

Year 7	T1	T2	T3	T4	T5	T6
Content / Topic for Term	Nutrition and use of vegetables in cooking basic meals	Nutrition and use of vegetables in cooking basic meals	Designing and prototyping for a client	Designing and prototyping for a client	USB light	USB light
Key Knowledge for acquisition, recall and application in assessment or exam	Eatwell plate - Focus on fruit and vegetables in detail and the different nutrients that they contain and their function in our diet. Living a healthy lifestyle and a balanced diet. How to produce different dishes using fruits and vegetables. Hygiene and safety in a kitchen.		Environment issues  Upcycling  Prototyping materials and their properties		Natural materials - Health and safety and tools and equipment for workshop and textiles. Decorative techniques. Systems and components.	
Key skills to apply in assessment or exam	Preparation of food using cutting skills and the safe and correct methods which as		Designing and methods use  Consideration of others needs		Measuring Sawing Sanding Using a jig Drilling Finishing	

	the claw and bridge method. Using the hob. Using an oven. Weighing and measuring ingredients. Slicing, grating and peeling safely. Rolling and shaping. Whisking, creaming and sifting. Making a bread dough.		Product analysis Using different prototyping materials  Problem solving		Soldering Tie dye Hand stitching Sewing machine	
Title of Knowledge Organiser	KO Nutrition and a balanced diet. KO Food hygiene and safety practices. KO Key pieces of cooking and preparation equipment and their functions.		Environment knowledge organiser  Prototype knowledge organiser		Systems and components KO  Manufacturing and tools knowledge organiser  Materials knowledge organiser	