

Design and Technology: Year 9 Overview

Topic 1 – Food

Students study the principles of raising agents and experiment with ways to make and modify bread. These recipes are developed further taking into account taste, texture, aroma and appearance (sensory testing). The introduction of meat in year 9 allows students to learn more about food safety, hygiene, poisoning and the importance of food storage. Students develop practical skills built from previous years and use this to make chicken stir fry, fajitas, spaghetti bolognese, soda bread, pizza and swiss roll. Students are introduced to the NEA2 as a mini project to prepare for the GCSE.

Topic 2 - Product in a Tin

Students gain experience with the design and make process by identifying a need and a client to design a product that meets their criteria. The only restriction is that the product has to fit into a 40g Pringles tin. Pupils have to research the problem, design, develop and then make the product to a high standard using material from at least 2 different material areas.

Topic 3 - GCSE Prep

Students will complete a project that follows the same model as the NEA (Non Exam Assessment) element of GCSE Design and Technology. They will work with a client and investigate a given design brief leading to a specification. They will present their research and development (which includes CAD modelling of their chosen prototype) in the form of an electronic portfolio. Alongside the mini NEA, students will also cover some GCSE theory and content that forms the core knowledge of GCSE Design and Technology.

Topic 4 – Textiles

Students will explore the use of non-traditional Textile materials – timber, polymers, metals and card – and their use in textile products. They will experiment using traditional sewing techniques on these materials, using different artists to influence their development. Their final task will be to take these unusual materials and traditional techniques and combine them to create a tea light holder.