

Year 9 – Technology

Curriculum intent	Textiles: The aim of the textiles curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will safely practise the basic skills needed to construct a product based on their own ideas and demonstrate a range of practical skills which can be applied to life outside of the classroom, starting with threading a needle, hand stitching, sewing machine skills and fabric manipulation. Students will also practice a range of decorative techniques such as applique and embroidery to enhance their final practical outcomes. Design: The aim of the design curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will gain an understanding of CAD and CAM and how this can be used in their design processes. Students will show competency machine skills alongside more traditional hand tools. Students will be able to explore how to identify modifications that can improve the product and adapt their designs where necessary. Food: The aim of the food curriculum to ensure that all students have the confidence and ability to cook nutritious, fresh meals and to prepare them for adult life, regardless of KS4 and post 16 food education. Students will understand the governments healthy eating guidelines and will have a healthy relationship with food. Students will achieve this by studying both theoretical knowledge and practical skills that combined will ensure a secure knowledge. Students will leave KS3 with the ability to cook using the hob and the oven. They will show a competent use of a vegetable knife and will be able to make bread and shortcrust pastry from scratch. Students will be comfortable in cooking rice and pasta and confident enough to adapt recipes to give variety in the diet. The KS3 curriculum will give students a secure knowledge of hygiene and safety and enable them to stay safe each environment.		
Term	Rotation 1 Textiles	Rotation 1 Design	Rotation 1 Food
Knowledge	Students can recall the health and safety practices of the textile workshop. Students develop their understanding of how to use research to inform their design ideas and develop their annotations. Students will be able to create a final product incorporating at least two decorative/ construction techniques using a pattern that they have designed themselves. Students will be able to test and evaluate the final product in order to improve upon any feedback.	Students can recall the health and safety practices of the workshop. Students develop their understanding of how to use research to inform their design ideas and develop their annotations. Students will be able to articulate the safe and effective operation of a pewter caster. Students will be able to explain the pewter casting process and how to use a wider range of hand tools to finish their product.	Students are introduced to health and safety principles of the Hospitality and Catering Industry. They will learn the safe storage and use of high-risk foods and will develop their time plans, incorporating HACCP. Students will cook higher skilled foods and look at more scientific principles such as gelatinisation, coagulation and denature.
Skills	• Hemming • Sewing machine skills • Pattern designing • Marbling fabric • Sewing fastening • Applique and embroidery	• Using 2D design CAD software • Pewter casting • Bradawl skills • Filing skills • Junior hacksaw skills • Sanding skills	• Gelatinisation • HACCP • Coagulation • Denature • Emulsification

	Hand stitch techniques		
Assessments	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the initial designs. HT2 will look at the Sewing machine skill and accuracy.	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the initial designs. HT2 will look at the Functionality of the product.	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the ability to write a production plan. HT2 will look at the Evaluation skills of a cook.
Curiosity	- Encouraged to watch the Great British Sewing Bee to see creative making process. https://www.bbc.co.uk/programmes/b03myqj2 - Students will be able to take part in textiles club.	Encouraged to watch the Britain's Best Woodworker to see creative making process. https://www.channel4.com/programmes/handmade-britains-best-woodworker/on-demand/69977-001	- Visit a restaurant that is not fast food. - Watch Food unwrapped - Plan a week's meals for your family - Visit a farm shop/ garden centre...