

## DAGENHAM PARK SUBJECT CURRICULUM

<b>Subject</b>	Design Technology
<b>Year Group</b>	Year 9 2021-2022
<b>Overview</b>	<p>In year 9 pupils continue to develop both their designing and practical skills in the area of resistant materials. They build on the work they have done in year 7 and are introduced to new pieces of equipment and tools to advance their work.</p> <p>In food technology pupils further develop their skills to become competent in a range of cooking techniques.</p> <p>Year 9 pupils will be on a carousel either working in resistant materials, textiles or food technology. Therefore, the order of when they are in the different specialist areas may differ from those below depending on which group, they are in.</p>
<b>Autumn Term</b>	<p><b><u>Resistant materials</u></b> <b><u>Jewellery Inspired by Charles Renee Mackintosh</u></b></p> <p>In this unit pupils investigate the work of designers then design and make a piece of jewellery inspired by Rennie Mackintosh.</p> <p>Pupils develop their understanding of metals and their properties. They consider manufacturing constraints when developing moulds for casting pewter and different mould making techniques such as layering.</p> <p>Pupils are introduced to computer aided design and computer aided manufacturing to develop and manufacture their moulds for casting.</p>
<b>Spring term</b>	<p><b><u>Textiles</u></b></p> <p>Pupils will be learning about different types of fibres and how they are sourced to make fabrics. They will learn about the different structures of fabrics and how this can affect the working properties, making the fabrics suitable for various applications.</p> <p>Pupils will develop skills in weaving, felt making, and various fabric printing techniques through focused practical tasks use a range of different equipment. They will then apply the skills they have learnt to a design &amp; make activity.</p>

<p><b>Summer term</b></p>	<p><b>Food Technology</b></p> <p>In this unit, pupils further develop their skills and understanding in food technology. Pupils select and prepare ingredients independently, using utensils and electrical equipment.</p> <p>Pupils will develop knowledge and understanding of different types of cooking methods and how this can change the properties of food. Pupils will start to develop their knowledge and understanding of some of the scientific principles of working with food.</p> <p>Pupils will apply this knowledge to produce a variety of dishes</p>
<p><b>Homework</b></p>	<p>The Homework set is available on SharePoint and Show My Homework (SMHW) system. Homework is based on the topics covered in lesson or further research to clarify understanding.</p>
<p><b>Useful Resources</b></p>	<p><a href="http://www.technologystudent.com/">ttp://www.technologystudent.com/</a>  <a href="https://www.foodafactoflife.org.uk/">https://www.foodafactoflife.org.uk/</a></p>