

Subject: Design and Technology	Year: 9	Developed by: Design and Technology	Date: September 2021
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INTENT

IMPLEMENTATION

OVERVIEW OF YEAR	Product Design and Realisation	CAD / CAM	Textiles	Food
	<p>The Design process is followed and explored.</p> <p>Pupils are given confidence in this approach to problem solving everyday situations and subsequent practical outcomes, followed with real testing and evaluation. All skills associated with the individual outcomes and obvious health and safety issues.</p> <p>Further exploration of alternative materials and the impact on the Living environment prepare pupils for year 10 choices and beyond.</p> <p>Students will also use their knowledge of graphical design to design and realise packaging for products</p>	<p>This unit is intended to build on previous years’ learning, developing the students’ designing skills, and increasing their understanding of the design process, which will be essential when commencing GCSE Design and Technology.</p> <p>This will be achieved through focussed practical design and realisation tasks, directed theory sessions and selected CAD CAM projects.</p> <p>Students will design and realise items using a variety of design software packages and computer controlled machinery and in this way gain further knowledge and understanding of the possibilities available when using CAD CAM</p>	<p>This unit is intended for students’ to master the foundation of textile concepts, in terms of sources, origins, material choice and application, alongside industrial processes.</p> <p>Technical textiles are introduced through the topic of Smart and Modern materials, which are applied to the students’ design and realisation tasks.</p> <p>Design techniques and processes are a key focus and consolidated through a final presentation task.</p> <p>The directed key focus concepts will enable students to make decisions for their GCSE courses.</p> <p style="text-align: center;">At all times students will be expected to work safely and accurately, develop their</p>	<p>This unit is designed to build on previous years studies by developing students’ understanding of nutrition and the combination and preparation of ingredients.</p> <p>Students will develop an understanding of the importance of having a balanced, nutritious, healthy diet. This will be achieved through focused theory and directed practical tasks, enabling students to produce suitable healthy meals which can be altered to make the product more acceptable to groups with specific tastes and dietary needs.</p>

		<p>packages and will produce small items of their own design.</p> <p>Students will be introduced to metal casting, industrial processes and production methods.</p>	<p>products as necessary and evaluate the outcome.</p>	
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