KS3 Design Technology Year 7 Subject Learning Journey

Depending on the rotation you will cover these subjects at some point in the year

Food

How do we prepare food safely?

Why do we need food?

Why are the Eatwell guide & Healthy eating guidelines so important?

Macronutrients what do they do and where do they come from?

Oracy

Safe use of equipment including the oven

Bread; pizza; chicken goujons; pasta salad in a jar; rock cakes; muffins

Developing practical skills through making a range of dishes

Careers

Product Design

Human Centred Inclusive Design - meeting the needs of all users

DIGNITY

Health & Safety = no harm in the workshop

Designing & making a brush

How to use a drill & sanding machine safely

Textiles

Ethical questions & moral decisions in design

Anthropometric data and ergonomic design

Selecting the right equipment for the right task

What might a world without textiles would look like?

Design a felt key ring based on exhibitions at the Natural History Museum

Year 8 Ready

Design ideas, modelling Practical skills - hand sewing and embroidery