Year 9 Design Technology		
Rotation	Age Related Expectations (ARE)	
Skills Building (various material/processes) The purpose of the Year 9 SOW is to introduce students to theory and practical content that features in the GCSE specification. Students will explore through theory and mini-makes different material areas ranging from polymers, smart and modern materials, timbers and papers/boards. They will also learn how to independently and safely use tools/equipment. Overview of the knowledge and skills covered in this unit: Polymers theory (thermoplastic, thermosetting and elastomers). Polymer practical (coat hanger, acrylic and the line bender). Polymer practical vacuum forming. Smart Materials theory and practical tasks. Ergonomics and anthropometrics. Inclusive design. Disability design challenge. Timbers theory and sustainability. Flat packed furniture practical. Biomimicry and design strategies.	Posign Students will use a variety of approaches to generate creative ideas and avoid design fixation. Students will develop and communicate their design ideas using a variety of methods. This may include annotation, 2d/3d views, detailed plans and prototyping/modelling. Make Students will select and use correctly and safely specialist tools/equipment/machinery to complete practical tasks. Students will become competent in a range of practical skills and techniques to produce a successful outcome(s). Students will select from and use a range of materials/components taking into account their working properties. Evaluate Students will test, evaluate and refine their ideas against the design brief/specification. Students will understand developments in technology around society/environmental impacts and the wider impact it has on individuals.	

Year 9 Engineering		
Rotation	Age Related Expectations (ARE)	
Purpose: In this unit, students learn how to read engineering drawings to create a product. They will also study developments in technology to help lay the foundation for GCSE study. Students will build on their practical skills and will be introduced to tools and equipment used at GCSE level such as dividers, scribe and line bender. Overview of the knowledge and skills covered in this unit: Metals and properties link to products – Technology developments. Recap on drawing techniques (isometric) turning 2D into 3D drawings. Orthographic drawing techniques/engineering drawing and manufacturing log. CAD & CAM theory. 2D design and Tinker CAD to create practical parts. Aeroplane practical product (demonstrating a range of hand produced skills). Polymers theory (thermoplastic and thermoset) and the use of the line bender.	 Students will use a variety of approaches to generate creative ideas and avoid design fixation. Students will develop and communicate their design ideas using a variety of methods. This may include annotation, 2d/3d views, detailed plans and prototyping/modelling. Make Students will select and use correctly and safely specialist tools/equipment/machinery to complete practical tasks. Students will become competent in a range of practical skills and techniques to produce a successful outcome(s). Students will select from and use a range of materials/components taking into account their working properties. Evaluate Students will test, evaluate and refine their ideas against the design brief/specification. Students will understand developments in technology around society/environmental impacts and the wider impact it has on individuals. 	



Year 9 Food		
Rotation	Age Related Expectations (ARE)	
Purpose: Students will gain an understanding of different Hospitality and Catering establishments and job opportunities within the industry. They will also understand the different types of food service. This is being taught now to give students an introduction into Hospitality and Catering which they can then progress and choose as an option in Year 10. This unit aims to provide students with a grounding of basic and medium with some complex preparation and cooking skills, this includes knife skills, use of the hob and oven, weighing and measuring accurately. Presentation and plating is a key focus in practical lessons. Students will learn how to plate and present to a 'fine dining' standard which is the expectation in Years 10 and 11. The practical lessons cover a range of savoury and sweet dishes which students should then be able to repeat independently at home. The skills learnt in Year 9 will then be developed further in Years 10 and 11 if chosen as an option. Overview of the knowledge and skills covered in this unit: Introduction to Hospitality and Catering and job roles. Pizza - Knife skills - Medium & Complex Chopping techniques. Job roles within Hospitality and Catering. Chicken nuggets. Plating - Savoury dish. Types of Food service. Food establishments. Curry and naan bread. Presentation - sweet dish. Swiss roll - whisking/aeration.	1. Hygiene & Safety Pupils understand the basic principles of food hygiene & safety. 2. Cooking Techniques and Methods Pupils are becoming competent in a range of cooking techniques and methods. 3.4. Preparation skills and use of equipment Pupils can prepare different ingredients in order to cook a variety of sweet and savoury dishes. Pupils can use a variety of utensils and electrical equipment. 5. Hospitality & Catering Pupils will understand how the Hospitality and Catering Industry operates.	

Year 9 New & Emerging Technologies: 3D Printing		
Rotation	Age Related Expectations (ARE)	
 3D Printing and CAD/CAM Purpose: Students are to understand how to use modern designing methods making use of TinkerCAD and Google Sketchup to 3D model. Overview of the knowledge and skills covered in this unit: Identification of product, existing product research. 3D printing materials theory PETG vs PLA. Alessi – company research and product analysis. Writing a design specification. Designing an egg cup from external stimuli. Development of design ideas. TinkerCAD – designing the final product. Conversion to an STL file to 3d print. Product testing by learning how to boil and egg (eggs and soldiers product testing). Extension CAD tasks - Google Sketchup architecture and drawing a home and its interior. 	Design Students will use a variety of approaches to generate creative ideas and avoid design fixation. Students will develop and communicate their design ideas using a variety of methods. This may include annotation, 2d/3d views, detailed plans and prototyping/modelling. Make Students will select and use correctly and safely specialist tools/equipment/machinery to complete practical tasks. Students will become competent in a range of practical skills and techniques to produce a successful outcome(s). Students will select from and use a range of materials/components taking into account their working properties. Evaluate Students will test, evaluate and refine their ideas against the design brief/specification. Students will understand developments in technology around	

Year 9 Textiles		
Rotation	Age Related Expectations (ARE)	
Alexander McQueen cushion Purpose: Build skills in CAD and further develop construction skills Overview of the knowledge and skills covered in this unit: Understanding a designer's work. Developing a theme in a piece of work. Machine quilting techniques. CAD skills through pattern creation in PIXLr. Random pleating and constructed pleating. Hand stitching development – sashiko.	 Print design – variety of digital manipulation techniques used. Thoughtful response to a theme through use of pattern and colour Effective manipulation of fabric -machine and hand techniques. Machine stitching demonstrates good control and construction. 	
 Printing onto satin with a heat press – large scale. Applying a fabric manipulation technique. Zip placement. 		