

Design Technology

Year 9 Overview

By the end of year 9 Design Technology students will have become independent, accurate and safe when working with in a range of materials, processes, equipment and recipes. These three years of KS3 will have led to students who have developed a number of life skills that they can use in their future, as well as supporting those students who transition into a range of KS4 subjects that we offer.

Year 9 food introduces more advanced recipes including bread making and more technical skills within the recipes they produce. Textiles and Product design look at how designers can influence the student's own designs thinking and bring in modern technology and advanced making processes.

Strand	Curriculum Plan
Food	EHO's, Sugars, Fats, proteins and Carbohydrates, Special diets, H&C option, Environmental issues and Street Food, Food design. Recipes: Mac and cheese, Chow Mein, Chicken Kebabs, School cake, Home-made burgers, Bread rolls and Pizzas
Textiles	Pucci phone stand project Research, Design, CAD fabric design, CAM sublimation printing, Designer influence, 3D patterns, sewing machines, surface decoration techniques, evaluation
Product Design	Pewter casting project Metals, casting process, moulds, CAD/CAM, Design influence, accuracy and quality, batch production, finishing techniques, research, design and making stages.

Independent study:

In the lead up to assessment points students will be encouraged to focus on revision and retrieval practice to support assessment preparation.

Useful links:

[Design Technology student website](#)
[Food a fact of life](#)
[Skills Centre – Textile Skills Centre](#)

Assessments:

There are two formal assessment points during the year:

January – Formal assessment covering the key knowledge and skills from the first two units.

June – Formal assessment covering the key knowledge and skills from all units studied throughout the year.