

## Key Stage 3 Programme of Study Outline: Technology Faculty 2014

	<b>Design Technology <i>Construction</i></b>	<b>Design Technology <i>Food</i></b>	<b>Design Technology <i>Textiles</i></b>
<b>Yr 7</b>	<p><i>One period per week for the whole year</i></p> <p>Pupils introduced to materials, tools and equipment. Pupils complete four design and make tasks which include a decorative wooden box, a clock, a continuity tester (electronics) and a model tower structure. Pupils also conduct a small sustainability project and are taught a range of design techniques. Pupils are encouraged to make use of ICT within their work.</p>	<p><i>One period per week for half the year</i></p> <p>Pupils are introduced to nutrition, healthy eating, 5 a day campaign and the 'Eatwell Plate'. They will start to develop their practical skills and knowledge, predominately making savoury dishes.</p> <p>Pupils will complete at least 10 cooking sessions where they will learn accurate weighing and measuring, oven use and safety, along with personal hygiene and food safety.</p>	<p><i>One period per week for half the year</i></p> <p>Pupils introduced to textiles and will complete their 'sewing machine licence'. Consider the Design process, recycling, decorative techniques, appliqué, needle punching, painted bondaweb, pocket sample, natural dying. Pupils will complete a design and make task where they produce a soft storage solution</p>
<b>Yr 8</b>	<p><i>Three periods per fortnight for 1 term</i></p> <p>Pupils further their practical and design skills and study systems and control during this term.</p>	<p><i>Three periods per fortnight for 1 term</i></p> <p>Pupils will further their knowledge of nutrition and healthy eating. They will make use of this knowledge to create a meal suitable for teenagers which follows healthy eating guidelines.</p> <p>Pupils will complete at least 10 practical cooking sessions based around the key nutrients.</p>	<p><i>Three periods per fortnight for 1 term</i></p> <p>Pupils will further their skills with the sewing machine and develop modelling skills creating their own pattern pieces. Computer-aided design will be introduced and industrial labelling researched. Pupils will complete a design and make project based on soft sculpture.</p>

<p><b>Yr 9</b></p>	<p><i>One period per week for the whole year</i></p> <p>Pupils complete two projects which will further their design and make skills. They will produce a tea light and a amplifier circuit and package.</p>	<p><i>One period per week for half the year</i></p> <p>Pupils will explore a range of cooking skills, look into multicultural dishes, budgeting for food, convenience food, packaging and nutritional labelling. They will also explore celebrity chefs and menu planning. They will then design their own 3 course meal to make, based on their chosen chef. Pupils will complete at least 10 practical cooking sessions.</p>	<p><i>One period per week for half the year</i></p> <p>Pupils will continue to develop their skills and will conduct detailed product analysis work. Sampling, cut n slash, fastenings, button &amp; zip, stencil work, appliqué, image transfer, fabric paints, felt tips, computer and hand embroidery. Design and make task – cushion / bag / mobile phone holder.</p>
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