

ASHTON COMMUNITY SCIENCE COLLEGE: DESIGN & TECHNOLOGY

Year 9						
	Term 1 – Autumn (Sept – Jan)		Term 2 – Spring (Jan – Apr)		Term 3 – Summer (Apr – Jul)	
	Week A (SBR)	Week B (RJS)	Week A (SBR)	Week B (RJS)	Week A (SBR)	Week B (RJS)
Knowledge	<u>Topic:</u> Protein foods – sources and alternatives Food poisoning	<u>Topic:</u> Graphics Skills block Sensor circuit	<u>Topic:</u> Sugar in the diet Street Foods	<u>Topic:</u> Key holder	<u>Topic:</u> Street foods Dairy industry	<u>Topic:</u> Bowl speaker Cardboard challenge
Skills/ application of knowledge	<ul style="list-style-type: none"> ▪ Storing, preparing and cooking chicken ▪ Making a reduction sauce (bolognaise) ▪ Adapting recipes to suit vegans/vegetarians ▪ Adapting recipes to meet religious choices ▪ Using a temperature probe to test for readiness 	<ul style="list-style-type: none"> ▪ Developing workshop skills when using a wide variety of tools and equipment. ▪ Marking and measuring out using a variety of measuring equipment. ▪ Learning CAD skills using 2D design. ▪ Develop design thinking skills to generate ideas. ▪ Applying appropriate finishes to materials. ▪ Develop design techniques to communicate design ideas. <p>Understanding electronic circuits and components.</p>	<ul style="list-style-type: none"> ▪ Scientific approach to experimenting with food ▪ Sensory analysis ▪ Kneading and shaping a dough ▪ Making and filling shortcrust pastry ▪ Researching different world cultures and foods ▪ Choosing and adapting a recipe ▪ Time planning 	<ul style="list-style-type: none"> ▪ Developing workshop skills when using a wide variety of tools and equipment. ▪ Marking and measuring out using a variety of measuring equipment. ▪ Develop design thinking skills to generate ideas. ▪ Applying appropriate finishes to materials. ▪ Develop design techniques to communicate design ideas. 	<ul style="list-style-type: none"> ▪ Working independently to own recipe ▪ Evaluation of skills and recipe ▪ Layering and setting a dessert 	<ul style="list-style-type: none"> ▪ Developing workshop skills when using a wide variety of tools and equipment. ▪ Marking and measuring out using a variety of measuring equipment. ▪ Develop design thinking skills to generate ideas. ▪ Applying appropriate finishes to materials. ▪ Develop design techniques to communicate design ideas.
Links to prior learning	Y7/8 Vegetable knife skills Y8 Pasta ragu Y7/8 4Cs/ H&S Y7 EatWell Guide	Year 7 signs (Graphics) Year 7 wooden apple Year 7 electronic circuit Year 8 Tiffany lantern (Design & Manufacture) Year 8 Lantern circuit Year 8 wooden toy	Y8 Creaming method Y8 Bread Y8 Scones	Year 7 signs (Graphics) Year 7 wooden apple Year 8 Tiffany lantern (Design & Manufacture) Year 8 wooden toy	Y8/9 practicals	Year 7 signs (Graphics) Year 7 wooden apple Year 8 Tiffany lantern (Design & Manufacture) Year 8 wooden toy
assessment	Chicken fajitas: Evaluate and adapt chicken fajitas	Cube, wooden skills block & LDR: Manufacture a model cube, a wooden skills		Key holder: Independently design and construct a functional working key holder using the	Street food: Research, plan, prepare and present a street food dish	Speaker: Independently construct a functional wooden passive speaker with the

ASHTON COMMUNITY SCIENCE COLLEGE: DESIGN & TECHNOLOGY

		block and a functioning LDR circuit board.		appropriate materials and techniques.		appropriate materials and techniques.
--	--	--	--	---------------------------------------	--	---------------------------------------