

Year 7 Food and Textiles Technology

In Year 7 Food and Textiles, students are exposed to new experiences through the use of exciting and interesting recipes and ingredients, equipment and fabric materials. In order for them to use these safely and confidently we use a phased approach starting with very structured skill based lessons through to independent working which involves designing and planning dishes within a context. These projects are based on practical and investigational skills, material knowledge, sewing skills, and independent problem solving skills. We also encourage team developing skills through some group work.

Year 7 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic(s)	<p>Textiles Topic included: Safe use of tools and equipment. Designing skills. Construction and enhancement (decorative) techniques.</p> <p>Fibres, yarns & Fabrics + Design & Make a Mobile Phone Case Health & safety assessment. Students will learn about fibres, yarns and fabrics and complete a homework research task. Design and make a mobile phone case project. Students will look at designing and annotation.</p>	<p>Fibres, yarns & Fabrics + Design & Make a Mobile Phone Case <u>Continuation</u></p>	<p>Topic Nutrition Topic included: Health and safety assessment. Students will learn about food safety and hygiene and use this information in an independent research task. They will learn basic practical food skills such as chopping, boiling, frying and mixing. Students will also take part in group work and taste-testing activities. They will use the Eatwell Guide to underpin their knowledge. They will produce a time plan and make a hot sandwich of their own design.</p>	<p>Globalisation In this module students will understand the provenance of food, seasonality and food miles. Their written assessment addresses this. Practical work places emphasis on rubbing-in, adding liquid, baking and oven management. This will lead to their independent learning task which is designing and making a lunchbox item. They will need to calculate the food miles for their product.</p>	<p>Innovation & Enterprise Students will investigate the function of ingredients in cakes and scones and carry out sensory evaluation and practical work. They will design their own product suitable to sell at Stokesley Show and market it accordingly. They will look at food labelling and the law and design their own food label</p>	<p>Continuation Innovation & Enterprise Students will investigate the function of ingredients in cakes and scones and carry out sensory evaluation and practical work. They will design their own product suitable to sell at Stokesley Show and market it accordingly. They will look at food labelling and the law and design their own food label</p>

Assessment	They will look at basic construction skills and use of basic equipment including the use of the sewing machine. They will learn and demonstrate simple decorative and enhancement techniques such as back stitch and appliqué.					
	Health and safety in the workshop test. Practical work, add Health and Safety is assessed. Research famous person looking at fibres and fabrics	Design work is assessed. Practical work is assessed	Practical work is assessed. Food hygiene task is assessed.	Practical work is assessed. Time plan knowledge is assessed.	Independent working skills, Health & Safety and practical work is assessed Designing own label for personal food product	Independent working skills, Health & Safety and practical work is assessed Designing own label for personal food product

Independent Work

Textiles - Design information sheet in which students draw and explain which fabrics and equipment they have learnt to use. Measurement and design ideas showing annotation. **Famous Person research task**

Nutrition - Research work carried out about bacteria and food storage and good hygiene.

Globalisation - Students practice time plans and practical rubbing in skills they have learnt at school. Learn about food miles and sustainability and implement this understanding when planning a packed lunch box. Plan and implement personal food ideas.

Innovation and Enterprise - Students develop design ideas / modeling skills for developing an innovative food product for the show.