

Curriculum Information for Parents

<i>Design and Technology: Year 7</i>		
Term	Units of Study/Scheme of work	Key homework and assessments
Textiles	Design and manufacture an Oyster Card holder + Travel Buddy Sewing machine license covering basic machining skills.	Researching a design theme Development of design work using hand drawing skills and Photoshop
Resistant Materials	Design and make a freestanding clock with 'product personality'. Pupils will be introduced to product analysis as well as workshop skills. Pupils will also vacuum form a chocolate pop mould and use it to batch produce chocolate lolly pops	Research on Alessi products Design ideas and feedback Presentation drawing
Food Technology	Introduction to healthy eating and nutrition. Pupils will learn the function of ingredients and equipment used in food preparation as well as basic cooking skills.	Preparation for practical lessons Researching recipes Nutritional guidelines and information
Recommended resources/text book	It would be useful if all pupils had basic drawing equipment, including colour pencils. Other stationary items such as scissors and glue are also recommended. Tupperware is essential in Food Technology as pupils will need to transport ingredients/products.	
How can we help at home?	Provide access to recipes in books or magazines. Pupils will need support in shopping for ingredients for food practicals. Keeping books organised and well presented.	