

**St Peter's Long-Term Overview**

**Subject: Design Technology**

<b>Year 5</b>	<b>Topic:</b> Food Technology.	<b>Topic:</b> Resistant Materials – Wooden phone holder.	<b>Topic:</b> Textiles – Drawstring bag.
	<b>Concept:</b> Eatwell Guide. Food hygiene and kitchen safety. Methods of combining ingredients. Methods of cooking - baking. Dough making. Knife skills. Greek recipes. Mayan recipes.	<b>Concept:</b> Health and safety in the workshop. Sustainability, 6Rs. Existing products – phone holders made from different materials. Functional and appealing designs. Design briefs. Woodworking. Evaluating designs.	<b>Concept:</b> Types and purposes of bags. Cutting fabric. Using a sewing machine. Joining textile materials. Tying fabric to resist dye to create a design. Applique to join and decorate textiles. Creating a pattern for applique.
	<b>Skills:</b> Food preparation skills. Cleaning skills. Knife skills.	<b>Skills:</b> Product analysis. Following a design brief. Designing a bespoke product. Measuring and marking out wood. Cutting accurate straight lines and curves in wood. Smoothing and finishing wood. Evaluating finished outcome.	<b>Skills:</b> Using a sewing machine to sew straight lines. Tie-dye techniques. Applique to join and decorate textiles.
	<b>Outcome:</b> Knowledge of food groups and nutrition. Knowledge of where different foods come from. Knowledge of food preparation, hygiene and safety in the kitchen. Able to use a recipe. Able to prepare and cook a range of dishes.	<b>Outcome:</b> Knowledge of design process. Knowledge of wood working techniques. Able to design and make a slotted wooden phone holder. Evaluation.	<b>Outcome:</b> Able to tie fabric to produce a design when dyed. Able to thread a sewing machine. Able to use a sewing machine to construct a lined drawstring bag with an appliqued motif.

<b>Year 6</b>	<b>Topic:</b> Resistant Materials – Wooden wheeled toy.	<b>Topic:</b> Textiles – Personalised apron.	<b>Topic:</b> Food Technology.
	<b>Concept:</b> Health and safety in the workshop. Types of timbers – Hardwoods, Softwoods, Manufactured boards. Wooden toys – existing products, appealing designs, safety considerations. Design briefs. Woodworking. Product packaging.	<b>Concept:</b> Textile uses and fibres. Using a pattern and cutting fabric. Using a sewing machine. Hemming and joining textile materials. Tying fabric to resist dye to create a design. Block printing as a decorative technique.	<b>Concept:</b> Eatwell Guide. Food hygiene and kitchen safety. Methods of combining ingredients. Methods of cooking – baking, boiling. Knife skills. WW2 rationing recipes.
	<b>Skills:</b> Understanding types of timbers and their uses. Analysing existing products. Following a design brief. Designing. Cutting, drilling, shaping and smoothing timber. Constructing simple wheels and axles. Evaluating. Use of the vacuum former to make packaging.	<b>Skills:</b> Threading and using a sewing machine to sew straight and curved lines. Following a pattern. Tie-dye techniques. Making a printing block and printing fabric.	<b>Skills:</b> Food preparation skills. Cleaning skills. Knife skills.
	<b>Outcome:</b> Knowledge of design process. Able to use a variety of wood working techniques. Design and make a wheeled wooden toy suitable for a young child. Design and make suitable packaging. Evaluation.	<b>Outcome:</b> Able to tie fabric to produce a design when dyed. Able to thread a sewing machine. Able to use a pattern and sewing machine to construct an apron that fits and features a pocket that is creatively decorated. Able to make and use a printing block.	<b>Outcome:</b> Knowledge of food groups and nutrition. Knowledge of where different foods come from. Knowledge of food preparation, hygiene and safety in the kitchen. Able to use a recipe. Able to prepare and cook a range of dishes.

<b>Year 7</b>	<b>Topic:</b> Textiles – Personalised apron.	<b>Topic:</b> Food Technology.	<b>Topic:</b> Resistant Materials – Layered mirror.
	<b>Concept:</b> Textile uses, natural and synthetic fibres. Using a pattern and cutting fabric. Using a sewing machine. Hemming and joining textile materials. Decorative textile techniques – applique, block printing. Anthropometric data.	<b>Concept:</b> Eatwell Guide. Food hygiene and kitchen safety. Methods of combining ingredients. Methods of cooking – boiling, baking, frying. Dough making. Knife skills. Roman recipes. Medieval recipes.	<b>Concept:</b> Health and safety in the workshop. Plastics – origin and uses including HIPS, acrylic, bioplastics. Design specification, ACCESSFM. Methods of cutting, forming, shaping and joining plastics. Vacuum forming. Methods of cutting and smoothing wood.
	<b>Skills:</b> Threading and using a sewing machine to sew straight and curved lines. Measuring and marking out. Following a pattern. Machine applique. Making a printing block and printing fabric.	<b>Skills:</b> Food preparation skills. Cleaning skills. Knife skills.	<b>Skills:</b> Creating a design specification. Designing. Accurately cutting and shaping wood to make a former. Operating a vacuum forming machine to form HIPS. Using hand tools to cut and smooth wood. Using hand tools to cut and shape sheet acrylics.
	<b>Outcome:</b> Able to thread a sewing machine. Able to use a pattern and sewing machine to construct an apron that fits and features a pocket that is creatively decorated. Understanding what anthropometric data is, why and how it is used. Able to decorate textiles using applique and block printing techniques.	<b>Outcome:</b> Knowledge of food groups and nutrition. Knowledge of food preparation hygiene and safety in the kitchen. Able to use and adapt a recipe. Able to prepare and cook a range of dishes.	<b>Outcome:</b> Knowledge of plastics. Knowledge of vacuum former and how to use it to form HIPS. Able to cut and file wood accurately to produce a quality finish. Able to cut and shape acrylic. Design and make a colourful hanging mirror using plastics and wood.

<b>Year 8</b>	<p><b>Topic:</b> Textiles – E-textiles Christmas cushion.</p>	<p><b>Topic:</b> Resistant Materials – Wooden box with upcycled lid feature.</p>	<p><b>Topic:</b> Food Technology.</p>
	<p><b>Concept:</b> Smart and Modern Materials incl. textile materials and electro-conductive thread. Electronic circuits. Using and adapting a pattern. Using a sewing machine. Joining textile materials, by hand and machine. Decorative textile techniques – applique and embroidery.</p>	<p><b>Concept:</b> Health and safety in the workshop. Types of timbers – Hardwoods, Softwoods, Manufactured boards. Timber joints. Design briefs and specifications. Sustainability and the 6Rs. Upcycling. Design challenges – how to attach chosen upcycled material to timber. Isometric drawing.</p>	<p><b>Concept:</b> Eatwell Guide. Food hygiene and kitchen safety. Methods of combining ingredients. Methods of cooking - boiling, baking, frying. Dough making and shaping. Knife skills. Designing a recipe. Food analysis. British Empire recipes.</p>
	<p><b>Skills:</b> Cutting fabrics. Following and adapting a pattern. Hand stitching techniques. Sewing machine threading and use to join fabrics. Applique and Embroidery techniques. Applying Velcro as a fastening. Constructing a working electronic circuit.</p>	<p><b>Skills:</b> Understanding types of timbers and their uses. Understanding and recognising different timber joints. Following a design brief. Creating a design specification. Isometric drawing using a template. Cutting, joining and smoothing timber. Selecting suitable upcycled material and joining it to timber appropriately. Evaluating.</p>	<p><b>Skills:</b> Food preparation skills. Cleaning skills. Knife skills. Creating a recipe.</p>
	<p><b>Outcome:</b> Able to hand sew using a variety of stiches. Able to thread a sewing machine. Able to use sewing machine and hand sewing techniques to construct a removable cushion cover with a light-up feature. Able to decorate textiles using applique and embroidery techniques. Understanding simple electronic circuits.</p>	<p><b>Outcome:</b> Knowledge of design process. Knowledge of wood joining techniques. Knowing the 6Rs. Able to draw designs in isometric. Able to make a small wooden box with comb jointed sides and a lid featuring upcycled material decoration. Evaluation.</p>	<p><b>Outcome:</b> Knowledge of food groups and nutrition. Knowledge of food preparation hygiene and safety in the kitchen. Able to use and create recipes. Able to prepare and cook a range of dishes. Able to analyse food using taste testing and sensory descriptors.</p>