

D&T Vocabulary

Y7 key words

Food and Nutrition

Hazard	Hygiene	Health	Safety
Utensils	Rubbing in Method	Bridge method	Claw method
Cooking	Cleaning	Cross- Contamination	Chilling
Melting Method	Bacteria	Symptoms	Protein
Eatwell Guide	Carbohydrates	Starch	Dairy
Fats	Oils/Spreads	Climate	Cooker
Hob	Oven	Top Oven/Grill	

Y7 key words

Product design and Engineering

Hazard	Risk	Health	Safety
Abrasive	Aesthetics	Alloys	fibres
colour wheel	hue	specification	Brief
Carbon steel	Characteristics	Clamping	needle
Coniferous	Context	Criteria	evaluation
Deciduous	Deforming	Design brief	Design processes
Designer	Designing	Dimension	file

Y8 key words

Food and Nutrition

Costing	Reference Intake	Allergic	Allergen
Reaction	Intolerance	Macronutrients	Micronutrients
Protein	Amino Acids	Fats	Oils
Lipids	Cholesterol	Dietary Fibre	Carbohydrates
Aroma	Texture	Appearance	Flavour
Sound	Sensory Analysis	Fair trade	Vegan
Vegetarian	Viataims		

Y8 key words

Product design and Engineering

Sustainability	Recycle	Reduce	Reuse
Repair	Refuse	Rethink	Up cycle
Biomimicry	Tri Square	Marking gauge	Chisel
isometric	natural and man made fibres	batik	primary and secondary research
context	surfaces	embroidery	accessfm
tone / shade	bobbin	sewing machine	iteration
client	end user	production methods	batch production

Y9 key words

Food and Nutrition

Diet	Savoury	Allergy	Modify
Savoury	Sweetness	Commercial	Non-Commercial
Seasonality	Food waste	Heat transfer	Convection
Conduction	Radiation	Nutritional value	Dry heating
Shallow frying	Blanching	Steaming	Baking
Chemical	Biological	Mechanical	Raising agent
Preserve	Pickling	lamination	

Y9 key words

Product design and Engineering

Designer	Design movement	Memphis	Art nouveau
Art Deco	De Stijl	Bauhaus	Arts & Crafts
Anthropometric data	Mechanism	Modelling	Specification
Target Market	Product analysis	Production plan	iteration
ergonomic	orthographic	life cycle	line bending
render	working drawing	design cycle	thermoforming
mechanism	tolerances	validation	thermosetting

