## Year 9 Term 1

To ensure our curriculum provides a broad range of experiences and learning opportunities, students will study a range of subjects on a carousel. These subjects will last one term and all students will have the opportunity to experience these subjects over the course of an academic year.

academic year.			
Design and Technology	<ul> <li>Students in year 9 have not experienced Design and Technology previously – this course is new starting in September 2022.</li> </ul>	<ul> <li>Students will undertake a product analysis task using ACCESS-FM, and research products made by the Alessi Design Company to help them design and manufacture a desktop USB LED lamp.</li> <li>Develop a variety of 2d and 3d drawing skills incorporating annotation.</li> <li>Safely use a variety of tools and techniques which include tenon saw, coping saw, pillar drill, disc sander and soldering iron.</li> <li>CAD modelling using the iPad/computer</li> </ul>	<ul> <li>Students who choose         Design and Technology         (Product Design) for         GCSE will continue to         investigate a wide range         of manufacturing         processes using both         traditional and modern         methods (CAD/CAM)         including 3d printing.</li> <li>Manufacture a Skills Bot         using a variety of         different materials and         processes including         pewter casting, strip         heating, vacuum         forming with metal,         polymers and timber.</li> <li>Develop skills to         produce 'working         drawings' using both         traditional and modern         techniques.</li> </ul>
Food	<ul> <li>Students learnt more about nutrition and the effects of food on the body, they also focus on food bacteria, and this effects the body.</li> <li>We also looked at food choices and why different people eat different things.</li> <li>Students also got to practice their practical skills</li> </ul>	In Year 9 Students further hone their practical skills, learning more challenging skills such as choux pastry and sauce making such as roux, as well as pasta making and enriched bun doughs.	This prepares students to take the GCSE Hospitality and Catering Qualification, with all the skills learnt in year 7,8 and 9 studnets are now ready to use put these to the test and plan and create a two course meal.