

Year 9 DESIGN & TECHNOLOGY Curriculum Map 2022-2023

(The order of topics will differ depending on each individual teaching group during the annual rotation of topics)

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1	Summer 2
Topic Overview	Three-Dimensional Design: 'Decorative Box'.	Three-Dimensional Design: 'Decorative Box'. continued	Graphic Design 'Band Merchandise'.	Graphic Design 'Band Merchandise'. continued	Textile Design 'Shorts design'.	Food Technology 'Key food skills and knowledge'	Textile Design 'Shorts design'. continued
Focus	Research work: Mood boards. Design work: Freehand design drawings including two-point perspective. CAD drawings: Isometric drawing, Orthographic Projection and two-point Perspective on '2D Design Software'.	Production: Plan for each practical stage to explain how to make the product. Practical work: Including cutting rebate joints, cutting individual design ideas for the lid and decorating the box according to design ideas. Evaluation: Of final practical product and the design process.	Investigation: Researching key designers, correct use of fonts and creating valid surveys. Design work: Freehand drawings including key design features for fonts and layout. Training and experimentation: Developing skills in Photoshop and Illustrator. Working on mini projects to utilise the software.	Product outcome: Production of Vinyl cover and matching merchandise to accompany cover design. Suggest improvements to design following completion and feedback.	Research work: Mood boards. Design work: Freehand drawings. CAD designs: Adobe Illustrator – creating a pattern/motif to use with heat transfer paper to apply to fabric. Pattern cutting and sewing: making a pair of shorts from scratch.	Food Theory: High and low risk foods and storage requirements. Diet and Health issues. Ethics, religion and culture on diets. Food assurance and provenance.	Practical work: Learning new techniques of construction in textiles as well as decorative techniques including tie dye, batik, applique as well as heat transfer. Evaluation: Of final product and the design process with suggestions for improvements.
Assessment	On-going assessment of: <ul style="list-style-type: none"> • Research work • Design work • CAD drawings 	On-going assessment of: <ul style="list-style-type: none"> • Production Plan • Practical work • Evaluation Final assessment for full completed project.	Assessment of initial research, design ideas and training sessions on Adobe Illustrator and Photoshop.	Final assessment Full vinyl cover printed with improvements and feedback.	On-going assessment of: <ul style="list-style-type: none"> • Research work • Design work • CAD drawings 	Food practical: Use of kitchen utensils and devices. Cake making methods. Pastry making methods. Key practical food processing skills	On-going assessment of: <ul style="list-style-type: none"> • Practical work • Evaluation Final assessment for full completed project.