

## YEAR 9 CURRICULUM

In Year 9 through a variety of creative and practical activities, you will be taught the knowledge and skills needed to perform everyday tasks confidently and safely. You will build and apply a repertoire of knowledge and the understanding and skills needed in order to design and make high quality prototypes and products for **Different Cultures**.

When possible you will work across the material areas:

**FOOD - TEXTILES- PRODUCT DESIGN****Year 9 Focus designer – French Designer Philippe Starck**

The year will be divided into 3 projects:

Project 1: Famous designer based project on the work of Philippe Starck - 12 weeks

Project 2: Designing for a Multi-cultural Client - 12 weeks

Project 3: Includes Summer Exam - 12 weeks

All projects will encourage sustainability

During and at the end of each project your work will be assessed in the following areas:

**KEYWORDS** Critical, multicultural, cuisine, Traditional culture , influence by America/Asia, environment protection, recycling, primary, secondary processing, perspective, isometric orthographic die cutting, CAM,CAD, precision

<p style="text-align: center;"><b><u>DESIGN</u></b></p> <p>You understand social, moral and cultural issues that link to the user needs            You can identify and solve a design situation with a broad design task that allows you to be creative            You can use research to write a detailed design specification which allows you to be creative.            You can use research to inform your designs and sketch creative responses            You have discussed your ideas with potential users.            Your annotation is detailed and you have a detailed plan to make your final design</p>	<p style="text-align: center;"><b><u>MAKE</u></b></p> <p>You can select the correct tools in your practical work and explain their function.            You can make good choices when selecting materials/ingredients.            You can explain the best processes to use in your practical work.            You are accurate with your work.            You work safely and can help others in their practical work.</p>
<p style="text-align: center;"><b><u>TECHNICAL KNOWLEDGE</u></b></p> <p>You understand the properties of some materials and know how they might benefit your product            You can work with a range of tools, materials and equipment.            You understand your choices and their characteristics</p>	<p style="text-align: center;"><b><u>EVALUATE</u></b></p> <p>You analyse existing products and use them for your ideas            You can test and evaluate your final product against your specification and improve on your product as a result            You understand the impact of your product on individuals, society and the environment.            You always check your work as it develops and make changes if necessary.</p>
<p style="text-align: center;"><b><u>FOOD PREPARATION AND NUTRITION</u></b></p> <p>You understand the principles of nutrition and health.            You can cook a range of savoury dishes so that you will be able to feed yourself and others a healthy and varied diet.            You are confident in a range of cooking techniques e.g selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways;</p>	<p>using awareness of taste texture and aroma to combine ingredients; adapting recipes.            You understand the seasonality and characteristics of a range of ingredients.</p>

**DURING AND AT THE END OF EACH PROJECT YOU WILL SET TARGETS TO IMPROVE YOUR WORK**