

Westfield Middle School
Design Technology Scheme of Work Overview 13/14

YEAR	½ Term Rotation on Each Topic		
	Food	Textiles	Resistant Materials
5	<p>KS2 Cover a range of topics and meals over the two years</p> <p>Health and Safety in the kitchen. A healthy diet. How to wash up</p>	<p style="text-align: center;"><u>Pincushion/Bookmark</u></p> <p>To research the history of pin cushions. To design ideas for a pin cushion and develop a final idea. To use a variety of hand stitches and embroidery stitches. To learn how to cross stitch and produce a bookmark. To learn how to thread up and use a needle</p>	<p style="text-align: center;"><u>Acrylic Keyring</u></p> <p>Safety in the technology room Product requirements, display of ideas. Choose, design and evaluate products.</p>
6	<p>Pasta Salad, Jam tarts Tuna Panini's, Spiced apple muffins Cheese Straws, Banana cake Vegetarian sausage rolls, Oat biscuits Cheese and onion pastry, Fairy cakes</p>	<p style="text-align: center;"><u>Applique</u></p> <p>To research and look at different designs of applique. To compose an applique picture. To look at the fabrics used To be able to recognise natural and manmade fabrics. To design ideas for an applique. To learn how to thread up and use a sewing machine safely. To use a variety of hand and embroidery stitches.</p>	<p style="text-align: center;"><u>Acrylic Mobile Phone Holder</u></p> <p>As year five but also identifying how to model and idea. Use of hand tools and machines. Properties of materials. Evaluation techniques.</p>
7	<p>KS3 Cover a range of topics and meals over the two years</p> <p>Principles of Nutrition and Health. Develop skills in the kitchen for a variety of cooking appliances e.g. oven, hob, grill and hand blender. Deconstruct a cereal bar. Develop an understanding of the source, seasonality and</p>	<p style="text-align: center;"><u>Cushion Cover</u></p> <p>To be able to recognise the qualities of a hero/ heroine. To research their chosen hero/heroine. To generate ideas for a cushion cover. To combine applique and embroidery stitches to produce a cushion cover. To thread up and use a sewing machine safely. To look at Fastenings(press studs, buttons</p>	<p style="text-align: center;"><u>Automata</u></p> <p>Design and make a mechanical toy. Use of different mechanisms and levers. Use of a variety of hand tools and machines. Use of paint to achieve a quality finish. Problem solving, peer and self-assessment. Production of a portfolio.</p>

	characteristics of a broad range of ingredients. Choose plan and cook a dish or two courses for Year 8 assessment	etc) To sew with accuracy using a sewing machine. To understand temporary and permanent stitches	
8	Salad Niciose, Chocolate cake Pizza, Lasagne Afternoon tea, Chilli and jacket potato Pasta Bolognese and garlic bread Vegetarian fajita Burger and homemade wedges Shortbread biscuit challenge Celebration pudding or cake Celebration cake, Fish pie	<u>Placemats</u> To research placemats. To look at the materials used to produce a placemat. To design ideas for a placemat. To design a template. To look at insulation. To have a healthy design. To thread up and use a sewing machine safely. To understand why certain fabrics are used for placemats. To use a variety of embroidery stitches	<u>Photo Frame</u> Open-ended task with a choice of materials. Understanding and developing the design process. Research, design specification, generation of ideas, model ideas, use of orthographic drawing and the use of a variety of tools such as vacuum forming and sublimation. Peer and self-assessment. Create a portfolio.

Design and technology- Food.

At Westfield Middle School pupils will spend nine weeks in the Food Technology Department. In line with the National Curriculum we believe that, “As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.” National Curriculum Guidelines 2014 p.213.

Staffing.

Key stage 3. Mrs Cooke.

Key stage 2. Mrs Hassan.

Food Technology Technician. Mrs Ali.

Curriculum Time.

Pupils in Key stage 2 are allocated one hour a week for nine weeks to cookery within the Design Technology carousel.

Pupils in Key stage 3 are allocated one and a half hours a week for nine weeks. However one week in Year eight is extended to make it a two hour session in order for the pupils to do their assessment.

Extra-curricular.

Each year a few pupils are picked by the department to take part in a three week “Master Chef” club which, in a much smaller setting, allows pupils to develop advanced cooking skills e.g. Choux pastry, Chicken and Tarragon Pie.