



YEAR 7 – DT (11WK)

YEAR 8 – DT (11WK)

YEAR 9 – DT (11WK)

TERM 1

Resistant Materials

Design, make & evaluate jigsaw puzzle with packaging.

Introduction to workshop
Understanding design brief & target market
Understanding job roles
Design ideas – creation and implementation
Product production - introduction to timbers and basic materials
Using hand tools with accuracy – measuring, cutting, sanding
Use of appropriate adhesives & finishes for rendering.
Using machinery tools – cutting & sanding.

TERM 2

Food Technology

Basic skills course -

Introduction to the food room
Hazards – hygiene & safety, personal hygiene and safety
Cross contamination & 4'cs
Key equipment – large and small scale
Washing up, weighing & measuring
Reading & following recipes, knife skills
Oven & hob safety, evaluating outcome & skills
Key temperatures, food spoilage
Practical's: Melting moments, fruit salad, rock buns, pin wheels
End of unit practical: Chicken dippers & potato wedges
Evaluating (writing frame used in a question-and-answer format)

TERM 3

Textiles – year 7

Introduction to textiles room
Hazards – health & safety and expectations
Design brief for product production
Introduction Fibres, synthetic & man-made
Practical skills building – hand sewing techniques
Introduction to Sewing machine, parts, threading and basic stitching
Sewing machine licence – pass or fail
Research for design ideas, mood board
Generate design ideas – leading to product production
Practical skills: running stitch, overstitch, backstitch, blanket stitch
French knot, chain stitch, sewing a button, cross stitch,
Threading and using a sewing machine.
End of unit practical assessment: phone case
Evaluating (writing frame used in a question-and-answer format)

Plan, design, make and evaluate a key ring using the 3D software & 3D printer.

Introduction to new & emerging technologies
Different types of manufacturing
Using 3D software – Onshape to complete tasks
Introduction to slicing software – Ultimaker Cura
Design brief & target market
Polymer research & development
ACCESS FM – secondary research into existing products
Generating a range of design ideas – simple to complex
Design iterations – prototype development (constraints & limitations)
Final product 3D printed & rendered using suitable materials.
Evaluating (writing frame used in a question-and-answer format)
Manufacturing skills
Designing (3D software), slicing, printing & finishing.

Function of ingredients & recipe adaptation

High risk foods & cross contamination
Importance of good nutrition
Macro & micronutrients
Correct temperatures, danger zone
Harmful bacteria & food poisoning symptoms
Shallow frying, knife skills, seasoning & sauce production
Vitamins & minerals, creaming, kneading,
Proving & adding methods
Functions and uses of various ingredients
Whisking methods and various presentation techniques
Practical's –
Chicken kebabs, fresh tomato sauce into pasta bake, bread, pizza, scones sweet & savoury.
End of unit practical: Vanilla swiss roll with jam.
Evaluating (writing frame used in a question-and-answer format)

Textiles – year 8

Year 7 re-cap knowledge and skills
Kokopelli tie dye cushion cover
Design brief & specification
Practical skills building – threading sewing machine
Sewing machine licence
Generate design ideas using pre-made templates
Practical skills: hand stitches from year 7, tie-dyeing, ironing, using fabric markers creating a pocket for cushion filling using hems, using sewing machine leading to product assembly
End of unit practical assessment: Cushion
Evaluating (writing frame used in a question-and-answer format)

Recycled plastic light project

Plan, design, make & evaluate
Introduction to potential job opportunities in the construction industry
Polymers, their issues and effects on the environment & history of production.
Research into machinery that can recycle and re-use everyday plastics as well as research into machines that cut, finish, bend & polish polymers.
Design brief & target market
ACCESS FM – detailed secondary research & analysis into existing products. Big picture – importance of product design. Manufacturing plan and prototype development.
Constraints and limitations.
Final product production and evaluation.
Evaluating (writing frame used in a question-and-answer format)
Developing manufacturing skills
Coping saws, pillar drills, scroll saws, adhesives, accuracy in production.

Multicultural cuisine

Different types of cuisine with a variety of ingredients from different countries.
Research into food presentation, different techniques and different skills. Organoleptic cooking, eating and evaluating.
Use & safety of specialist equipment further development of function of ingredients.
Spices – their use in cooking and medicinal benefits
Food labelling regulations including production.
Cultural research – looking into history of different countries, currency, religion, historical importance as well as authentic cuisines. Shortcrust pastry – correct formation & uses.
Whisking, weighing & measuring, oven safety, knife skills, stir frying, boiling, simmering, forming and shaping, kneading, proving, flavouring, thickening. Further development of presentation skills using colour and a variety of techniques linked to KS4.
Practical's –
Swiss roll stack, chicken chow mein, chicken curry, chocolate brownie, greek kofta & pitta bread.
End of unit practical: Apple lattice pie with optional custard
Evaluating (writing frame used in a question-and-answer format)

Textiles – year 9 –

Year 8 re-cap knowledge and skills
Sustainability & Upcycling
Design brief & specification
Generate design ideas using knowledge of industry – leading to product production
Student led design styles following chosen designer
Practical skills: planning, designing, fabric cutting, hand stitches, machine stitching, embellishing & applique. Template making, attaching zips or poppers. Creating a finished product.
End of unit practical assessment: Clothing or accessory product
Evaluating (writing frame used in a question-and-answer format)

TERM 1

TERM 2

TERM 3

Across Creative Arts at KS3 there is an Enrichment phase at the end of the school year, this is driven by embedding or re-visiting key skills and key knowledge that students may need further instruction in, this also builds into the next school term, in terms of building core skills & the golden thread.

Cultural Capital: sustainability, food miles, the environment, social, moral & cultural issues, recycling, industry, cultural influences & awareness. Importance of historical awareness in modern society. Extra-curricular: stem club, art club, dance club & drama clubs as well as the CTK choir.



Enrichment & personal development

Careers Education

YEAR 7	DT	YEAR 7	DT
YEAR 8	Sustainability, the environment, in house plastic recycling system. Social, moral & cultural issues embedded into ks3 curriculum. Stem club with year 8 & 9 with BAE competition. In addition, regular art clubs held in lunchtimes & after school to enrich curriculum & encourage students to develop creatively.	YEAR 8	Research into job roles: DT & Art and Design jobs in industry. Pupils look at different jobs in manufacturing & design industries, understand importance of jobs in stem subjects. Students have the ability to design and make their own products from conception to completion. Regular links made to industry and industry requirements. Exposure to new & emerging technologies that provide future job opportunities.
YEAR 9		YEAR 9	
Literacy & Numeracy	Students are required to read, understand and process information. In all areas of the Creative Arts subjects students are expected to read & understand instructions, process information and carry out basic literacy & numeracy tasks in lessons when required.	Catholic Ethos	Students are encouraged to display all the different aspects of the CTK WAY, working hard, being kind & conscious, following instructions in a respectful way, carrying out tasks to the best of their ability and encouraged to be the best person they can be.