

Y9 Design & Technology and Food, Nutrition and Preparation

	Autumn and Spring	Summer 1	Summer 2
	Students will study two topics in the Autumn Term and two topics in the Spring Term. They will stay in one area in Summer		
Topics	<p>1/ Food, Nutrition and Preparation <u>Explore:</u> International cuisine. Characteristics of Greek Cuisine Factors that affect food choice, Signature dishes, Staple foods <u>Create:</u> Cooking techniques- dough, marinades. Accuracy of finishing <u>Evaluate:</u> Identify strengths/ weaknesses of dishes. Do Nutritional/ Sensory Analysis.</p>		
	<p>2/ Design and Technology: Eco Board Game <u>Explore:</u> Analyse existing products. Product for children, teenagers, adults. Design brief states 'make people aware of an environmental issue.' Properties of paper and board. <u>Create:</u> Model in cardboard, develop further by hand- exploded isometric drawings. Final Design is CAD (2D Design). Skills: accurate marking out, use knife and cutting mat, creating a net. <u>Evaluate:</u> Identify strengths/ weaknesses. Reflect against original Design Brief.</p>		
	<p>3/ Design and Technology: Pop Art Soft Material Phone Stand <u>Explore:</u> Target market teenagers, identify user needs. Do product disassembly. Expand knowledge, regenerated/ smart fibres/ 6 R's of Sustainability /polymers. <u>Create:</u> Study Pop Artist Andy Warhol. Design repeat pattern for fabric on Grid Magic (CAD). Skills- CAD/CAM using the Dye Sublimation Printer & Heat press. Hand and machine sewing. <u>Evaluate:</u> Identify strengths/weaknesses. Test product.</p>		
	<p>4/ Design and Technology: Engineering, R105/R106/R107 Developing and presenting engineering designs <u>Explore:</u> Product disassembly Application of Engineering principles <u>Create:</u> 2D Drawing, 3DDrawing, CAD/CAM Presentation skills. <u>Evaluate:</u> Identify strengths/ weaknesses.</p>		
	Final Outcome and Book work Knowledge Checks End of Rotation Assessment	Final Outcome and Book work Knowledge Checks End of Rotation Assessment	Final Outcome and Book work Knowledge Checks End of Rotation Assessment

Arts Mark	Cultural Links One point/two point perspective Artist Links Designer Ideas CAD/CAM		
Building on prior learning		1/Work in Year 9 will build on knowledge and skills gained at KS3 (Y7&8) regarding Food Preparation and Nutrition.	
Enrichment within the Curriculum		1/ Invictus Chef of the Year Competition. Speaker from the Vegan Society including a practical demonstration Chemistry of Food – STEM Links	
Extracurricular opportunities		1/Crestwood Chef of the Year Competition. Rotary Young Chef of the Year UCB Young Chef	
Positive impacting on personal development (SMSC)		1/SMSC: Reasons for special diets. Building higher level practical skills. Promoting independence during practical lessons.	
Preparing for the next stage of education		1/Key skills learned will be built on in Year 10 Further enriched course content will be covered in Year 10. Timed Practical assessments.	
Visits and trips Websites / books /papers / magazines TV/Films Blogs/ podcasts		1/Please encourage pupils to cook at home – they can take pictures and bring them into school. You could watch cooking programmes together. This is a great internet resource: www.nutrition.org.uk Visiting food markets / street food events	