

SUBJECT:	D&T	YEAR GROUP:	7		
PURPOSE OF STUDY					
problems within a value disciplines such as no citizens. Through the quality design and to	ogy is an inspiring, rigorous and practical subject. Using creativity ariety of contexts, considering their own and others' needs, want nathematics, science, engineering, computing and art. Pupils lear e evaluation of past and present design and technology, they devect echnology education makes an essential contribution to the creat IRRICULUM FOR ART AND DESIGN AIMS TO ENSURE THAT	s and values. They acquire in how to take risks, becom elop a critical understandi	e a broad range of subject knowledge and draw on ning resourceful, innovative, enterprising and capableing of its impact on daily life and the wider world. Highwell-being of the nation.		
 develop the everyday ta technologic build and a order to de range of use critique, ev 	apply a repertoire of knowledge, understanding and skills in sign and make high-quality prototypes and products for a wide	identify and understand user identify and solv reformulate professor develop specificate appealing produtes a variety of a design], to generate develop and complans, 3-D and machinery precises select from and and ingredients, Evaluate analyse the worl	the their own design problems and understand how to blems given to them. The ations to inform the design of innovative, functional, cts that respond to needs in a variety of situations. The approaches [for example, biomimicry and user-centred rate creative ideas and avoid stereotypical responses. The approaches ideas using annotated sketches, detailed the athematical modelling, oral and digital presentations and		



- investigate new and emerging technologies.
- test, evaluate and refine their ideas and products against a specification,
 taking into account the views of intended users and other interested groups
- understand developments in design and technology, its impact on individuals, society and the environment, and the responsibilities of designers, engineers and technologists.

Cross Curricular links:

- (CC Maths proportion/quantities/ratio when mixing colours.
 Shapes/geometry when drawing DT shoe design, English –writing to evaluate and analyse. Geography and History exploring local areas and cities across the world and Urban Art.)
- History of art, craft, design and architecture, including periods, styles and major movements from ancient times up to the present day
- Architecture across the world and locally, industrialisation. English writing to evaluate and analyse.)
- English –writing to evaluate and analyse

TOPICS COVERED:

- Halloween/Bonfire night Sweet and savoury treats
- Christmas Foods from Christmas around the world
- Chinese New Year/ Valentine
- Garden project to grow produce that can be used in school and at home.
- Cushion project Holly Levell Bringing items to life

INTENT OF SUBJECT:

Throughout the term pupils will become familiar with healthy eating and developing sweets linking to Halloween / Bonfire night / Christmas looking at both sweet and savoury treats. Pupils will develop their knowledge within Chinese New Year and will be able to recognise the Chinese animal for the year using 2D and 3D shapes. As we move into Spring, we will be focussing on a garden project where we will develop the life skills of our pupils enabling them to grow produce that can be used in school and at home. During the final term, pupils will focus on a cushion project linked to a specific artist bringing items to life. Pupils will begin to develop knowledge all about the chosen artist and the work they create. Pupils will be influenced by the artist's work to create a cushion which by the end of Summer 2 will be brough to life as a real cushion.

SKILLS OVERVIEW BY HALF TERM:



e Academy		
AUTUMN ONE	AUTUMN TWO	
Identifying the needs of the consumer.	 Identifying the needs of the consumer. 	
Generating food products	 Generating food products 	
 Considering consumer needs and choices and how to plan diets for specific people. 	 Considering consumer needs and choices and how to plan diets for specific people. 	
Adapting recipes using alternative ingredients	 Adapting recipes using alternative ingredients 	
 Choosing different types of food and recognising how this might be influenced. 	 Choosing different types of food and recognising how this might be influenced. 	
Storing, preparing and cooking food safely and hygienically	 Storing, preparing and cooking food safely and hygienically 	
Researching labels and logos	Researching labels and logos	
Following food safety rules.	 Following food safety rules. 	
Recognising Knife holding skills	Recognising Knife holding skills	
 Using a hob, grill and oven safely. 	 Using a hob, grill and oven safely. 	
Selecting and preparing ingredients	 Selecting and preparing ingredients 	
 Researching traditional foods for different events within the year. 	 Researching traditional foods for different events within the year. 	
Creating designs for popular foods.	 Creating designs for popular foods. 	
 Researching cost and weight of the ingredients required. 	 Researching cost and weight of the ingredients required. 	
Evaluate:	Evaluate:	
 Tasting the meals and evaluate if all needs have been met. 	 Tasting the meals and evaluate if all needs have been met. 	
 Actively involve others in the testing of their products 	 Actively involve others in the testing of their products 	
 Actively promote others trying the food produced. 	 Actively promote others trying the food produced. 	
Assess if food has been made and stored correctly	Assess if food has been made and stored correctly	
SPRING ONE	SPRING TWO	
Design:	Design:	
Drawing skills.	 Designing sketches linked to the topic. 	
Using tools to make a design.	 Considering and identifying locations for out work to be displayed. 	
communication skills.	 Researching using IT. 	
Annotating designs created.	 Identifying the appropriate tools required and their purpose. 	
Researching using IT.	 Using tools appropriately. 	
	Drawing a scale drawing	
Create:		
Using a variety of materials.	Create:	



Evaluating our own work and finding ways to improve.	- Creating a scale drawing Evaluate:
	 Following safety rules when using equipment.
SUMMER ONE	SUMMER TWO
 Analysing the work of designers Sketching designs using shading techniques Sampling textile techniques Designing ideas for final design. 	 Using shading techniques Using stitching techniques Selecting the correct materials Annotating drawings Demonstrating using textiles equipment Establishing rules and health and safety around textile equipment Create: - Creating a design for the end product.
	 - Creating sketching techniques - Creating stitching examples Evaluate: - Self evaluating the final product - Peer assessing
	- Comparing work to the artist.