Year 9 Curriculum Implementation: Design and Technology

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge & Skills	 Key food safety temperatures Food poisoning Storing, preparing and cooking chicken Making and shaping an enriched bread dough Function and sources of protein Function and sources of carbohydrates 	Shortcrust pastry – making, rolling and filling a dough Function and sources of fats Roux sauce – science of gelatinisation Layering a dessert – use of hand mixer UK dairy industry – farming, primary and secondary processing	Programmable electronics using Tinker CAD Create a new circuit in Tinker CAD Build a basic LED circuit in Tinker CAD Add an Arduino and Breadboard to circuit Blink an LED Add a second LED Create a light show Learn how to use Registers	Design Communication Oblique drawing Isometric drawing Exploded drawings Grd Angle Orthographic drawing Modelling Understanding 3D printing	 Product Analysis Client, Brief and Specification Initial Ideas Developing design ideas Modelling design proposal 	 Final proposal presentation and cutting list Metals and Alloys – theory Production Planning Production Feedback and finish production
Links to prior learning	 4Cs discussed in Y7 and Y8 Bread made in Y8 Healthy eating taught in Y7 and Y8 	Rubbing in method taught in scone making in Y7 Meat sauce made in Y8	Micro bits in computing Yr7 Electricity and Insulators in Yr8 science Builds on earlier LED Lamp and electronics projects, extending knowledge of circuits and components Develops further CAD/CAM experience, now applied to programmable electronics Reinforces problem-solving, sequencing, and debugging skills from previous practical DT work	Pupils have followed the design process to make products They have used CAD & CAM They have followed plans to produce whole or part products Extends understanding of materials, measurement, and marking out from practical projects like storage boxes and LED lamps Reinforces problem-solving, planning, and visualisation skills	These lessons build on prior projects by developing pupils' ability to communicate and refine their ideas through accurate drawing, modelling and CAD, supporting design, prototyping, production and evaluation	
Assessment	Evaluation of fajitas	Making skills	LED light show with multiple LED's	Completion of drawing techniques	Generating and modelling ideas	• Product
Home learning	Organise ingredients/ money for practical Sensory evaluation of fajitas	Organise ingredients for practicals Spellings of key words	Complete reading activity and test on BBC bitesize Spellings Understanding circuits worksheet	3D printing worksheet Spellings	The work of others research Existing product research	 Metals and Alloys worksheet Spellings Maths questions
Cultural Capital and extra- curricular opportunities	Considering how meals are suitable for different groups of people Learning about plant sources of protein	Pastry products around the world – making South American empanadas	Understand electronics, coding, and registers in real-world technology Develop creativity and problemsolving through LED circuit design Build practical skills relevant to engineering and robotics Appreciate the role of programmable electronics in modern life	 Develop skills used in engineering, architecture, and 3D printing Enhance visual literacy through technical drawings and models Encourage creativity and problemsolving in design Build transferable skills for CAD, modelling, and manufacturing Appreciate how design underpins real-world products and structures 	Pupils gain insight into how real products are designed and made, developing creativity, technical knowledge, and skills for future careers	
Literacy	Expanding use of sensory vocabulary to describe food Reading and following recipes	Practising spellings of tier 3 vocabulary eg salmonella	Use key terms: circuit, LED, Arduino, breadboard, register, code Read and follow instructions accurately Annotate and explain programming choices Communicate technical ideas through diagrams and notes	Use key terms: oblique, isometric, exploded, orthographic, modelling, 3D printing Read and interpret technical drawings and instructions Communicate design concepts through diagrams and notes	 Use key terms: prototype, CAD, CAM, metals, alloys, specifications, cutting list Read and interpret technical drawings and instructions Annotate sketches and CAD models to explain ideas Write evaluations and reflections on design choices and processes Communicate ideas clearly using diagrams and structured notes 	
Numeracy	 Accurate measurement Drawing a star diagram Dividing dough into 9 equal parts 	Accurate measurements – ml, g	Position components accurately Apply basic calculations for voltage, current, and resistance Use spacing when designing circuits in Tinker CAD Plan and sequence steps logically for multi-LED setups Interpret numerical data when testing and debugging circuits	Measure accurately in sketches Use scaling and proportion in drawings Calculate dimensions for components and assemblies Understand spatial relationships in different projections	Measure and mark materials accurately Calculate dimensions, scaling, and tolerances Apply proportion in sketches, CAD models, and prototypes Interpret numerical data from materials and design plans Use sequencing and timing for production planning	
Careers Information, Education, Advice and Guidance (CEIAG)	Nutritionists Roles in hospitality and catering	Farming, food processing industry in Lancashire	Electronics & Electrical: Electronics engineer, electrical technician, PCB assembler, lighting technician Design & Engineering: Product designer, industrial designer Creative & Technical: 3D CAD designer, maker/entrepreneur	 Design & Engineering: Product designer, industrial designer, CAD technician, mechanical/structural engineer Creative & Technical: Architect, 3D modeler/animator, prototype/model maker 	Product/industrial designer, CAD technician Prototype/model maker, 3D modeller Production planner, quality control inspector, CAM technician	

			Manufacturing & Future Tech: CAM technician, smart lighting engineer	Manufacturing & Technology: CAM technician, 3D printing specialist	
Spirituality	Joy of making food for oneself and others Appreciate the impact of excess and deficiency of nutrients on our bodies	Appreciate the work of others when making food for us to enjoy Consider how different cultures enjoy ingredients in different ways	 Reflect on creativity, problem-solving, and perseverance Consider how circuits and lighting solutions can serve or benefit others. Appreciate human ingenuity and the possibilities of technology 	Reflect on creativity, precision, and problem-solving Consider how designs and models can serve or benefit others Appreciate human ingenuity and technological innovation	 Reflect on creativity, precision, and problem-solving Consider how products can serve or benefit others Appreciate human ingenuity and innovation in turning ideas into functional objects
How can parents support the curriculum?	Ensure home learning tasks are completed Check when ingredients are needed Encourage eating and discussing the food made in school	Ensure home learning tasks are completed Check when ingredients are needed Encourage practising dishes at home	Ensure home learning tasks are completed Look out for LED light patterns Explore real-world applications of electronics in your daily lives Celebrate creativity, problem-solving, and persistence	Ensure home learning tasks are completed Encourage sketching and drawing to communicate. Look at technical drawings e.g. Lego instructions, flatpack furniture etc. Celebrate creativity, problem-solving, and effort	 Ensure home learning tasks are completed Explore CAD, CAM, and modelling software together if available. Celebrate creativity, problem-solving, and perseverance