

Year 7 Curriculum Map: Art; Food and Nutrition; Design Technology

	Art	Food & Nutrition	Design Technology
Unit Title & Assessment Task	<p>Colour/Elements of Art and Artists</p> <p>End of unit assessment that will include a focus on colour theory (mixing/skill and control); understanding of how to create work in the style of Artist's.</p>	<p>Transition unit including safety in cooking and introduction into simple nutrition.</p> <p>End of unit assessment will include a focus on safety in a practical lesson and revising the baseline assessment.</p>	<p>Introduction to Design Technology and key skills</p> <p>End of unit assessment will include a focus on product analysis, creativity, designing, making, and finishing skills.</p>
Key Knowledge/ Skills	<p>Understand colour theory and mixing with paint.</p> <p>Learn how to blend with oil pastels.</p> <p>Learn how to create values with pencil.</p> <p>Learn how to hand model with clay.</p> <p>Explore mark making with pens and ink, creating work in the style of an Artist.</p> <p>Explore a range of drawing techniques. (blind, contour, continuous, crosshatching)</p> <p>Understand and be able to use proportion.</p>	<p>Understand about hazards in a kitchen</p> <p>Learn about dealing with hazards and injuries</p> <p>Understand about health and safety</p> <p>Learn about handling, storing and preparing food safely</p> <p>Understand the Eatwell guide and why we use it.</p>	<p>Understand the safe use of the DT space, tools and equipment.</p> <p>Learn about the properties of materials.</p> <p>Learn about the work of other designers.</p> <p>Learn how to 'measure & mark', cut with a coping saw, and smooth timber-based materials.</p> <p>Understand about quality control.</p>
Rationale:	<p>The scheme builds from KS2 and develops students' basic techniques of pencil control and use of materials. It enables students to develop a critical understanding of artists that can inform their own work.</p>	<p>The scheme builds from KS2 and develops students understanding of nutrition and different types of food groups whilst introducing new methods and techniques of preparing and cooking food, whilst following simple health and safety rules.</p>	<p>The scheme develops students' knowledge and understanding of how to work safely in the workshop environment and provides students with the opportunity to study the work of other designers and apply this knowledge to their own designing and making work.</p>