WERTER AND AUGUST IN

EPCHS TECHNOLOGY DEPARTMENT:

LEARNING JOURNEY YEAR 7













End of Year Assessment

Evaluation

2D Design

Project 2: Jigsaw Puzzle

Research Kandinsky

Summer Term

Using tools safely

Project 1:A5 plague

Introduction to Electronics

Safety and hygiene in workshop Through year 7 the students will carry out 18 weeks of Food and 18 weeks of Design and Technology.

The course consists of a range of practical and written elements. The course is entitled 'Developing Skills'.









Practical: Budget

Eatwell Bolognese

Nutrition Practical: Chicken Nuggets/Wedges

Healthy Pract Eating Fishc

Practical: Fishcakes Practical: Chilli veg Noodles

Plate/Seasonality

Spring Term











Photographic evidence will be provided of practical work that the students produce. End of year gradings will be based on both courses.

Practical: Breakfast

Using the oven/Accuracy in measuring

Practical: in Pizza Toast

Using equipment and knives safely

Practical: Tea and Toast Safety and Hygiene Autumn Term

