

Year 7 Resistant Materials Revision

Machines

Name	Belt Sander	Pillar Drill
Image		
Function	Sands down wood and plastic.	Drills holes in wood and plastic.
Health and Safety	You must wear an apron. You must wear goggles. Long hair must be tied up. Only one person can use this machine at a time.	You must wear an apron. You must wear goggles. Long hair must be tied up. Only one person can use this machine at a time.

Analysing Existing Products

When we analyse existing products we use ACCESSFM, here is a reminder about what it stands for;

A	Aesthetics	What does the product look like?
C	Cost	How much does the product cost to buy from a shop?
C	Client	Who is going to buy the product? Remember that this can sometimes be different to who uses it. (Example – The school bought your locker, but you use it.)
E	Environment	How does the product effect the environment? Is the material sustainable?
S	Size	How big is the product?
S	Safety	Is the product safe?
F	Function	What does the product do?
M	Material	What is the product made from?

Materials

We have looked at a range of materials, here is an overview of the materials that you have used;

Name	Plywood	Pine	Acrylic
Image			
Type of Material	Manmade Board	Softwood	Plastic
How is it made?	Made from scrap wood	Grows – tree	Made from oil
Sustainable?	Yes	Yes	No

Health & Safety

When you set up for a practical lesson you complete a very good routine, this includes;

- Putting the stools at the front
- Blazers off
- Aprons on
- Long hair tied up

Tools

To make your puzzle you have used a range of tools, here is an overview;

Name	Bench Hook	Tenon Saw	Try Square	Sand Paper	Steel Rule
Image					
What does it do?	Protects the bench. Keeps your wood straight.	Saws in straight lines.	Measures 90 degrees.	Sands down any rough edges.	Used for measuring.

Year 8 Textiles Revision

Equipment

Name	Sewing Machine	Needle	Pins	Quick un pick/ seam ripper	Shears
Image					
What does it do?	To permanently join materials together	To hand sew/tack materials together.	To temporarily hold materials before tacking	To remove unwanted materials	Cut fabric only

Name	Embroidery scissors	Thimble	spool	Spool holder	Tape measure
Image					
What does it do?	Cut thread only	To protect fingers.	Thread for the bottom of the sewing machine	Hold spool	Measure materials and the body

Health & Safety Sewing Machine

Rules

1. Always ask permission to use machine
2. Only **ONE** person at a time
3. Tie long hair back
4. No drinks or liquids or wet fabric near machines
5. Keep fingers clear of needle
6. Sensible behavior at **ALL** times
7. Tell the teacher if something breaks or stops working
8. **Ask for HELP if needed.**



Hazard(s)
Cuts/scratches



Keywords
BOBBIN
THREAD
NEEDLE
PRESSER FOOT
HAND WHEEL
STITCH

Textiles products

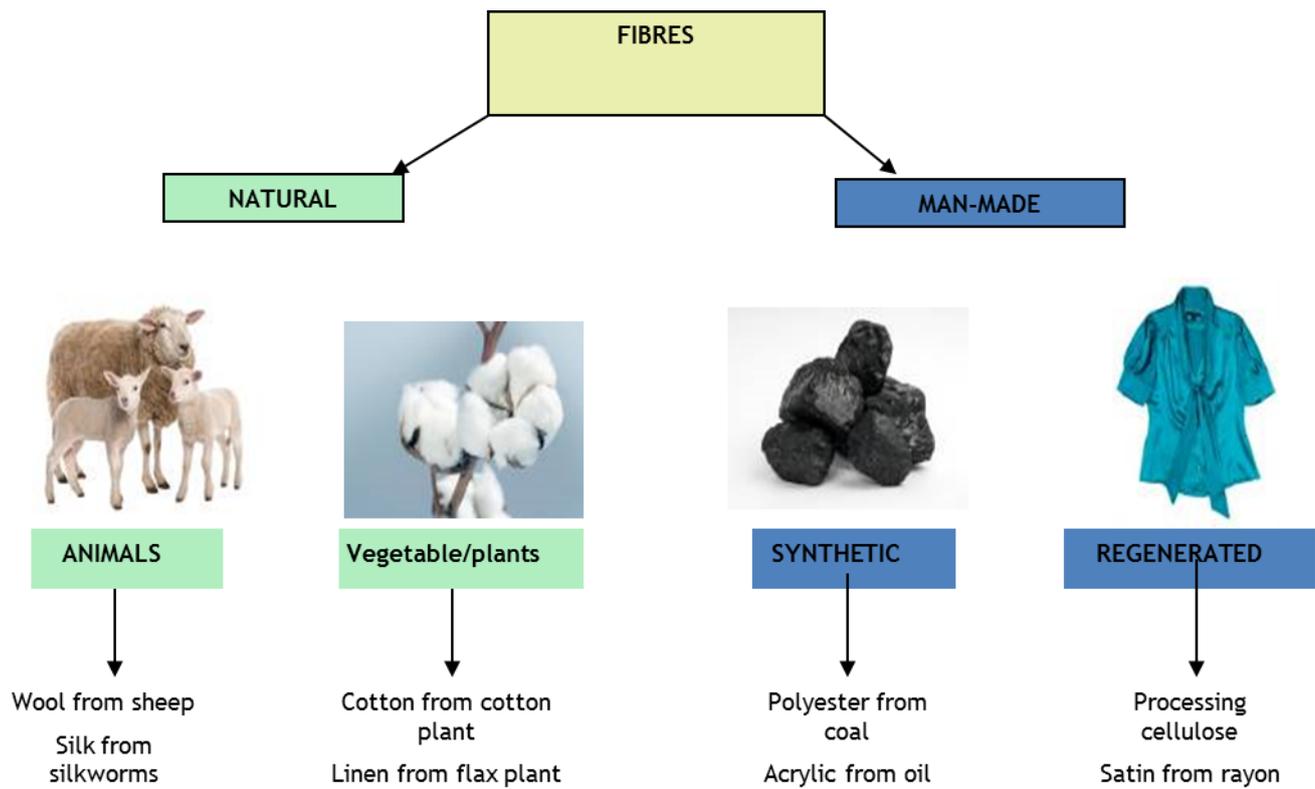
Textile products are used to decorate protect and give information.

Decorate- cushions, bedding, carpet, curtains etc.

Protect- hat, umbrella, oven gloves, bullet proof vest etc.

Information- uniform, logo, flag etc.

Fabrics can be made out of fibres from 3 different sources.



Name	Applique	paint	embroidery	sequins	ribbon
Image					
What does it do?	Apply fabric to decorate	Use paint brush and draw paint to create design	Use yarn to sew specific stitches	Sew sequins to make a product sparkly	Sew to decorate or fasten a textile product

The 'eatwell' plate

- Comprises of 5 different food groups

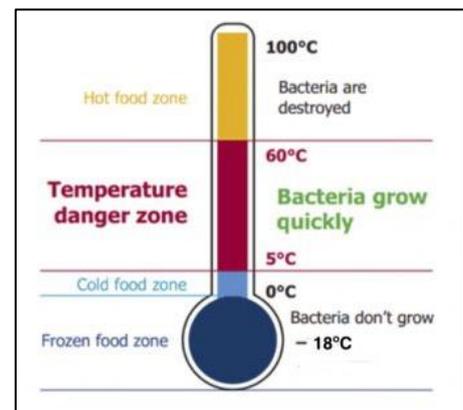


The Four C's of Food Safety:

Cleaning - It is important to wash hands thoroughly and dry them on a fresh towel before preparing food. One must take care to wash hands with soap after using the toilet and after touching raw food, especially raw non vegetarian items.

Cooking - To protect the food against lethal germs like salmonella and E.coli, the food must be cooked well such that steam comes out it. When food is cooked well, germs are killed. Further, it is a must to cook meat poultry, pork and sausages very well. Food should not be reheated more than once.

Chilling - Keeping food chilled at the right temperature in the fridge stops the growth of germs.



Cross Contamination -Keeping the kitchen area clean is imperative to stop cross contamination. Raw meat should be cleaned separately and must not be mixed with ready to eat food. Using different colored chopping boards for food types could limit cross contamination **green**-fruit and salad, **red**- raw meat, **blue**- fish, **yellow**- cooked meats, **brown**-vegetables.