



The Fisher Way: Curriculum



The Fisher Way aims to educate and inspire with joy, faith and love because we are an inclusive Catholic community.

Successful and resilient learners who aspire to and achieve excellence

Confident individuals who can explore and communicate effectively

Responsible citizens who are active, loving and wise in all their endeavours

Subject	Design and Technology
Year Group	Year 7
Intent	<p>Successful and Resilient Learners: who use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values.</p> <p>Confident Individuals: Who are able to solve practical problems by taking risks, being resourceful, innovative, and enterprising.</p> <p>Responsible Citizens: who recognise the effects their work can have on others and the environment and are able to make a positive contribution to the creativity, culture, wealth and well-being of their community.</p>

<p>Narrative</p>	<p>Most year 7 learners will have done very little Design & Technology work before and so they will need to be introduced to the subject and what it entails. By the end of the year they will have a basic understanding of the 'Design Process' and that it involves a number of interconnected activities namely; Researching and Analysing, Designing and Developing, Planning and Making, Testing and Evaluating. They will be taught how to safely use a range of tools and equipment for working with woods, electronics and food. They will develop their drawing skills. They will gain a basic understanding of food /nutrition, woods, electronics and mechanisms.</p>					
<p>Half term</p>	<p>Autumn 1</p>	<p>Autumn 2</p>	<p>Spring 1</p>	<p>Spring 2</p>	<p>Summer 1</p>	<p>Summer 2</p>
<p>Knowledge (topics studied)</p>	<ul style="list-style-type: none"> ●Health and Safety poster - workshop rules and safety ●Electronic game - Basic electronics; resistors, LEDs switches, resistor colour code 	<p>Ball-bearing game: Types of wood, basic hand tools; marking out</p>	<p>Graphics - 3D drawing techniques, orthographic projection, rendering.</p>	<p>Scales project - classes of lever, simple mechanisms product analysis - Elements of design, Environmental considerations for the designer</p>	<p>Health and Safety within the kitchen and food. The '4' C – bacteria and hygiene Knife skills- bridge and claw Enzyme Browning Eat Well guide and nutrition Using the oven Rubbing in method Convection Sensory Analysis Using the hob Conduction</p>	<p>Key terms Raising agents Organic Farming Food Miles Gelatinise – sauces Seasonal Foods Gluten Special Diets and religion</p>
<p>Key skills</p>	<p>Develop basic 2D drawing skills, soldering, use of craft knife, research/analysis skills, numeracy skills -</p>	<p>Basic 3D drawing skills, designing skills, safe use of basic hand tools, measuring, development of fine motor skills, use of pillar drill</p>	<p>3D drawing skills,</p>	<p>3D modelling skills, measuring, collaboration / team work</p>	<p>Coordination, fine motor, organisation and numeracy skills are developed through practical skills. Basic knife skills. Analysis nutrition of foods.</p>	<p>Using hob, oven and grill safely. Develop numeracy skill through weighing.</p>

<p>Cultural capital</p>	<p>Helping learners to be able to assess risk and be safe. Giving learners an interest in how things work and the skills to perform simple repairs. To be able to use a systematic approach to problem solving.</p>	<p>Helping learners to become informed consumers. Helping learners to develop basic practical skills which will serve them in their everyday lives</p>	<p>Helping learners to be able to use drawings to communicate.</p>	<p>Helping learners to develop a basic understanding of how simple mechanical systems work which they can apply in their everyday lives. Helping learners to become informed consumers who are able to evaluate the work of others and use this to help them make appropriate choices when buying goods.</p>	<p>Helping learners to make informed decisions about what they eat and the dietary needs / choices of others. Develop the skills to safely prepare / cook a range of dishes. Helping learners to take food source/ environmental factors/ nutritional value when making decision about the food they buy.</p>	<p>Helping learners to make informed decisions about what they eat and the dietary needs / choices of others. Develop the skills to safely prepare / cook a range of dishes. Helping learners to take food source/ environmental factors/ nutritional value when making decision about the food they buy.</p>
<p>Assessment</p>	<p>Workbook grading, Practical Assessment, End of topic test</p>	<p>Workbook grading, Practical Assessment, End of topic test</p>	<p>Workbook grading, Assessed Poster</p>	<p>Workbook grading, Practical Assessment,</p>	<p>Workbook grading, Practical Assessments,</p>	<p>Workbook grading, Practical Assessments,</p>