

Curriculum Overview

Subject: DT and FPN

Year Group: 9



Students Design Technology and Food Preparation and Nutrition skills are built upon and developed in year 9. All projects develop a range of design and practical skills in all areas and build on prior knowledge from their primary and year 7 and 8 education. All projects for Design Technology are based on the National Curriculum requirements to ensure students receive a balanced and broad curriculum within the subject area across year 7 to 9.

Students complete two projects in DT: Sustainability outdoor furniture and CAD / Casting. This is two lesson over a fortnight. 1 lesson a fortnight is FPN.

TERM 1	TERM 2	TERM 3
<p>KNOWLEDGE/SKILLS</p> <p>A wide range of Food practical skills: Carbohydrate and protein nutritional needs, Cottage pie, Fats investigation, Strawberry and cream tarts, Gluten investigation, Ragu bread, Food functions Carbohydrates.</p> <p>Design Technology: Health and safety, Research methods, Writing a specification, iterative design, Modelling for design, Testing methods, planning, Six r's, Renewable energy,</p>	<p>KNOWLEDGE/SKILLS</p> <p>A wide range of Food practical skills: Pasta bolognaise bake, Microorganisms and enzymes, Fruit tray bake, Bacterial contamination, Chicken chow mien.</p> <p>Design Technology: Health and safety, designer responsibility, Carbon footprint, Designer research, manufacture of a prototype, Finishes to materials. CAD casting, Research designing through ideas and scamper, Isometric drawing, Jigs and formers, Using CAD, understanding CAM, Google sketch up,</p>	<p>KNOWLEDGE/SKILLS</p> <p>A wide range of Food practical skills: Factors that influence food choice, Meatballs and rice in ragu sauce, Packaging influence investigation, Vanilla and fruit cookies, Environment and sustainability, Chickpea curry.</p> <p>Design Technology: Health and safety, Harvesting, deforestation and mining, ergonomic and Anthropometric, Manufacturing and casting with pewter, Tolerances, Numeracy in DT, Finishing metal pewter, Scamper.</p>
<p>KEY ASSESSMENTS</p> <p>Half term 1:</p> <p>Half term 2:</p>	<p>KEY ASSESSMENTS</p> <p>Half term 1: Module specific DT Test. Food preparation and Nutrition Half year Test</p> <p>Half term 2:</p>	<p>KEY ASSESSMENTS</p> <p>Half term 1:</p> <p>Half term 2: Module specific DT Test. Food preparation and Nutrition End of year Test</p>

Extended reading suggestions and external resources:

www.technologystudent.com

Eatwell guidelines – government website

BBC bitesize

TinkerCAD

Google Sketchup