

EPCHS Design and Technology Department: Year 9 Programme of Study

The course will be completed on a carousel. In year 9 the classes will undertake ½ year of food and ½ year of Design and Technology

Year/Term	Unit of Work	Intent	Skills
<p>September – February half term</p>	<p>Food</p>	<p>Within the 18-week course students will be carrying out lessons that build on their previous knowledge gained in year 7 and year 8. The written information that will be delivered will look in more detail at nutritional information.</p> <ul style="list-style-type: none"> • Health and Safety – following the guidelines for safe and hygienic food preparation. • Sensory Testing – What makes us eat food? Use of our five senses. Using descriptive words. • Nutritional needs – specific needs of individuals, including vegans, vegetarians, type 2 diabetics. • Factors affecting food choice – seasonal foods, food allergies and intolerance. <p>The students will be accessing a range of skills that have previously been addressed in year seven and eight. Further development of how to use the skills safely and with understanding. The following will be covered during both theory and practical lessons; knife skills, presentation skills, sauce-making including roux, all in one, and various consistencies in sauce making, proposing a menu, costing recipes, making a time plan.</p> <p>Practical work: To learn and develop skills in the following practical sessions:</p> <ul style="list-style-type: none"> • Brownies – melting method. • Savoury rice – chopping skills, absorption of water, simmering. • Budget Bolognese – simmering, boiling, frying, chopping skills. • Sizzling Stir fry – frying, seasoning, chopping skills. • Pasta Bake/Macaroni Cheese Sauce making –. show process of gelatinisation. • Chicken Satay - frying, seasoning, chopping, dicing. 	<ul style="list-style-type: none"> • Listening • Writing • Reading • Making • Numeracy • Observation • Organisation • Time management • Accuracy in weighing and measuring • Independent learning • Cultural awareness
<p>February half term- July</p>	<p>Design and Technology</p>	<p>Within the 18-week course the students will be building on the skills and knowledge that they have gained in year 7 and 8. The students will be carrying out projects that will allow them to have insight into GCSE courses. They will cover the following information in the two projects that they have to complete:</p> <ul style="list-style-type: none"> • To recognise how existing designs can be used to generate a new product. • To create a design specification and use this to aid the design of your product. 	<ul style="list-style-type: none"> • Listening • Teamwork • Reading instructions • Safety • Research • Designing • Making • ICT • Use of sanding, pillar drilling and positioning.

		<ul style="list-style-type: none">• Consider colour combination/theme/shape/size.• Introduced to Crumble software.• Evaluation of the design against the specification <p>Project one: Driverless Cars</p> <p>This project will be building on the information gained in year 8 on circuits. The students will be controlling a car using a computer program called 'Crumble'. They will have to follow instructions to allow the car to move in different directions and for different times.</p> <p>Project two: Sustainability</p> <p>The second project will be on sustainability. The students will be creating a product for the future that is sustainable. To access a range of skills that have been addressed in year seven and eight.</p> <ul style="list-style-type: none">• Sanding• Pillar drilling• Working with different materials <p>To learn and develop skills in the following practical sessions:</p> <ul style="list-style-type: none">• Use of laser cutter• Sanding• Shaping and positioning.	
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