Year 9 Design and Technology
Curricular Map

(Please note that lower school Design and Technology lessons are taught in a termly rotation)

	Project	What will I learn?
Term 1	Product Design (workshop) Business Card Holder	• Health and safety in the workshop • Context analysis and Identifying problems/opportunities • Identifying users through demographics and identifying user needs through interview analysis • Product Disassembly • Producing scale drawings • Understanding and Using British Standards when dimensioning drawings • Brand identity and creating an iconic logo • understanding paper and boards materials and finishes • How to write a specification for various products within a product • Using the scamper to create and communicate ideas to others • How to create a model in order to test an idea • using isometric and exploded drawing to develop and communicate ideas to others. • How to plan product manufacture • How to cut and shape material (MDF/plywood) using hand and machine tools to manufacture a business card holder. • How to create surface development nets (matchbox style) • Vacuum forming • How to evaluate a product against the specification in order to suggest future improvements.
Term 2	Food Technology	- Health and safety in the kitchen - Critical temperatures - impacts of nutritional deficiency - Food poisoning bacteria - types, sources and symptoms - why is food cooked - heat transfer methods - Impact of religion on food choices - Meeting the needs of individuals - Preparing vegetables, grating, sautéing, cooking with chorizo, using the hob (chorizo and tomato pasta) - Preparing vegetables and meat knife skills, sautéing, cooking with raw chicken, marinating, using the hob (chicken fajitas) - Preparing vegetables, balancing flavours, using the hob (bombay potatoes) - Creaming method, preparing fruit, weighing accurately, lining cake tin, using the oven, caramelisation (Pineapple upside down cake) - Preparing vegetables and meat, creating a gelatinisation sauce (sweet and sour chicken) - Preparing vegetables, meat, sautéing, measuring accurately, cooking rice, balancing flavours (paella) - Preparing vegetables and meat, sautéing, check chicken is cooked properly, balancing flavours (chilli Beef) - Making pastry dough,rubbing method, rolling, shaping and cutting pastry cases, filling cases, cooking pastry properly (jam tarts) - choosing a recipe that meets the needs of an individual - create a planning document and make the dish in the time allowed - Key words

Term 3	**Product Design (CAD)** **Chocolate Box**	- Context analysis and Identifying problems/opportunities within the theme of sustainability and ethics. - Identifying users through demographics and identifying user needs through interview analysis - Product analysis of chocolate packaging (The importance of packaging to products and signs and symbols used to inform customers. - The meaning of colour in product design. - Automatic crash base nets - Using PPT, illustrator and Photoshop to create professional logos - Communicating ideas using cross sectional and isometric drawings - understanding paper and boards materials and finishes - communicating and Developing 3D ideas using tinker cad, sketchup, clay and styrofoam - How to plan product manufacture - Vacuum forming - How to evaluate a product against the specification in order to suggest future improvements.