

TBS Curriculum Map

Year: ...7....

Subject:Technology

	Resistant Materials	Textiles	Graphics	Food
Theme/Topic	Natural Timbers (Marine life)	Fabric embellishments and construction (Cushion project)	Plastics (CAD/CAM)	Take 5 ' Healthy snacks'
Skills	<u>Designing Skills:</u> <ul style="list-style-type: none"> To research designs from marine life To use their research to generate ideas To specify their design ideas. <u>Making skills:</u> <ul style="list-style-type: none"> To select and use tools appropriately To understand safe working procedures To be able to use the pillar drill Finishing techniques 	<u>Designing Skills:</u> <ul style="list-style-type: none"> To develop and use design briefs and specifications for product development To research and investigate ideas from natural form Learning how to embroider and use a sublimation printer To use their research to generate ideas To specify their design ideas. <u>Making skills:</u> <ul style="list-style-type: none"> To select and use sewing machine appropriately To understand safe working procedures in a textiles room Use sublimation printing Hand stitching/embroidery 	<u>Designing Skills:</u> <ul style="list-style-type: none"> The use of CAD software (2D Design) to generate designs, and develop those ideas into a 3D graphic products The ability to generate initial ideas The ability to develop ideas towards a final solution <u>Making skills:</u> <ul style="list-style-type: none"> To be able to use CAM (laser cutter) To understand the process of using the vinyl cutter Use of scalpels and safety rulers The ability to produce several graphic products to a high level of quality 	<u>Designing Skills:</u> <ul style="list-style-type: none"> The use of Foodafactoflife website to design food labels To generate salad designs (sweet / savoury) The use of Eatwell plate <u>Making skills:</u> <ul style="list-style-type: none"> To be able to a range of kitchen equipment. To understand safe working procedures in a food room Use of electrical equipment The ability to produce a range of high quality food products.

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Knowledge	<ul style="list-style-type: none"> To understand long and short grain To understand the properties of softwood To understand finishing techniques To understand how to use the pillar drill To understand the correct use of hand tools. 	<ul style="list-style-type: none"> Natural fibres Woven fabric Embroidery in art Health and safety Key terms 	<ul style="list-style-type: none"> Types of plastics To understand CAD/CAM To have the knowledge to transfer data CAD files to CAM 	<ul style="list-style-type: none"> To understand food hygiene and safety To have a sound knowledge of food preparation and nutrients. To understand wise food buying
Cultural Capital	<ul style="list-style-type: none"> Looking at marine life and the environment The effects of sustainability 	<ul style="list-style-type: none"> Natural world Eco-printing: sublimation printing 	<ul style="list-style-type: none"> The effects of plastic on the environment 	<ul style="list-style-type: none"> Carbon footprint Seasonal foods Government guidelines to healthy eating Visit to local market Kitchen vegetable garden Rotary Young Chef
Curriculum overlap	<ul style="list-style-type: none"> Geography – sustainability 	<ul style="list-style-type: none"> Art and design 	<ul style="list-style-type: none"> Science – how plastics are made, oil refinery 	<ul style="list-style-type: none"> Business studies and economics -