



# Year 9 Curriculum

## Design & Technology



	Term 1*		Term 2*	Term 3		
Topic	Food Preparation & Nutrition	D&T: Spanner	Design & Technology: Architecture Project	D&T for Life Skills - a selection from:	GCSE Food Preparation & Nutrition  <i>Pathway (Option) courses</i>	GCSE Design & Technology / Level 2 Construction Foundation  <i>Pathway (Option) courses</i>
Key Concepts	<ul style="list-style-type: none"> <li>Varied diets</li> <li>Cook a range of baked products</li> <li>Specialist cooking techniques</li> <li>Cooking using tools and equipment</li> <li>New sources of foods</li> <li>Factors affecting food choice.</li> </ul>	<ul style="list-style-type: none"> <li>Ferrous</li> <li>Non-ferrous</li> <li>Alloys</li> <li>Quality Control</li> <li>Stock forms</li> <li>Heat treatments</li> <li>Sustainability</li> </ul>	<ul style="list-style-type: none"> <li>Ergonomics</li> <li>Anthropometrics</li> <li>Modelling skills</li> <li>Prototyping</li> <li>Problem solving</li> <li>Design skills</li> <li>Paper &amp; boards</li> <li>Modelling materials</li> <li>Isometric drawing</li> <li>Data use</li> <li>Sustainability</li> <li>Environmental awareness</li> </ul>	<ul style="list-style-type: none"> <li>Laundry &amp; ironing</li> <li>Basic DIY</li> <li>Greetings cards &amp; gift bags</li> <li>Board games</li> <li>Budgeting &amp; menu planning</li> </ul>	<ul style="list-style-type: none"> <li>Advanced knife &amp; cooking skills</li> <li>Diet related health issues</li> <li>Nutrition</li> <li>Sustainability and environmental issues</li> <li>Food styling</li> <li>Practical skills</li> <li>Food safety, food spoilage and presentation</li> </ul>	<ul style="list-style-type: none"> <li>Material properties</li> <li>Maths</li> <li>Mechanical devises</li> <li>Sustainability</li> <li>Use of technical drawings</li> <li>Practical skills</li> </ul>

\* Pupils will experience the Food Preparation & Nutrition course for one half term over the first half year based on a rotation with Design & Technology projects




# Year 9 Assessment

## Design & Technology *(including Food Preparation & Nutrition)*



All pupils will sit one baseline assessment in the Autumn Term for Design & Technology and one for Food Preparation & Nutrition based on previous Key Stage 3 learning.

	Assessment 1	Assessment 2	Revision Resources
	Autumn Term	Autumn Term	
Style of Assessment	<b>Design &amp; Technology</b> Written – Exam consisting of multiple choice, short answer and extended response questions	<b>Food Preparation &amp; Nutrition</b> Written – Exam consisting of multiple choice, short answer and extended response questions	Kennet Resources <ul style="list-style-type: none"> <li>Year 9 Knowledge Organiser Booklet</li> <li><a href="#">Learning Habits</a></li> </ul> External Resources <ul style="list-style-type: none"> <li><a href="http://www.bbc.com/bitesize">www.bbc.com/bitesize</a></li> <li><a href="http://technologystudent.com">http://technologystudent.com</a></li> <li><a href="http://www.foodafactoflife.org.uk">www.foodafactoflife.org.uk</a></li> <li><a href="http://www.bbc.com/bitesize">www.bbc.com/bitesize</a></li> </ul> You can also find revision material on Frog 
Topics Assessed	<ul style="list-style-type: none"> <li>Areas &amp; volumes</li> <li>Hardwoods, softwoods, manufactured boards, finishes</li> <li>CAD/CAM, isometric drawing, shading, weighted line</li> <li>Manufacturing processes</li> <li>Modelling</li> <li>Paper and boards</li> <li>Ferrous and non-ferrous metals</li> <li>Natural and synthetic fibers</li> </ul>	<ul style="list-style-type: none"> <li>Healthy eating and nutrition</li> <li>Food miles</li> <li>Seasonality</li> <li>Food waste</li> <li>Health and safety</li> <li>Functions of ingredients</li> <li>Special diets</li> <li>Adapting recipes for others</li> <li>Cultures, Garnishing techniques</li> <li>Quality assurance schemes</li> <li>Food labelling</li> </ul>	