

## Curriculum Mapping: Design & Technology -Year 9

Year 9 – Design & Technology	Core Skills	Food	Product Design	DT - Textiles
	Careers	World Foods	Manufacturing	Cultural Design
	<b>Concepts/Tier 3 vocabulary</b> Product Designer, Food Scientist, Chef, Graphic Designer, Architect, Games Designer, Fashion Designer, Textile design, Interior Designer, Stylist, Food Officer, Engineer, Costume designer, Construction manager	<b>Concepts/Tier 3 vocabulary</b> Different cuisines from around the world, gelatinisation, science of shortcrust, planning and evaluation. Pizza pinwheels, English breakfast, garlic bread, sweet and sour chicken, honey soy chicken, chocolate chip cookies, shortbread investigation, samosas, burgers.	<b>Concepts/Tier 3 vocabulary</b> Ferrous, non-ferrous, alloy, aluminium, pewter plywood. Draw and cross filing, countersink, casting, mould, laser cutting, vinyl cutting, vector, engrave. Wood polish, wet and dry paper, wire wool, needle file, hack saw. Abra saw, tenon saw, disc sander, CAD/CAM, pillar drill, application tape, squeegee, graphics, accuracy.	<b>Concepts/Tier 3 vocabulary</b> Design brief, design ideas, paper stencils, patterns and templates, felt, cultural design, batik, embroidery, printing, tie dye, applique, CAD/CAM, accuracy, seam allowance.
	<b>Justification:</b> A short series of 3 lessons enabling pupils to understand the career opportunities linked to study in design and technology and how their learning developing their skills in these areas. Cross curricular skills will also be looked at and the nature of DT as a wider ranging subject developing skills for life.	<b>Justification:</b> Pupils develop their practical making skills through a range of dishes exploring differing cooking methods and recipes from differing cultures and countries. Pupils will gain knowledge of the differing reasons behind food choices globally, gelatinisation, investigations into fat types, planning and evaluating dishes. Theoretical learning of topics will also be developed through practical lessons. This prepares pupils for further study in Food at GCSE and A Level.	<b>Justification:</b> Pupils develop their practical making skills through the production of a plywood and aluminium key rack using hand tools, accurate shaping and appropriate finishes. They will learn techniques when working in metal such as draw and cross filing and finishing methods. Pupils will gain knowledge of the categories of metal, properties, and uses of aluminium and pewter so that they have now experienced all material areas. They will produce three key rings learning skills in pewter casting, laser and vinyl cutting, and the application of digital vector files. This is a multi-skill task enabling pupils to learn hand and computer making processes so that they can apply this knowledge and these skills at GCSE and A Level DT.	<b>Justification:</b> Pupils develop their practical decorative and manufacturing skills through the production of a small cultural themed cushion. Pupils will gain knowledge of the application of a variety of decorative techniques for fabrics such as tie dye, batik and applique and finally manufacture the cushion using skills developed with the sewing machines inspired by a country previously selected. They will follow the design and development stages of the design process to reinforce this process and prepare them for GCSE and A Level studies.
	<b>Assessment</b> Pupils are assessed at the end of each rotation on their making and designing skills and given a grade. Grades for each rotation are tracked across the year and averaged to generate an overall progress grade for DT.			
	<b>Wider reading/Cultural capital</b> We run a KS3 Food and Textiles club afterschool once a week for pupils to apply their skills further and produce a range of products outside of the curriculum. We endeavour to build in real life examples of topics/products to enable pupils to relate their learning to situations they understand using videos, pictures, and discussion. Pupils are encouraged to continue their understanding of why design matters via programmes such as: Made in Britain and Big Life Fix. Year 7 pupils are also invited to attend our annual summer exhibition to view the work of our GCSE and A-level pupils. <b>Wider reading includes</b> Lonely Planet World's Best Street Food mini by Food, Jony Ive: The Genius Behind Apple's Greatest Products – Leander Kahney, Making It: Manufacturing Techniques for Product Design – Chris Lefteri, The Fabric of Civilisation: How Textiles Made the World by Virginia Postrel.			