

Year 9 Curriculum Overview Plan: Design and Technology including Food and Nutrition

N.B – These subjects are taught in on a termly rotation that can occur in any order.

Rotation 1		Rotation 2		Rotation 3	
Half Term	Half Term	Half Term	Half Term	Half Term	Half Term
<p>Key Theme: Multi-skill Challenge Project</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Basic Electronic Systems Select Materials for their working properties Generating and Communicating Design Ideas using CAD/CAM</p> <p>Links to Prior Learning: Sources of Materials, Use of Tools and Equipment, Design Communication</p> <p>Key Assessment Pieces: Design Proposal and Manufacturing Plan Design and Product Evaluation</p> <p>Tier 3 Vocabulary Vault: Design, Manufacture, Evaluate, Computer Aided Design Computer Aided Manufacture (CAD/CAM), Laser Cutter, Milling, Lathe, Turning, Computer Numerical Control (CNC), Model, Rapid Prototype, Input, Process, Output, Voltage, Volt, Current, Power, resistance, Volt, Amp, Light Emitting Diode (L.E.D), Universal Serial Bus (U.S.B), Resistance, Resistor, Ohm.</p> <p>Reading Exposure: Design Briefs, Instruction, Risk Assessments, Design Specifications, Technical Documentation and User Guides</p>			<p>Key Theme: Plan menu's with specific Dietary requirements</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Dietary requirement groups, Food preparation techniques and hygiene Cooking techniques melting, blending, whisking, roasting</p> <p>Links to Prior Learning: Healthy and balanced diet</p> <p>Key Assessment Pieces: Practical Dish/ Food Log Challenge Dish</p> <p>Tier 3 Vocabulary Vault: Allergen and Coeliac; Dairy, Gluten, Eggs, Fish, Milk, Peanut, Shellfish, Soy, Nuts, Wheat. Preferences; Vegan, Vegetarian Religious; Halal, Kosha</p> <p>Reading Exposure: Recipes and cooking instructions</p>		

Strategies to enable new concepts, knowledge & skills to embed in long-term memory:

Design and Make Project including drawing and communication design intentions.
Application and recall of Key Concepts, knowledge and Skills.
Application and recall of Key Concepts, knowledge and Skills in a practical environment.

Strategies to enable new concepts, knowledge & skills to embed in long-term memory:

Practical Cooking lessons
Food Logs
Application and recall of Key Concepts, knowledge and Skills.
Application and recall of Key Concepts, knowledge and Skills in a practical environment.