



# Armfield Academy – Art and Design Technology – Key Stage 3 Carousel

## 2025-26 Year 7 Curriculum Overview



| Half Term 1 |  |  |
|-------------|--|--|
| Date        | Art  |  |
|             | Art Foundation   |  |
| Week 1      | ART: Illustrative techniques                             | Colour Theory  |
| Week 2      | Colour Theory  | Tone & Mark Making Techniques  |
| Week 3      | Tone & Mark Making Techniques                            | Observational Drawing  |
| Week 4      | Observational drawing                                    | Perspective Drawing  |
| Week 5      | Media Experiments  | Media Experiments  |
| Week 6      | Perspective Drawing                                      | Perspective Drawing  |
| Week 7      | Surrealism   | Surrealism (Entopic Graphomania)   |
| Half Term 2 |  |  |
| Date        | Art/ DT  |  |
|             | Art Foundation/ Birdbox                                  |  |
| Week 1      | Cubism   | Cubism   |
| Week 2      | What is Graphics   | Typography   |
| Week 3      | Typography   | Typography   |
| Week 4      | H&S introduction   | H&S check  |
| Week 5      | Design Brief & Gantt chart                               | Primary Research   |
| Week 6      | Secondary Research                                       | Development & analysis   |
| Week 7      | Creative design / Mood board                             | Creative Concept Design  |
| Half Term 3 |  |  |
| Date        | DT   |  |
|             | Birdbox  |  |
| Week 1      | Prototype making   | Prototype Review & Improve   |
| Week 2      | Plan of making/making                                    | Product manufacture (Birdbox) - Joints   |
| Week 3      | Product manufacture (Birdbox)- Joints                    | Product manufacture (Birdbox)- Joints  |
| Week 4      | Product manufacture (Birdbox) - Sanding                  | Product manufacture (Birdbox) - Drilling& attaching  |
| Week 5      | Product manufacture (Birdbox) - Painting                 | Test & review  |
| Week 6      | Analysis & feedback                                      | Assesment  |
| Half Term 4 |  |  |
| Date        | 3D   |  |
|             | Memphis Clock  |  |
| Week 1      | 3D Design, Product design Design brief and task analysis | Introduction to the task and understanding a design process                                    |
| Week 2      | Research and analysis,                                   | Analysis of existing products  |
| Week 3      | Research and analysis,                                   | Understanding of an art and design style or movement (Memphis group of artists and designers)) |
| Week 4      | Concept design   | Understanding how to create different concept design ideas (clock face design)                 |
| Week 5      | Development of design/final design solution              | Developing concept design ideas (clock face design)  |
| Half Term 5 |  |  |
| Date        | 3D/ food   |  |
|             | Memphis Clock/ Food Foundation                           |  |
| Week 1      | Systems and control                                      | Gears and mechanisms/electronic circuits.  |
| Week 2      | Plan of making/making                                    | Planning making stages/health and safety in the workshop                                       |
| Week 3      | Making techniques  | Use of coping saw and belt sander  |
| Week 4      | Making   | Use of pillar drill, finishing and painting  |
| Week 5      | Finish Making and evaluation                             | Evaluation and reflection, discussion and written statement.                                   |
| Week 6      | FOOD: H&S IN THE FOOD ROOM                               | Equipment in the food room   |

| Half Term 6 |   |                                 |
|-------------|---|---------------------------------|
| Date        | Food  |                                 |
|             | Food Foundation   |                                 |
| Week 1      | To recognise, name and locate the tools and equipment in the food room. Safe and effective use of knives. Demo on cooking         | Cooking: quesadillas            |
| Week 2      | To describe the principles of <i>The Eatwell Guide</i> and relate this to their own diet.   | Cooking: rock buns              |
| Week 3      | To name the main nutrients provided by <i>The Eatwell Guide</i> food groups.  | Cooking: small cakes            |
| Week 4      | To explain where fruit and vegetables come from and how seasonality affects price and availability.                               | Cooking: chicken nuggets        |
| Week 5      | To explain where potatoes, bread, rice, pasta and other starchy carbohydrates come from and why they are important in the diet.   | Cooking: Burgers                |
| Week 6      | To explain where dairy and alternatives come from and how consumer demand influences availability, e.g. lower fat dairy products. | Cooking: Bolognese sauce        |
| Week 7      | To explain different dietary needs at different stage of life   | Cooking: Chocolate chip cookies |
| Week 8      | To explain where beans, pulses, fish, eggs, meat and other proteins come from and their importance in the diet.                   | Cooking: assessment week        |