

DAGENHAM PARK SUBJECT CURRICULUM

Subject	Design Technology
Year Group	Year 7 2021-2022
Overview	<p>In design technology pupils are on a carousel and will spend a term in each specialism.</p> <p>Pupils undertake project work and focused practical tasks to develop both their designing and practical skills. They use given Client briefs to work from and will considers user requirements when designing for others. Pupils are taught different strategies to inspire creative design thinking and develop their skills in using different materials, hand tools and equipment including CAD/CAM to realise their design.</p> <p>In Food Technology pupils will Understand and apply the principles of healthy eating and a varied diet.</p>
Autumn Term	<p><u>Resistant materials (keyring project)</u></p> <p>In this unit pupils will be introduced to the design process. They will investigate user needs, learn the importance of research and different research strategies that designers use. They will write a specification and develop 3D drawing skills to produce their own design ideas.</p> <p>Pupils develop practical skills to realise their designs by producing a practical outcome. Pupils will find out where resources are kept, health & safety procedures, to get organised for practical work and become familiar with some important machines and hand tools that may be found in the DT working environment.</p>
Spring term	<p><u>Textiles</u></p> <p>Pupils will be learning about different types of fibres and how they are sourced to make fabrics. They will learn about the different structures of fabrics and how this can affect the working properties, making the fabrics suitable for various applications.</p> <p>Pupils will develop skills in weaving, felt making, and various fabric printing techniques through focused practical tasks use a range of different equipment. They will then apply the skills they have learnt to a design & make activity.</p>

<p>Summer term</p>	<p>Food Technology In food technology pupils will gain basic knowledge and an understanding of the principles of nutrition and health. Students will become more aware of how these impact a person's health and wellbeing.</p> <p>Each student will cook a repertoire of predominantly fruit and vegetable-based dishes so that they are able to feed themselves and others a healthy and varied diet.</p>
<p>Homework</p>	<p>The Homework set is available on SharePoint and Show My Homework (SMHW) system. Homework is based on the topics covered in lesson or further research to clarify understanding.</p>
<p>Useful Resources</p>	<p>http://www.technologystudent.com/ http://www.designsponge.com/2011/07/diy-101-building-your-toolbox-adhesives.html</p>