

Year 7 - Design and Technology

When	Topic	Assessment	What can a parent do to support?
Rotation 1 - Food	<p>Hygiene and safety</p> <p>Knife skills</p> <p>Using the hob and the oven</p> <p>Accurate measuring of ingredients</p> <p>Healthy eating</p>	<p>Students will assess their own practical work and will often ask other people's opinions.</p> <p>The theory will be assessed through homework and in end of year examinations.</p>	<p>Look at the recipe book with your child and make sure they have the right ingredients and something to transport the food home in.</p> <p>Please be prepared to try the food and give some feedback!</p>
Rotation 2 - Textiles	<p>Health and safety</p> <p>Pattern design</p> <p>Batik technique</p> <p>Tie dye technique</p> <p>Properties of fabrics</p> <p>Basic sewing machine skills</p> <p>Using a needle and thread</p>	<p>Theory and design work will be assessed according to school policy, and with a summative test at the end of the year.</p> <p>Students will assess their own work in order to improve their skills.</p>	<p>Students may want to bring in their own embellishments and fabrics to work with, however this is NOT compulsory as equipment and fabric is provided.</p>
Rotation 3 – Product Design	<p>Health and Safety</p> <p>Using tools and equipment correctly</p> <p>Drawing techniques</p> <p>Creating a template</p> <p>Basic wood work</p> <p>Basic Computer Aided Design</p> <p>Construction methods and finishes.</p> <p>Looking at basic mechanisms.</p>	<p>Students will work on a series of practical tasks enhanced by theoretical information to create a product.</p> <p>This will be assessed in line with the schools marking policy and involve input from the teacher, students and personal reflection.</p>	<p>Students may wish to bring in pictures to enhance their design. All the equipment and materials are provided for the project. During the homework cycle it would be valuable to students for parents to give feedback on the design tasks set.</p>



Year 7 - Design and Technology

Additional Information (optional)

During Year 7, students rotate around 3 subjects. They will not necessarily do them in this order.

Helpful Books / Useful Websites

School produced recipe book

Doddle

BBC Bitesize

www.foodafactoflife.org.uk

www.nhs.uk Choices

Staff Contacts

Miss Karen Griffin – Head of Technology Faculty

karen.griffin@stjohnfishersschool.org.uk



Year 8 - Design and Technology

When	Topic	Assessment	What can a parent do to support?
Rotation 1 - Food	<p>Food provenance starting with traditional British foods then moving on to other cultures.</p> <p>Finding out how mixtures thicken by making different types of sauces.</p> <p>Risk assessments for safety and making quality products.</p>	<p>Students will assess their own practical work and will often ask other people's opinions.</p> <p>The theory will be assessed through homework and in end of year examinations.</p>	<p>Look at the recipe book with your child and make sure they have the right ingredients and something to transport the food home in.</p> <p>Please be prepared to try the food and give some feedback!</p>
Rotation 2 - Textiles	<p>Health and safety</p> <p>Client research</p> <p>Design skills</p> <p>Applique/ Using a needle and thread</p> <p>Properties of fabrics</p> <p>Patterns and seam allowance</p> <p>Sewing machine skills</p>	<p>Theory and design work will be assessed according to school policy, and with a summative test at the end of the year.</p> <p>Students will assess their own work in order to improve their skills.</p>	<p>Students may want to bring in their own embellishments and fabrics to work with, however this is NOT compulsory as equipment and fabric is provided.</p>
Rotation 3 – Product Design	<p>Health and Safety</p> <p>Using tools and equipment correctly</p> <p>Drawing techniques</p> <p>Creating a template</p> <p>Basic metalwork</p> <p>Computer Aided Design</p> <p>Construction methods and finishes.</p> <p>Materials based research</p>	<p>Students will work on a series of practical tasks enhanced by theoretical information to create a product.</p> <p>This will be assessed in line with the schools marking policy and involve input from the teacher, students and personal reflection.</p>	<p>All the equipment and materials are provided for the project, however a small charge will be made for materials 50 pence if keyrings are purchased.</p> <p>During the homework cycle it would be valuable to the students for parents to give feedback on the design tasks set.</p>



Year 8 - Design and Technology

Additional Information (optional)

During Year 8, students rotate around 3 subjects. They will not necessarily do them in this order.

Helpful Books / Useful Websites

School produced recipe book

Doddle

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Year 9 - Design and Technology

When	Topic	Assessment	What can a parent do to support?
Rotation 1 - Food	<p>The science of food! Investigating eggs and raising agents. Finding out what the ingredients do whilst learning the following skills: Pastry (short crust, rough puff and choux pastry) Cake making Bread making</p>	<p>Students will assess their own practical work and will often ask other people's opinions. The theory will be assessed through homework and in end of year examinations.</p>	<p>Look at the recipe book with your child and make sure they have the right ingredients and something to transport the food home in. Please be prepared to try the food and give some feedback!</p>
Rotation 2 - Textiles	<p>Health and safety Designer research Character design skills Applique/ Using a needle and thread Properties of fabrics Patterns and seam allowance Sewing machine skills</p>	<p>Theory and design work will be assessed according to school policy, and with a summative test at the end of the year. Students will assess their own work in order to improve their skills.</p>	<p>Students may want to bring in their own embellishments and fabrics to work with, however this is <u>NOT</u> compulsory as equipment and fabric is provided.</p>
Rotation 3 – Product Design	<p>Health and Safety Using tools and equipment correctly Drawing techniques Creating a template Basic electronics Computer Aided Design Construction methods and finishes. Materials based research</p>	<p>Students will work on a series of practical tasks enhanced by theoretical information to create a product. This will be assessed in line with the schools marking policy and involve input from the teacher, students and personal reflection.</p>	<p>Students may wish to bring in images to enhance their design. All the equipment and materials are provided for the project. During the homework cycle it would be valuable to the students for parents to give feedback on the design tasks set.</p>



Year 9 - Design and Technology

Additional Information (optional)

During Year 9, students rotate around 3 subjects. They will not necessarily do them in this order.

Helpful Books / Useful Websites

School produced recipe book

Doddle

www.foodafactoflife.org.uk

www.nhs.uk Choices

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