

# Y7 Technology - Year on a Page

Year 7	Subject Rotation: Students have 6 2-hour lessons over 12 weeks.
<b>Rotation 1</b>	<b>Food Technology</b> - Health and Hygiene; Measuring; Slicing and Dicing; Safe Preparation of Raw Ingredients; Stir Frying; Healthy Cooking; Sauces; Asian and Italian; Cooking and Reduction; Bread Making; Yeast Activation; Cooking with Fruit
<b>Rotation 2</b>	<b>Design Technology</b> - Health and Safety in the Workshop; 3D Lettering; Drawing, Measuring and Marking; Wood Working; Machine Skills; Timber Finishes; Sustainability

## Assessment:

All students complete a self-evaluation regarding their practical skills. This is recorded in their homework booklet. Students have ongoing evaluation during lesson time and this is recorded for tracking data.

## Useful links:

### GCSE Course Overview

<https://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-8552/specification-at-a-glance>

[https://www.educas.co.uk/qualifications/food-preparation-and-nutrition-gcse/#tab\\_keydocuments](https://www.educas.co.uk/qualifications/food-preparation-and-nutrition-gcse/#tab_keydocuments)

### Subject Support Materials

<http://www.technologystudent.com/>

<https://www.bbcgoodfood.com/>

### Looking for Inspiration

<https://designmuseum.org/>

<https://boroughmarket.org.uk/>