

Ovingham Middle School Subject Overview Year 7



Subject: Design Technology - The 3 Year 5 classes are split into 4 mixed groups for the teaching of DT. This allows for smaller

class sizes, ideal for teaching practical skills. Each group spends 9 weeks with an individual teacher and will visit 4 teachers over the course of the year.

Topic	Product Design 1	Product Design 2	Product Design 3	Food Studies
Areas of curriculum covered	This product design project begins with pupils learning about wood theory and sustainability issues surrounding logging. Pupils are then asked to design and make a personalised bedroom door sign for either themselves or another member of their family. After research using questionnaires, pupils produce a number of different design specifications and drawings before choosing one to develop further. Pupils are taught how to use the machinery in the wood work room before cutting and shaping their design from MDF.	Pupils study the strength of shapes in architecture and apply this knowledge to design and build a bridge using paper roll tubes and wooden doweling. The brief for this project is to design a bridge capable of spanning a 50cm gap, taking the heaviest load possible. In the second part of the carousel pupils are introduced to sustainable building design. The brief is to work as part of a team to design and make a model of a sustainable house.	Pupils are encouraged to follow the key steps of the designing process. They work at developing a new t-shirt design based upon a favourite narrative (which can be a film, book or video game). Initially, pupils investigate textile technology with particular focus on smart and modern materials before beginning by researching their chosen title, looking for strong visual elements that could be suitable for a t-shirt. They also evaluate existing products based upon their franchise. Practical work follows with pupils learning about plastics theory before making a key chain representing their T shirt design.	Pupils will cook a range of predominately savoury dishes becoming increasingly competent in a range of cooking techniques and using a range of equipment and utensils safely. Pupils will also explore the principles of healthy eating and identify factors influencing food choice. Examples of Year 7 recipes include ratatouille, savoury rice, fish and veg stack, mini carrot cakes and vegetable curry.
Links To RRSA	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31

Please be aware that each class is unique and although the above planning will be followed as close as possible, at times, and with individual classes, we may deliver deeper, extended learning into a topic, move faster to another topic or go slower to make sure we have clarified learning.

If you are in any doubt or have any specific questions about this subject please contact the subject coordinator : Mr Wright