Subject: Design Technology inc. Food **Year 7 Curriculum Overview** **2018-2019**

Half Term 1 **CAD CAM**	**Subject Content / Knowledge**	The advantages and disadvantage of CAD CAM. CAD CAM Programmes and Machines.
	Skills	The workings of different CAD CAM machines which could include a laser cutter, 3D printer or TinkerCAD.
	Assessment	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.
Half Term 2 **Food Safety**	**Subject Content / Knowledge**	Understand basic food preparation and hygiene techniques.
	Skills	Development of practical skills to create simple outcomes. How to work safely in the kitchen.
	Assessment	Practical assessment of final outcomes. Theoretical assessment of a written paper split into section 1 and 2.
Half Term 3	**Subject Content / Knowledge**	
	Skills	
	Assessment	
Half Term 4	**Subject Content / Knowledge**	
	Skills	
	Assessment	
Half Term 5	**Subject Content / Knowledge**	
	Skills	
	Assessment	
Half Term 6	**Subject Content / Knowledge**	
	Skills	
	Assessment	