills They will cantinue developing their practical skills following health and safety but using different techniques. All students will develop knowledge on healthy eating. The skills they will learn and use are: Knife skills, weighing and measuring, kneading and bread making. To understand the uses of equipment. To understand the uses of equipment. To understand the uses of equipment. To know how functions the ingredients within recipes. The skills thank the practical work. The skills they will learn and use are: Coreaming method, rubbing in method. Learn how to evaluate their practical work. To know how functions the ingredients within recipes. The skills they is a probability of the project of the students will be introduced to a basic design and make a beanbag project. They will research the theme and sketch designs. The skills they will learn and use are: The skills they will learn and use are: Creaming method, rubbing in method. Learn how to evaluate their practical work. To know how functions the ingredients within recipes. They will research the theme and sketch design and make a beanbag project. They will research the theme and sketch designs. The skills they will learn and use are: The skill	Autumn term 1	Autumn term 2	Spring 1	Spring 2	Summer 1	Summer 2
	Food	Food	Textiles	Textiles	Product Design	Product Design
-how to use applique	safety Food hygiene safety Students will develop Knife skills. They will learn the bridge and claw method. They will develop knowledge on healthy eating. The skills they will learn and use are: Knife skills, weighing and measuring, kneading and bread making. To understand the uses of equipment. To know how functions the ingredients within	developing their practical skills following health and safety but using different techniques. All students will develop understanding on the uses of a range of equipment. The skills they will learn and use are: Creaming method, rubbing in method. Learn how to evaluate their	Beanbag Project Students will be introduced to a basic design and make a beanbag project. They will research the theme and sketch designs. The skills they will learn and use are: -research and presentation skills -how to sketch and design bean bags using their research -how to effectively apply colour using	continue with the project, develop hand embroidery and applique skills and learn about using a prototype to construct a beanbag The skills they will learn and use are: -how to create a template from paper, correctly pin it and use it to cut shapes from fabric -how to effectively use a needle and thread to embroider decorative stitches onto fabric -how to use a paper template to to create a prototype for their beanbag	Students will be designing their moodlight and learning drawing techniques and wood theory. The skills they will learn and use are: learning the materials and equipment in the DT worksheet. - knowing the different characteristics of wood -to understand the basic principles of a simple -know why designers use orthographic	Students will mainly focus on making the moodlight. The skills they will learn and use are: -learning how to cut wood correctly and safely -Knowing how to create designs on a CAD softwareUse CAM technology -Know how to make a basic electronic circuitLearn how critical

	to create their beanbag	
	-how to use a sewing machine	

Year 8 Technology

Autumn term 1	Autumn term 2	Spring 1	Spring 2	Summer 1	Summer 2
Product Design	Product Design	Food	Food	Textiles	Textiles
Box project - Students will be designing their lid design and learning presentation and design skills The skills they will learn and use are:	Box project - Students will mainly focus on the practical this term. The skills they will learn and use are: -Learn how to cut	All students will do Food in year 8. Students will develop and build their knowledge on Government guidelines for healthy eating. They will also study the function of nutrients included in	All students will do Food in year 8. Students will Develop their knowledge of cross contamination and how to store, cook and prepare raw chicken. All students will	Mask Project Students will research and design and make their own Mask based on different carnivals from around the world. The skills they will	Mask Project Students will research and design and make their own Mask. The skills they will learn and use are:

-Learn a technique for presenting drawings -Learn to generate a range of ideas based on a theme. -Learn the main and important aspects of the laser cutter -To be able to recognise and know what different tools and equipment do.	wood correctly and safely -Know how to create designs on a CAD software. -Know how CAM can be used to engrave wood. -Know how to make a basic electronic circuit. -Learn how critical evaluate work	the Eatwell Guide. Students will continue to study healthy eating advice and guidelines. They will learn about different diets. The skills they will learn and use are: Rubbing in method, Cross, use of weighing scales, contamination, knife skills	develop understanding on the uses of a range of equipment. Develop practical skills when making a range of food products Learn how critical evaluate work The skills they will learn and use are: Creaming method, Melting method, knife skills, frying	-research and presentation skills -create a moodboard -how to sketch and design masks using their research -how to safely use the sewing machine - applique samples with different hand stitching - pattern cutting	-research and presentation skills -create a moodboard -how to sketch and design masks using their research -how to safely use the sewing machine -how to effectively use a needle and thread to embroider decorative stitches onto fabric
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