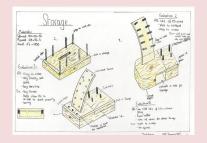
Overview:

Year 9 Design and Technology covers Product Design & Make, including Resistant Materials, CAD/CAM, Systems & Control, Textiles and Cooking/Nutrition — taught in specialist 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 continue to be developed.





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 creativity, creating a product that is well made and visually interesting.





followed by 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. Dishes will require a greater assembly of separate components. Dishes will include lasagne, sweet and sour and cheese cake for example. You'll also make your own pastry and make a selection of mini-pies. There will be an investigation into the effects of dif-

ferent varieties of potatoes used in cooking. You will also research, plan and cook your own multicultural dish





Textiles

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

Whilst working on practical tasks, you will be learning about the sustainability of textile products.

Your sample pieces will be further modified and developed with additional embellishment. The samples will then be cut

to shape and assembled to create a 3D object, decora-

tive panel or wall hanging.



