

Subject: Design Technology

Year group: 9

Department Curriculum Vision: *Learning about design and technology helps our students understand the world in which they are living and actively engage in it.*

	Art Textiles (12 week)	Food (12 week)	Product Design (12 week)
Content: (Know what...)	Identity Project In this project, students will design and create a souvenir tote bag inspired by the artistic styles of Julian Opie or Craig & Karl. This task will allow them to explore textile design, focusing on combining practical construction techniques with artistic embellishments. They will use a variety of techniques to craft a tote bag that is both functional and artistically expressive.	Food Truck Step into the dynamic world of food trucks, where culinary innovation meets street-level accessibility. Students will learn the unique challenges and opportunities of operating a food truck, develop a repertoire of popular and innovative recipes, and gain practical skills in menu planning, food safety, and food promotion.	Character Lamp In this project, students will design and manufacture a character lamp using manufactured boards, polymers and electronic components. The project will develop their understanding of product design, focusing on functionality, aesthetics and user requirements. Students will build more complex electronic circuits through soldering techniques and use a range of manufacturing processes to create a fully functioning lamp that combines creativity with practical design and making skills.
Skills: (know how...)	Identity Project Basics of using a sewing machine Bag construction Block printing Hand embroidery Tie dye Research artists Personalised outcome Design and development of ideas	Food Truck • Learn about the Hospitality and Catering industry: ◦ Nutrients in food ◦ Impacts of cooking ◦ Kitchen operations ◦ Menu planning ◦ Health and safety ◦ Environmental issues • Build on skills required for Hospitality and Catering • Cooking with meats and recipes from other cultures	Character Lamp • Designing for a client • Isometric drawing • Working Drawing • Timber and Plastics • Joining techniques • New Technology ■ CAD/CAM ■ Laser Cutting

Key vocabulary	Block Printing Tie Dye Appliqué Hand Embroidery Appliqué Ruching Dye sublimation Heat Press	Cross contamination Food Poisoning Bacteria Enzymic Browning Hygiene Macronutrients Micronutrients Dietary fibre	Thermoplastic Thermosetting plastic Manufactured Board Polymers Circuit Soldering PVA glue Prototype Aesthetics
Mid Term Assessment	Mid unit: knowledge of equipment and techniques.	Mid unit: theory knowledge of equipment and techniques.	Mid unit: knowledge of equipment, techniques and theory knowledge
End Term Assessment	End of unit: final outcome assessed against assessment criteria.	End of unit: final outcome assessed against assessment criteria.	End of unit: final outcome assessed against assessment criteria and theory knowledge.
Additional information			
Homework	Natural fibres research Artist research Project preparation	Bringing in ingredients and planning recipes Complete practical cooking at home	Materials, Tools, Joining methods, Equipment and Recording manufacture diaries
Extra curricular and enrichment opportunities	Textiles Club	Food club	
Useful links that will support learning	https://www.textileartist.org/	https://tomkerridge.com/full-time-meals/ https://www.instagram.com/fulltimemeals/?hl=en	www.technologystudent.com Website resources to support home learning KS3 Technology and Design - BBC Bitesize https://www.pinterest.co.uk/ Set up an

			account, to create design boards to support your course.
How parents can support learning	• Encouraging students to attend extra curricular clubs • Watch design programmes that encourage the making within all areas of the subject • Visit museums and galleries.	• Encouraging students to attend extra curricular clubs • Helping students purchase ingredients and practice dishes at home, cooking as a family. • Watch design programmes that encourage the making within all areas of the subject • Try different foods from around the world to broaden students knowledge of food and ingredients	• Watch design programmes that encourage the making within all areas of the subject • Visit museums and galleries.