

KS3 Curriculum

<p>Year 7 In KS3 the pupils are taught on a carousel allowing them all to experience product design, graphics, resistant materials and food technology.</p>		
<p>Design technology The curriculum in Year 7 is designed for students to develop their knowledge, skills and understanding of the technological and creative world in which we live. It begins with an introduction to health & safety in the workshop and food technology laboratory before beginning a series of projects. For example one project will focus predominantly on graphics and product design. In this project, pupils learn about the design use of plastics and paper/card and the manufacturing techniques of vacuum forming. They are then allowed to put this knowledge to use and develop their practical skills involving vacuum-forming process as they work on their finished article. A second project has a greater emphasis on resistant materials, whereby the importance of safe practices in the workshop are reinforced and pupils learn about the properties of wood as a design material. They develop their practical skills of cutting/sawing/sanding/filing/drilling in the production of their finished article.</p>	<p>Food preparation and nutrition Students begin with an introduction to health & safety in the food technology laboratory, focussing particularly on food hygiene. The curriculum in Year 7 is designed to allow pupils to learn about and apply the principles of nutrition and health. They will cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. Through the planned activities, they become competent in a range of cooking techniques: for example, selecting and preparing ingredients; using utensils and electrical equipment safely (knife skills), and applying heat in different ways. They are able to use an awareness of taste, texture and smell to decide how to season dishes and how to combine ingredients understand the source, seasonality and characteristics of a broad range of ingredients.</p>	<p>Art The curriculum in KS3 is designed for pupils to develop their creativity and ideas, and increase proficiency in their execution. In Year 7, pupils complete three projects and in each one, they will study the work of a particular artist and then work with a selection of media to work on various techniques. Their sketchbooks are used to practice techniques and also to record and annotate their work. The projects are designed so that pupils are also given the opportunities to explore other cultures, for example when designing their own African mask.</p>
<p>Year 8</p>		
<p>Design technology The curriculum in Year 8 is designed for students to build upon their knowledge and skills from Year 7. Students are encouraged to become more independent learners through creative thinking, designing and making using a variety of media, components, tools equipment and processes to create original products. One project will again focus on graphics & product design, and the pupils are able to build on their knowledge of plastics in utilizing a new manufacturing technique of plug and yoke. Students also begin to work with MDF and develop their knowledge of and skills in 3D design. A second project has a graphics & textiles focus in which pupils learn about the use of colour and more advanced graphics techniques. Their practical work also enables them to develop hand-skills in sewing and an introduction to machine sewing.</p>	<p>Food preparation and nutrition The importance of hygiene and safe working practices in the kitchen is reinforced. The curriculum in Year 8 builds on the knowledge and skills developed earlier, allowing the pupils to increase their repertoire of dishes. They learn more about the food science essential in cookery, in both the choice of ingredients and in the use of particular techniques such as the gelatinisation of sauces. Through the planned activities, they become competent in a wider range of cooking techniques.</p>	<p>Art In Year 8 pupils again complete three projects which are planned to allow pupils to continue to develop a critical understanding of artists, architects and designers, expressing reasoned judgements that can inform their own work. Students are again taught to use a range of techniques to record their observations in sketchbooks, journals and other media as a basis for exploring their ideas. They are able to progress in their use of a range of techniques and media, including painting to increase their proficiency in the handling of different materials. They are given the opportunity to analyse and evaluate their own work, and that of others, in order to strengthen the visual impact or applications of their work, and also to learn about the history of art, including periods, styles and major movements from ancient times up to the present day.</p>

Year 9
Design technology

The curriculum in Year 9 has a greater emphasis on the pupils' computer-based knowledge and skills. They will use 2D Design, CAD/CAM, and Photoshop in their planning and graphics work. In their practical projects, pupils will develop the knowledge and skills of sublimation printing.

Food preparation and nutrition

The curriculum in Year 9 builds on the knowledge and skills developed earlier, allowing the pupils to further increase their repertoire of dishes. They learn more about the some of the ethical choices inherent in cookery, particularly in the choice of ingredients. They learn in more detail the science behind healthy dietary choices. Through the planned activities, they become competent in a wider range of cooking techniques, including baking and the creation of sweet dishes.

Art

In Year 9 pupils again complete three projects which are planned to allow pupils to continue to develop a critical understanding of artists, architects and designers, expressing reasoned judgements that can inform their own work. Cultural appreciation in their work extends to a study of Chinese art. The projects allow pupils to develop their techniques in 3D representation and the depiction of nature, for example in their studies of mini-beasts.