Subject - KS3

Subject: Technology: Food, Textiles and Product Design

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Food		Textiles		Product design	
Year 7	Develop understanding of Food health and safety and hazards. They will develop knowledge on healthy eating and the function of the different food groups. The skills they will learn and use are: Knife skills, weighing and measuring, rubbing in method, kneading. To understand the uses of equipment.	They will continue developing their practical skills following health and safety but using different techniques. All students will develop understanding on the uses of a range of equipment. The skills they will learn and use are: Creaming method, weighing, peeling, dicing and boiling.			Develop key woodworking skills and knowledge through a keyring project. Learn to identify and understand the properties of different types of wood. Gain hands-on experience in shaping and sanding wood, ensuring accurate measurements and safe tool usage. Practice correct and safe sawing techniques and know how to	Students continue to develop their practical skills through the making of the moodlight. They will also learn how to solder correctly and safely in order to make a simple LED circuit. They will also experience using the band facer to sand and smooth down their work and use the pillar drill to drill holes in the base.

	To know the functions of ingredients within recipes. Practicals: Fruit crumble, Bread.	Learn how to evaluate their practical work. Practicals: Muffins, Pasta Salad			create designs which can be transferred onto the laser cutter.	They will learn how to draw a technical drawing to further enhance their design skills.
Year 8	Students will develop understanding of different cooking methods. The skills they will learn and use are: Rubbing in method, Cross,	All students will develop understanding on the uses of a range of equipment. Develop practical skills when making a range of food products.			Learn to precisely mark out and measure wood joints, advancing their woodworking techniques through the construction of a finger-jointed box.	Learn to use G-clamps to secure their work while gluing. Learn the technique of creating a rebated lid.

	use of weighing scales, creaming method, knife skills, cutting techniques. Practicals: Pizza, Biscuits, Brownies Chicken curry. To be able to evaluate their practical work including sensory analysis. Will learn the functions of ingredients in recipes. Practicals: Pizza, Biscuits, chicken curry	Understand how to prevent cross contamination in different stages of cooking. The skills they will learn and use are: Creaming method, Melting method, knife skills, frying, use a hod. Practicals: Chocolate Brownies, Bolognese.			Students will gain hands-on experience with Computer-Aided Manufacturing (CAM) by laser cutting the lid. Further develop their practical skills by filing and sanding their finger joints. Additionally, they will have the opportunity to utilise various workshop machinery, including the pillar drill and band saw.	Students will also learn isometric drawing, which is a 3D drawing technique that can be used to enhance their design work and facilitate effective communication of ideas.
Year 9	Students will Develop their knowledge of cross contamination and how to	All students will make a yeast based bread product and be able to explain the			Students will look into the history of design movements, focusing specifically on the	They will learn how to create a mortise and tenon joint. They will then

	store, cook and prepare raw chicken when making stir fry. They will learn the danger zone temperature. Identify different food poisonings. Students will learn the term gelatinisation when making Mac'n' cheese. Students will make shortcrust pastry. Practicals: Stir fry, Mac'n'cheese, pastry pasties.	functions of ingredients and skills used. Skills used: rubbing in method, kneading, shaping, rolling, creaming. Practicals: Chelsea buns, Sponge cake.			Memphis design movement to understand its key characteristics. They will use CAD software to design a keyring which will be cut out using laser cutting. They will learn to use 3D modeling software like SketchUp to create realistic renderings of their clock designs.	refine their technical drawing abilities by producing detailed isometric drawings of their clock design. To ensure functionality, they must learn to integrate clock movements and hands into their design. Students will learn how to achieve a high quality wood finish, by practicing wood smoothing and sanding techniques, Students will explore various methods for applying colour and finishes to wood.