**Summer Transition Booklet –**

**Design Technology faculty**

Year 6 into Year 7

 

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Welcome Message:

Welcome to your Design & Technology Summer Work Class of 2027! We are very excited to welcome you to study Design & Technology at Dean Trust Ardwick and learn all about our subject. In this faculty you will learn about designing, the world of manufacturing, where materials come from, how to prepare and cook nutritious, healthy meals and how to work safely in the workshops and kitchen rooms. We want to encourage you to be creative and solve problems that will benefit the real world. We will also be offering extra-curricular activities that we would love you to become involved in as well!

**Here is a message from the Head of Technology:**

My name Mr Burns and I am Head of the Design & Technology faculty at Dean Trust Ardwick. I am very much looking forward to welcoming you all to our faculty in September.

Design & Technology has many areas to cover and such a wide variety of topics that you will cover throughout your time at Dean Trust Ardwick. You can begin to look at some of these areas by using the websites below and starting to develop your understanding of materials and ingredients.

Enjoy your summer break and start to practice your design skills. We can’t wait to see you all in September!

App/Website recommedations for you:

 Tinkercad Technology student

  

 Food a fact of life (https://www.foodafactoflife.org.uk/recipes/)



**Tinkercad** - https://www.tinkercad.com – If you have a google account already (such as google classroom) you can join for free and begin to learn the 3D design software we will use in some of our projects. The software is all free and is cloud based. You can learn how to draw and create in 3D as well as how to join shapes together and even code.

**Technology student** – https://www.technologystudent.com/ - This is a fantastic, free website to use that can give information on all areas of Design & Technology including design skills, manufacturing knowledge, health & safety, properties of materials and so much more. Start your learning journey by visiting the homepage and looking at areas such as product design and structures.

**Food a fact of life** - https://www.foodafactoflife.org.uk/recipes/ - This is a website to use to help you to develop your knowledge of food, ingredients, nutrition and cooking skills. We love a lot of the recipes on this website because they are simple ingredients, don’t cost lots of money and can be adapted to suite your style and tastes. Remember, anytime you work in the kitchen, you must be supported by an adult to make sure you are safe. Try to develop your understanding of nutrients and what we need in our diets.

**What we recommend to you:**

Design and technology is an inspiring, rigorous and creative subject that needs you to use your problem solving skills and imagination. Pupils should be able to design and make products that solve real and relevant problems, considering their own and others’ needs, wants and values.

By the time you join us at DTA you should have a good understanding of how to design and model as well as make simple, nutritious meals or snacks.

* Design a range of products from your house. Try to draw them in 2D and in 3D.
* Find a problem in your house and design ways to solve the problem.
* If you can, try using some tape and cardboard to model a product or an idea you have. Could you use the Tinkercad website listed above to help you to do this?
* Watch some programmes such as the Great British Bakeoff or Masterchef the Juniors on TV or YouTube.
* Try to develop some ideas for healthy snacks that don’t need you to use a cooker. You could even write these down or draw them if you can’t make them.

**Questions**

1. Where does wood/timber come from?
2. How is wood/timber converted into useful material?
3. Describe how we make plastic
4. What is single-use plastic? Can you give an example?
5. What issues are there with single-use plastic?
6. What is CAD CAM?
7. What are nutrients?
8. What is the Eatwell guide?
9. How many portions of fruit and vegetables are we required to eat per day?
10. What are the different life stages we will go through?
11. What are the macronutrients we eat?
12. What do each of the nutrients do?

**Challenge 25**

How many can you do?

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| 1. Draw a range of squares, circles and triangles in 2D. Try to draw some of these in 3D | 2. Find out what 1 point perspective is and practice this technique | 3. Find out what isometric drawing is and practice this technique | 4. Use coloured pencils, crayons, pens or whatever you have to practice shading shapes | 5. Research where metal comes from and how it is converted |
| 6. Find a programme called ‘How it’s made’ on YouTube and watch at least 2 episodes | 7. Design a product to help someone in your home | 8. Design a product to help an old person in the garden | 9. Design a children’s bed that allows them to have lots of storage | 10. Research the Alessi brand and make a mood board (you might need to research what this is) |
| 11. Use the Alessi brand as inspiration and draw a product for your kitchen | 12. Research what scale drawing is. Try to draw a mobile phone in scale size | 13. Research who Normal foster is. Draw a new building for Manchester in the style of Norman Foster | 14. Research what the Eatwell guide is | 15. Make a diary of your weekly food and colour code each food for each part of the Eatwell guide |
| 16. Research what foods an athlete such as a footballer would eat and make a daily diary | 17. Research how much exercise someone of your age would be expected to carry out | 18. Create a plan for a new snack that could be eaten in school at break times. Can you design the packaging and the ingredients? | 19. With the help of an adult, can you cook (or help to cook) a meal for your family? | 20. With the help of an adult, can you make a dessert for your family? |
| 21. With the help of an adult, can you make some healthy smoothies? | 22. With the help of an adult, can you make some cakes and decorate them? | 23. With the help of an adult, can you plan a meal that combines 2 different cultures together? | 24. With the help of an adult, can you present some food in the style of a restaurant | 25. Can you create a menu for your own café/restaurant? |