Everything you need to know about Design and Technology at The Holgate Academy



- Meet the team of DT teachers and technicians.
- The equipment you'll need for your DT lessons.
- What you will learn in year 7
- Health and safety
- DT knowledge organisers.

We hope you find this guide useful and we look forward to meeting you all in September.



<u>Ms Berry – Design Technology Teacher, head of year 9 and</u> <u>deputy safeguarding lead.</u>

Likes: Holidays, sunshine, ,eating cake and running, family time Dislikes: Ironing, doing house work

What topic are you looking forward to teaching year 7 and why?

In year 7 textiles the topic will be Alice in Wonderland. I particularly enjoy this topic as it is colourful creative and I've always loved the story.

In year 7 Food and Nutrition the topic will cover healthy eating and learning lots of cooking skills. Perfect for developing your life skills.





Mr Harvey

I teach resistant materials and other subjects. I am happiest when I am in the workshop.

I support Derby County...go Rams!!!

I love spicy Indian food

I love trains and spent a big chunk of my career maintaining and building trains

I can play the guitar



Mrs Bailey

Likes: family, sunshine holidays, cooking and baking, love supporting students in class, MacDonalds cheeseburger, Chocolate and cheese, mild exercise - walking Dislikes: Spiders and snakes, cold rainy days, marmite and hovering

About me;

I am a food technician in the DT food department at THA. My role is to buy on behalf of the school all the ingredients you will need to be able to take part in our cookery lessons. It doesn't matter if you're a diabetic, vegetarian, or have an allergy I am able to adapt our recipes to suit you. I will also be in your practical classroom to offer help when needed; so you can enjoy your cooking experience at Holgate, whilst learning many skills that you will remember in life; some of you may even go on to make catering your career in the future. The dishes you make are taken home by you for your parents/carers to enjoy. I'm really excited to be meeting you all in September and hearing all your stories of what and who you cook with at home.

Miss Clarke

Likes: Dislikes:

What topic are you looking forward to teaching year 7 and why?



Miss Clarke – Art and Design Technician

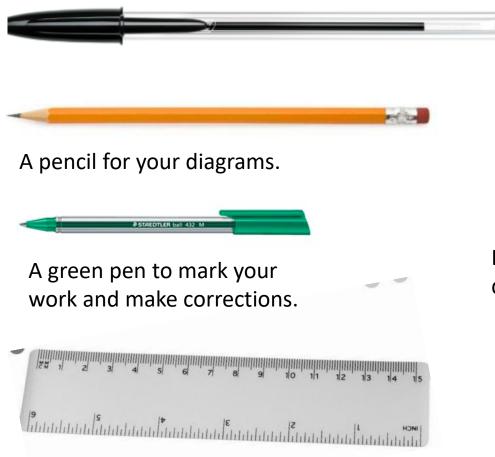
Likes: Drawing, reading, playing video games, watching spooky films, listening to punk rock, fussing my cats

Dislikes: Soggy bread, salad cream, badly made coffee, the Twilight Saga

About me: You might not see much of me this year, as I'm going to be having a baby at the end of September! But usually my role is to help prep DT lessons, making sure the various tools are working and helping you finish any work that requires the laser cutter or **big** tools like the bandsaw. You'll also find me in Food with Mrs Bailey, prepping practical lessons and occasionally helping the teachers in your lessons. I may not get to know you much this year but I look forward to getting to know you all when I'm back from maternity leave!

Equipment you will need for your DT lessons





A ruler to underline date and titles, also to draw neat diagrams.

Blue or black pens to complete your written work.

All of this equipment can be found in your local supermarket or online.

Desirable equipment to have. These will help with your drawings and designs.





Food and Nutrition Equipment, Hygiene and Safety Things you will need and need to know



Every lesson you will be expected to have your basic equipment.

On days where you have practical lesson in food you will need a container to take home your food without it leaking or spilling.



A bag to carry your food in. This can be your school bag or another suitable bag.

If you have long hair you will need to have your hair tied up on have a bobble to tie it up at the start of the lesson.



NO GEL/NAIL VARNISH You will not be able to cook if you have nail varnish on. You will be asked to remove any nail varnish before cooking. We also recommend you do not have gel varnish when cooking.

You will be provided with an apron. But you can bring your own colourful, fun apron if you would like to stand out.

QUEEN OF THE KITCHEN

Pencil crayons might be useful on the lessons where you need to design a health dish.



NO JEWELLERY

On days when you cook. It is advised that you leave any watches, rings at home. If you wear jewellery on a cooking day you will be asked to remove it an put it in your blazer. Your teacher will not be responsible for looking after it.



What to wear in the Workshop

- You will be given an apron
- Your tie must be tucked behind the apron or in your shirt
- You will be given safety goggles to wear
- All long hair must be tied back
- Blazers, coats and bags are required to be stored in the Boxes provided in the workshop

When taking part in textiles you need to make sure

coats are on chairs and bags are under tables. You will need to wear an apron when using fabric dyes and inks









What will I learn in Design and Technology?

- You will learn first of all how to use both DT rooms and Food rooms safely. This is very important as you will be using equipment that takes a lot of focus and care, so health and safety is very important.
- You will do a rotation in year 7. this means you will explore a number of different subjects that you will find in Design and Technology. These rotations last about 8/9 weeks. Once you have completed that subject your teacher will tell you which subject you will do next.











What subjects will I experience in the Design and Technology rotation?

- 1. Food and Nutrition, you will learn about healthy eating and safe cooking practises in the food room. You will get to bake and take your goods home with you
- 2. Workshop, you will create and make your own keyring using specialist tools and machinery in out dedicated workshop.
- 3. **Photography**, you will discover how to use a camera like a professional and pick up some useful tips to ensure you take always take a successful shot. You will use our purpose built photography studio.
- 4. Graphics and Product design, you will explore the design process and create a product that answers a client brief.
- 5. Textiles, you will take part in a project that expands and explores alice in wonderland resulting in you creating your own textiles based mad hatter's Tea Party.

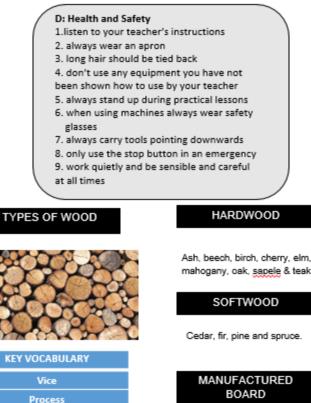
Design and Technology Knowledge organisers



Design Technology - Manufacturing Knowledge Organiser - Year 7 workshop

A: Tools and equipment

Name of tool		What the tool is used for
Hacksaw		The hacksaw is used to cut steel and other metals
Flat files		A file is tool used to remove fine amounts of material from a work piece Most are hand tools, made of a case hardened steel bar with one or more surfaces cut with sharp teeth.
Needle Files		Needle files are small files used to finish and shape metal.
Pillar <u>Drll</u>	3	A machine used to make holes in materials.
Emery cloth		Emery cloth is especially helpful in eradicating rust, eliminating corrosion, polishing metal and removing paint from metal surfaces.
Wet & dry paper		A waterproof backing paper coated with abrasive. Used wet or dry for sanding paint, primer and body filler. Coarser grades are ideal for removing major imperfections.
Indelible Marker pen		An indelible marker is a type of marker pen that is used to create permanent or
		semi-permanent writing on an object.



Cutting

Filing

Smooth

Workbench Accuracy Measurements Template

mahogany, oak, sapele & teak

Cedar, fir, pine and spruce.

BOARD

Chipboard, MDF (Medium Density Fibreboar blockboard, plywood and hardboard.



Each half term you will be given a new knowledge organiser.

This covers all the skills needed for that half term.

You will be given a little section of this to learn each week as part of your homework.

We are looking forward to seeing you at the Holgate Academy in September