

Hartford Church of England High School – Year 9 – Design Technology

Year 9	Design	Technology	Food
Topic(s)	Sustainability & Polymers (Aluminum device stand)	CAD CAM & Design eras (mood light)	Food Choice and Diet related Diseases
Focus	The opportunity for students to further develop and apply knowledge of sustainability, applying this to the analysis of products. To follow the design process, similar to that at GCSE (identify a client, propose a specification, develop designs and review to the specification prior to manufacturing the final piece and evaluating it.	This is primarily a practical based unit of work where students apply and further develop knowledge and skills they have experienced throughout KS3. This unit along with many of the others in Design Technology follow the design process (investigate, design, make and evaluate).	The opportunity for students to further develop and apply knowledge of cooking and processing foods and food hygiene. To determine how unhealthy diets can lead to or make people more susceptible to certain diseases. Cooking skills and Food hygiene.
Vocabulary	Thermoplastic, Thermoset Plastic, Bioplastics, Finite, Non-Finite, Model, Chain Drill, Prototype, Logo, Mock up, Biodegradable, Folding Bars.	Characteristic, Iconic, Influence, Oblique, Incorporate, Isometric, Elaborate, Nouveau	Diabetes, Insulin, Coronary Heart Disease, Atherosclerosis, Plague, Enamel, Osteoporosis, Anemic, Organic, Intensive farming, Saturated Fats, Unsaturated, Refined.
Assessment	MST1- product analysis using 6Rs of sustainability MST2- scale drawing and evaluation to specification of chosen design. HST written- Covers all knowledge and learning for the unit of work. HST practical- The completed device stand.	MST1- scale drawing of design showing planning for CAD CAM. MST2- Assembly of lamp base. HST written- Covers all knowledge and learning for the unit of work. HST practical- The completed mood light	MST1- Food choice and provenance MST2- Knife skills (bolognaise/ meatballs) HST Written- Food choice, diet related diseases. HST Practical- Nutritional needs project
Curriculum Thread	Technical Knowledge, Design, Manufacture, Evaluate	Technical Knowledge, Design, Manufacture, Evaluate	Technical Knowledge, Modify (design), Manufacture (Food Preparation) Evaluate
Wider Reading	How to Fix the Planet (When You're a Teenager): A simple guide to changing habits that can help fix the planet. by Jen Zead (Author)	CAD/CAM: Concepts and Applications By Chennakesava R. Alavala	The Food Revolution: How Your Diet Can Help Save Your Life and Our World Enough: How your food choices will save the planet