



Design and Technology: Year 7 Overview

Topic 1 - Food

Students will learn about health and safety, food handling and hygiene. How to handle different types of kitchen equipment such as; knives, blenders and ovens etc. Basic cooking skills such as baking, chopping, mixing and binding will also be taught and developed. The students will get an introduction to nutrition, diet and food choice. The practical lessons include fruit smoothies, flapjacks, pizza toast, shortbread biscuits and tomato pasta bake.

Topic 2 - Mechanisms

Students are introduced to the wide variety of different mechanisms and mechanical movement. They learn through experimentation, model making and developing ideas in small groups. Their final task is to design & make a CAM toy from cardboard.

Topic 3 - Resistant Materials

An introduction to Design and Technology that gives students the skills and abilities to engage positively with the designed and made world and to harness the benefits of technology. Students gain experience in working with different timbers and polymers and learn about standard components used to manufacture products. They learn why and how risk assessments are carried out and use tools and machines safely to design and manufacture with a user in mind.

Topic 4 - Textiles

Students first learn how to use the sewing machine safely before using their skills to make a soft toy monster out of recycled fabrics. Students also explore the impact textiles and the fashion industry has on our environment and why recycling textiles is important.