Overview:

Year 9 Design and Technology – covers Product Design & Make, and Cooking/Nutrition-taught in specialist technical workshops/cookery rooms. A variety of creative and practical tasks are undertaken to develop the skills required of a designer/maker. Cooking techniques and an understanding of nutrition and healthy eating are also developed.

Term 1:

Product Design

Your year starts with a Design & Make Assignment your task is to create a storage device out of the materials given to you. What it stores and how it looks will be up to you. Designing



involves model making and freehand sketching in 3D. You will learn how to bend and laminate plywood-applying this skill to your project if you wish. A main focus of this project is for you to demonstrate your

Textiles

creativity.

In Textiles you will experiment with a range of techniques to create a range of samples, including printing, dyeing and constructed textiles e.g. stitch & slash.



Term 2:

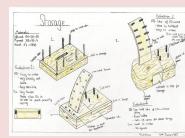
Product Design

This term you will design and make a slot together product. After some initial designing you will create a life size card model, which will act as a template for a plywood version. All parts must come out of one piece of A4 plywood. Parts should slot into position and hold together without any glue.



Textiles

You will take your sample pieces, modify them and assemble to create a panel/wall hanging.





DESIGN & TECHNOLOGY

Term 3:

Product Design

Focused Practical Tasks take place this term. You will work with LEGO kits again to consider different aspects of systems and control. You will also work in a small group to construct and test a trebuchet - and analyse its structure as well as its throwing mechanism. A mini thermoplastics project will involve cutting, heating and bending acrylic - manufacturing a holder for a phone or ear phones or something similar.

Food & Nutrition

You will be cooking a range of dishes building on your skills from previous years e.g. lasagne, sweet and sour. You will carry out an investigation into the effects of different varieties of potatoes when used in cooking. You will also research, plan and cook your own multicultural dish



