Year 9

1 lesson per week

Timing	Unit Title	Key Question	Knowledge	Assessing Understanding
Project 1	Pewter	Design and	Design – knowledge and skills	Research and Thumbnails
(1 term)	Cast	make an item	 Collecting relevant research 	Practical outcome – pewter cast jewellery
	Jewellery	of jewellery	 Conducting a client interview 	EOY Test - Theory and design skills
			 Presenting a client profile with reference images 	
			and thumbnail sketches	
			 Generating ideas linked to a given brief 	
			 Ideas avoid design fixation 	
			 Ideas are viable with casting techniques 	
			 Free-hand isometric sketching 	
			Hand rendering	
			 2D computer aided design 	
			Modelling	
			Manufacture of metalwork	
			Workshop health and safety	
			 Learn how metal can be set into different shapes 	
			using the pewter casting process.	
			Be able to classify metals as ferrous, non-ferrous	
			or alloy.	
			Be able to identify the properties of specific	
			metals and explain why they are suitable for given	
			applications.	
			Operate a casting unit safely	
			 Work with a range of tools and equipment to cut, 	
			shape and finish metal.	
			Use metal finishing processes	
			0 F	

Project 2 (1.5 terms)	Clock	Design and make clock based on an architectural style or architect of own choice.	 Design – knowledge and skills Be able to identify key features of a range of architectural styles/architects Collecting relevant research – architectural styles/architects work Thumbnail sketches Presenting materials tests Generating ideas linked to a given brief Ideas avoid design fixation Ideas are viable with woodwork and thermoforming techniques Ideas show understanding of 3D structures Developing ideas through model making Manufacture using timber based materials and plastics Use hand tools to make wood joints Using lamination to form wood into curved forms Workshop health and safety –thermoforming equipment, scroll saw, band facer Laser cutting Using wood finishes 	Research Page Design Ideas Practical outcome
Project 3 (0.5 terms)	Food Box Delivery	Develop a range of recipes cards that could be used in a food box delivery company	Cooking Skills - To create a range of quick, healthy meals (fajita/stir fry, fried rice/risotto, bread rolls/breakfast muffin) - Use of hob, oven, knife, scales, measuring jug - Develop organisational and management skills. Healthy Eating	2 completed recipe cards for two different meals

Curriculum Outline 2023-2024 Department: DT

- Understanding of the importance of nutritious meals that can be cooked in a time restricted manner
Design Skills - Develop skills in corel vector - Create engaging and easy to follow recipe cards. - Gain an understanding of the usability of a product - Working to quick deadlines - Editing skills