



Vision

Transferable skills: Students who complete the D&T KS3 programme will have a greater understanding of the world they live and operate in. Students will have acquired knowledge and experience gained throughout KS3 to confidently carry out minor repairs and maintenance to a variety of household items such as fitting a shelf, replacing a hinge on a door etc. They will be able to solve many household problems and benefit from knowing which tools they should select and use for particular challenges, applying experience from the variety of tasks and projects completed.

Life skills: Students will be able to practise and extend the skills they have learnt in Year 7 and 8 to begin to show autonomous cooking of multicultural, savoury main course dishes and sweet recipes, safely and hygienically. They will be able to analyse ingredients to determine the function of the ingredients in the recipe. Students will be able to explain in depth and detail how and why a healthy diet should be followed, referring to macro and micronutrients. Food science will be taught in more depth for gelatinisation and shortening. Lastly food safety referring to specific bacteria, food sources, symptoms and the food industry will be taught.

Carousel delivery model – order may change

	Foci	Assessment	Knowledge Organiser
Term 1	<p>Project Title: Sustainability logo project – graphics and marketing</p> <p>Pupils will develop an understanding of how designers develop and iterate their logos for their products. Branding is explored as a way of giving a company or product an 'image'. Typography and associated fonts are identified, and pupils will assess how particular fonts and colours attract different audiences who buy and use the product. Graphical fonts are used to represent a product or brand and pupils will get to develop and experiment with their creative skills to explore options. GSM and microns are explained when discussing packaging materials, techniques and grids?</p> <p>Packaging information icons are explored, and pupils can see how their weekly shopping purchases relate to the information on cartons and products that they are familiar with.</p> <p>Point of sale displays are explored and pupils will be able to identify how manufacturers market their products to increase sales. The final outcome will be a pupil designed logo printed on to a t-shirt.</p>	<p>The Students will produce an A3 portfolio of work and reflect and evaluate on the making of their product and manufacturing skills.</p> <p>They will complete an end of module test to confirm their understanding of design and making concepts.</p>	<p>Year 9 DT Drawing conventions Shading CAD guide</p>
Term 2	<p>Project Title: It's not a box project</p> <p>Pupils develop their understanding of Resistant Materials, making use of Pine and Ply wood to manufacture a Box container. Students will explore different tools and equipment commonly used to work with Resistant Materials, and understand the properties and differences between these materials. Students will learn different drawing techniques used to present their ideas and further develop their skills in 2D Design.</p>	<p>The Students will produce an A3 portfolio of work and reflect and evaluate on the making of their product and manufacturing skills.</p> <p>They will complete an end of module test to confirm their understanding of design and making concepts.</p>	<p>Year 9 DT Wood joints Wood tools Types of wood</p>



Nobel

Year: 9

Subject: Design Technology
& Food Technology

Term 3

Project Title: Skilful multi-cultural products, nutrition, food safety and food science.
Students make a ragu based sauce product using the hob. They make a curry or sweet and sour or shepherd's pie which requires the making of a flour based sauce. Students handle pastry and make a filling to produce a chicken pie or quiche. They make shortcrust pastry to produce a fruit pie or miniature lemon meringue pies, focussing on pastry making and the finish. Students make cheesecake or Pineapple Upside Down Pudding, focussing on the finish. Students make a skilful product of their choice from a chosen country. Theory lessons cover The Eatwell Guide, micronutrients, food science and food safety in depth and detail.

Practical dishes and homeworks.
They will also complete an end of module and end of year test to show their knowledge and understanding of food hygiene, nutrition, food science and food safety.

**The Eatwell
Guide
Micronutrients
Food science
Food safety**