

Design and Technology - Scheme of Work Outline - Year 9.

Textiles	Resistant Materials /Electronics.	Cooking and Nutrition
<p>This module is about Designing and Making an Eco Bag.</p> <p>During this module pupils will learn:</p> <ul style="list-style-type: none"> ➤ How to analyse existing bags and determine what makes them successful ➤ How to look in detail at what the six R's of sustainability are and how they can be implemented in the design process ➤ How to produce a range of ideas for eco bags which meet the design brief ➤ How to develop their chosen idea into a final design ➤ How to produce different decorative techniques such as applique ➤ How to use the sewing machine safely and correctly and further develop their machine skills and techniques. ➤ How to work safely during practical work ➤ How to test and evaluate their final finished product and be able to suggest ways of improving it based on their conclusion. 	<p>This module is about Designing and Making a Solar Garden Light.</p> <p>During this module pupils will learn:</p> <ul style="list-style-type: none"> ➤ How to analyse existing products to assist their personal designs ➤ How to look in detail at what the six R's of sustainability are and how they can be implemented in the design process ➤ How to write a detailed specification for their product ➤ Drawing using a range of methods including basic sketching and two point perspective ➤ The basic concept of a circuit and a circuit diagram ➤ Basic modelling and testing of circuits ➤ How a variety of components work and how they can be used; switches resistors, LED's, capacitors, sensors ➤ How to manufacture a Printed circuit board (PCB) including soldering and the population of the board. ➤ How to test and evaluate their product against the design criteria and suggest ways of improving the product. 	<p>This module is about learning about how Bread, one of our staple foods is made.</p> <p>During this module pupils will learn:</p> <ul style="list-style-type: none"> ➤ How to work hygienically and safely when handling food. ➤ To understand how to prevent Food poisoning and understand the 4 C's of good food hygiene. ➤ Where ingredients come from and how they are utilised in food products ➤ Carry out a range of practical skills ➤ How to cook a variety of dishes using these skills ➤ How to think ahead about work, equipment and techniques ➤ How to look at existing food products and their ingredients ➤ How to evaluate what they have made and suggest improvements ➤ How to modify and adapt existing recipes and change ingredients according to seasonality and availability ➤ Learn about the major food groups and understand the functions of nutrients ➤ Learn how to analyse food products they have made using computer software.