

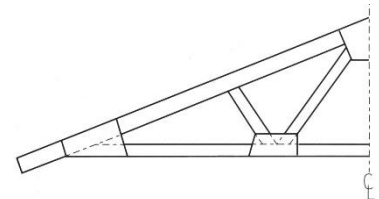
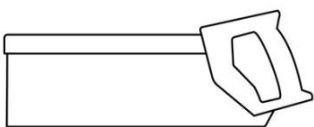


Vocabulary List for Design Technology

Year 7



Vocabulary	Definition	Example
Brief	A set of instructions given to a person about a job or task.	The design brief is used to check the success of a design after it has been produced.
Evaluate	To form an idea of a product you have made or to assess the results of an experiment.	When looking at the product made you will be evaluating the success and weaknesses of it.
Modification	To change or adjust part of something – design or product.	The product will need a modification so it is safe to use.
Combination	Variety of different designs/materials put together.	The bridge has been made out of a combination of materials.
Function	The reason for which something has been used.	What is the function of the wire cabling on the bridge?
Structure	Something built or constructed, as a building, bridge, or chair.	What type of structure is a Post box?
Triangulation	The process of using triangles to strengthen a structure.	Is there triangulation used in the iPad stand?
Gusset plate	A metal plate used to strengthen and support a structure.	Where could you apply gusset plates to strengthen your bridge?
Compression	Material being squeezed by an object.	The bookshelf is being compressed by the weight of the books.
Model	A generally miniature version, to show the construction or appearance of something.	You are going to be creating a model of the bridge you have designed.
Torsion	A twisting force.	Will the force of torsion be applied to your bridge during testing?





Vocabulary List for Food

Year 7



Vocabulary	Definition	Example
Ingredients	Foods that are combined to make a product.	When you mix all of the ingredients together to make a cake.
Evaluate	To form an idea of a product you have made or to assess the results of an experiment.	When looking at the food experiment you will be evaluating any changes made to the ingredients.
Combinations	When you put different ingredients together to make a product.	You can have different combinations of flavours in products.
Weighing	To find out how heavy ingredients are typically using weighing scales.	When you weigh out different ingredients to make a product.
Measuring	A way of making sure an amount of liquid is accurate.	You measure out liquid like milk or water and add to other ingredients to make a sauce.
Nutrition	The process of providing the food needed for good health and to help you grow.	You need to have good nutrition to make sure you are healthy and do not get any illness later on in life.
Recipe	A set of instructions including a list of ingredients which you follow to make a product.	You will be given a recipe to follow when making a product like cupcakes
Sensory	This is relating to a sensation you get through the different senses when tasting food.	When you taste different foods, you will be looking at them through different senses like taste, touch and smell by carrying out a sensory evaluation of those foods.
Procedures	An action of doing something in the correct way.	You will be following procedures when completing the different practical lessons.
Aeration	An introduction of air into a product.	Your cake will rise through having air bubbles which is called aeration.

