KS3 – Year 7 Design and Technology, Textiles and Food and Nutrition

Content	Links to prior learning	Skills and Assessment	Expected Learning Outcomes
(Intent)		(Implementation)	(Impact)
 An essential life skill that enables students to feed themselves and others. Cook a repertoire of predominantly savoury dishes To become competent in selecting the appropriate cooking methods and equipment. How to operate safely in a kitchen, washing up and keeping a kitchen clean and tidy and why this is important. Develop a range of skills to cook a repertoire of dishes The Eatwell guide and how this should be considered when choosing what we eat. Seasonality – and why we would need to consider this when selecting ingredients. 	Consolidate learning from Primary School. Building on skills acquired through Breadmaking during the Autumn Term in Year 4 (courthouse Junior School) Building on skills acquired through salad making (use of knives and grating) in Autumn Term Year 5 (Courthouse Junior School) Building on skills acquired in the Autumn Term in Year 6 soup making (Furze Platt Junior School)	Skills will be acquired during both practical and theory lessons. Skills: Use of hob Knife skills Use of grill Use of oven Rubbing in General practical skills A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course – students to follow a recipe with limited assistance.	 Ability to cook a range of dishes: Hot chocolate Fruit salad Baguette Pizza Vegetable stir fry Apple crumble Make healthy food choices Understand seasonality and why this is important. Understand the principles of the Eatwell guide and how this applies to the food that they choose.
 Produce creative work through designing and practically through making The composition of fabrics Sustainable fabrics 	Consolidate learning from Primary school Building on skills acquired through making cotton bags during Spring	Skills will be acquired through practical lessons. Skills:	At the end of the course students will produce a bird purse which will incorporate the skills that they have acquired and practised throughout the duration of the course

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 Apply practical skills to be able to make a bird purse. Develop essential skills so that items of clothing can be mended opposed to buy new (sustainability) Understand health and safety in the Textiles room 	Term in Year 5 (Courthouse Junior School) Building on skills acquired in the Spring Term in Year 5 in the making of a Sock Monster (Furze Platt Junior School)	 Needle work Back stitch Tacking and seam allowance How to sew on a button Tie dyeing A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course.	(Impact)
Produce creative work through designing and practically through making The composition of wood Apply practical skills to be able to produce a windchime Develop the skills and knowledge to use the scroll saw and the pillar drill. Understand health and safety in the workshop The ability to identify hazards in the workshop	Consolidate learning from Primary school Building on skills of working with wood in the Spring and Summer Term of Year 6 – Woodwork Sculpture Building on skills acquired in the Spring Term during Year 6 in the making of a CAMs toy (Furze Platt Junior School)	Skills will be acquired through practical lessons Skills Filing to create smooth edges Use of hand tools to cut and shape wood Use of machinery to cut and shape wood Measuring accurately A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course.	At the end of the course students will produce a windchime which will incorporate the skills that they have acquired and practised throughout the duration of the course

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Resources and/or activities to support learning

Food and Nutrition



Encourage your child to watch programmes such as:

- MasterChef
- Great British Bake off
- Food Unwrapped
- Great British Menu

Follow celebrity chefs such:

- Jamie Oliver
- Nadiya Hussain
- Lorraine Pascale
- Monica Galetti

Food a Fact of life website is a great resource offering worksheets, PowerPoints and recipes covering topics taught in the classroom.

Free education resources for teaching young people aged 3-16 years about where food comes from, cooking and healthy eating, and teacher training. - Food A Fact Of Life

Design and Technology / Textiles

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Encourage your child to watch programmes such as:

- The Great British Sewing Bee
- All that Glitters
- The Repair Shop
- Find it, Fix it, Flog it.

Places to visit

The Design Museum

The V&A Museum