St Bede's and St Joseph's Catholic College

Happy, confident, spiritually awake lifelong learners

Subject: Design and Technology: Textiles, Food, Product Design 2025

		Half Term 1	Half Term 2	Half Term 3	Half term 4	Half term 5	Half Term 6
Year 7	**Topic(s):**	Introduction to Food at SBSJ. Basic food and hygiene skills and healthy eating		Introduction to textiles at SBSJ. Puppet design and making.		Introduction to product design at SBSJ. Key ring skills taster and clock based on design movements.	
	Overview of knowledge and skills:	Developing knowledge of what a healthy diet should be and how to fuel our body. Students will also look at where our food comes from.	Students will take part in 6 practical lessons to develop their cooking skills. They will be able to cook snacks/ parts of meals for others.	To design and make a Koinobori. Create imaginative design ideas for wind sock design based on the Japanese culture.	Students will acquire practical making skills, such as hand stitching, and cutting fabric accurately.	Design and make a personalised keyring using plywood and a block bot character.	Design and make a pencil holder to develop practical skills in the workshop.
	Assessment:	Practical assessment will take place in the second practical of the rotation to allow students to develop their skills in the food room.	Assessment will be on week 10 of the rotation and will cover knowledge and understanding from the first 9 weeks.	Mid topic assessment on health and safety in textiles and fabrics used in this project.	Practical outcome assessed once puppet is complete.	Mid topic assessment will be on week 4/5 of the rotation on manufacturing skills and processes and types of timbers.	Practical outcome assessed once completed.
	Key Vocabulary:	Diet, healthy, eat well guide, reared, cross contamination, bacteria, sensory analysis.		Hand Stitch, health and safety, hazards, Textiles, design ideas. Paper pattern, Accuracy, Hand Stitch, Quality, Evaluation.		Health and Safety, hazards, research, specification, design ideas, development, tools and processes, MDF, pine, plywood, 6R's, template	
Year 8	**Topic(s):**	Where our food comes from, seasonal and organic foods, healthy diets- the effects of eating too much sugar. Developing practical skills and being able to make meals for themselves and others.		Design and make a pencil case using recycled materials. Students will develop their skills on the sewing machine and knowledge of different types of textiles.		Design and make a lamp. Students will develop their knowledge in the workshop and use a range of tools and machinery.	
	Overview of knowledge and skills:	Students will further develop their knowledge and understanding of healthy eating by considering sugar in the diet and how to make healthy swaps.	Students will take part in 6 practical lessons to develop their cooking skills. They will be able to cook several meals for others.	Students will undertake an activity to design and make a pencil case. They will use recycled materials to gain understanding of sustainability.	Complete stitch practice on the sewing machine to gain understanding of how the sewing machine works. Use of the heat press to create their fabric.	Design and make a lamp using different types of materials and a focus on plastics. Students will also look at sustainability.	Completion of practical outcome- clock. Developing knowledge of types of materials Evaluation of product.
	Assessment:	Practical assessment will take place in the second practical of the rotation to allow students to develop their skills in the food room.	Assessment will be on week 10 of the rotation and will cover knowledge and understanding from the first 9 weeks.	Mid topic assessment on health and safety in textiles and fabrics used in this project. Students will also be assessed on recycling, types of plastics and sustainability.	Practical outcome assessed once pencil case is complete.	Mid topic assessment will be on week 6 of the rotation and will cover knowledge and understanding & manufacturing skills as well as types of plastics and manufacturing processes.	Practical outcome assessed once completed.
	Key Vocabulary:	High risk foods, food poisoning, organic, seasonality, product labelling, mandatory, free range and intensive farming.		Safety, Sustainability, Biodegradable, environmentally friendly. Machine Skills, Seams, Popular culture, Applique,		Health and Safety, hazards, research, analysis, mood board, specification, design ideas, tools and processes, Foamex, acrylic, sustainability	
Year 9	**Topic(s):**	Developing skills in food at SBSJ- Different types of diet, cuisines and diet related diseases.		Day of the Dead, use of different cultures for inspiration, and the use of electronics within textiles.		Seating-- the use of mechanisms in products to allow for movement. Design and make a fold up seat for use at an event.	
	Overview of knowledge and skills:	Students will further develop their knowledge and understanding of healthy eating by studying different types of diet and diet related diseases.	Students will take part in 6 practical lessons to develop their cooking skills. They will be able to cook several meals for others.	Students will begin their projects by studying the Brief, Analysis and Specification. Students will develop knowledge in electronics and smart materials.	Students will take patterns from their final design using the Mexican day of the dead festival for inspiration.	Design and make a passive phone amplifier. Design explored through the use of CAD/CAM. Students look at ergonomics and anthropometrics of use of phones and seating.	Produce practical outcome using a variety of manufacturing processes.
	Assessment:	Practical assessment will take place in the second practical of the rotation to allow students to develop their skills in the food room.	Assessment will be on week 10 of the rotation and will cover knowledge and understanding from the first 9 weeks.	Mid topic assessment on health and safety in textiles and fabrics used in this project. Students will also be assessed on electronics and smart materials	Practical outcome assessed once day of dead skull is complete.	Mid topic assessment will be on week 6 of the rotation and will cover knowledge and understanding & manufacturing skills as well as types of mechanisms/ materials used in this project.	Practical outcome assessed once completed.
	Key Vocabulary:	Diet related diseases, cuisine, traditional, vegetarian, vegan, coeliac, lactose intolerant, gluten.		Festival, Mexican Day of the Dead, Patten Making, Accuracy, Fabric decoration,		Health and Safety, hazards, research, analysis, specification, design ideas, tools and processes, plywood, MDF, mechanisms.	