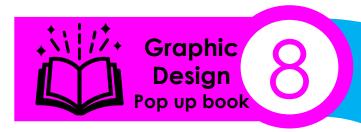
## Year 7 Design & Technology **Learning Journey**







Cross curricular



Assessment

Literary developed through reading recipes and instructions **Understanding healthy** eating, different cuisines How to have a and becoming an informed consumer.

**Building knowledge** on health eating and how to create a healthy dish. healthy lifestyle

Introduction to materials and processes **Hand sewing** 

**Development of key** words and terminology through analysis assessment

**Building knowledge** and skills of materials and processes to enhance understanding of textiles

Development of materials and process knowledge

Marking out, sawing, drilling, sanding. Confidence development within the workshop

Home Storage **→** Pencil Holder

Assessment 2



Health eating

Assessment 3

**Textiles** 





Food hygiene Tools and equipment

Introduction to personal and food hygiene, to tool and equipment used in food room

Hygiene and food safety, applying this to creating dishes

**Develop your** confidence in handling raw meat and understanding about high risk foods and personal hygiene.

Introduction to materials and processes building knowledge

Marking out, sawing, workshop and drilling, sanding

Drawing skills and techniques

Working individually and skills of the materials to enhance

understanding of D&T

Introduction to materials and processes

**Development of** 

skills within the

workshop

independence and

Confidence in detailed, accurate drawings.

techniques

**Developing** 

drawing

skills and

**Development of creativity and** independence.

**D&T Skills Pendants** 



**Drawing** skills

Baseline test score

Primary **KS2 Design Technology** Curriculum