## Y7 Curriculum Overview

Rationale: The Y7 curriculum is designed to provide students with the necessary tools and basic subject specific terminology to create and be creative within the workshops and food rooms. Students throughout the KS3 course will build upon their subject knowledge and creative abilities throughout each year of the course steadily increasing their skills in the projects that they complete.

Term/Length of Time	Outline Y7 – Gaining a knowledge of working with specialised tools and equipment with a sound knowledge of the routines and safe practice adopted in the workshops.	Assessment/Teacher Feedback Opportunities	Homework and Literacy resources
Y7 Food  Year 7 – 9 work on a rotation system moving from one subject specialism to another. This will occur every 3 months to allow for 3 rotations with textiles in this carousel	Nutrition and Adapting foods Focusing on building students confidence and knowledge of the subject specific language. Students will learn some basic nutrition and be able to apply this knowledge to developing and altering recipes.  Practical Skills They will embed their skill of measuring and reading a recipe to become a more independent learner in the practical aspects of the course. Recipes have been selected to build confidence, excite the learner and allow for a retrieval of learning from year 7 up to year 9.	Practical assessments will be assessed at varied points throughout the course.  Nutrition test at the end of the course.  Recall tasks used to ascertain students progression and knowledge.	Minimum homework expectation - to be set on G4S Students to read the recipe and become familiar with the instructions. Students will prepare and organise their ingredients for the practical task in food.  Optional homework tasks and Literacy resources Students to practice the recipes at home to build confidence.
Year 7 Product Design	Tools and Equipment Lots of focus on utilising the tools and equipment in a safe and correct manner. Students will gain a greater knowledge of the subject specific terms used within the workshops.	The practical project of making a key ring will be assessed.	Minimum homework expectation - to be set on G4S Students to read the recipe and become familiar with the instructions. Students will prepare and organise their ingredients for the practical task in food.  Optional homework tasks and Literacy resources

2D Design	Evaluation work	Students to practice the recipes at home to build
The projects will introduce new tools and 2D	throughout the	confidence.
design to make links to the world of work and	project.	
industry. They will develop a more articulate		
method in evaluating and self assessing of their	Recall tasks used to	
work and be able to identify areas for	ascertain students	
improvement.	knowledge.	