



DESIGN & TECHNOLOGY - YEAR 9

USB Light Project

The aim of this project is to give you an insight into GCSE Design and Technology. It is carried out in a similar way to Non-Examined Assessment (coursework). It provides the opportunity for you to develop the design process skills learnt and practised in Year 7 and 8 by allowing you to work through a full iterative design process. You will write your own design brief and specification, develop primary and secondary research skills, and manage a project from beginning to end. You will further develop your pictorial and technical drawing skills whilst designing and developing a wide range of design ideas. You will model your designs through a range of techniques, including CAD and further develop your practical skill when manufacturing using processes and materials of your choice.

Scroll Project

This is a focus practical task which allows you not only to develop your metal working skills but allows you to work as a team. You will learn about structures, triangulation, scale, modelling, metals and alloys, joining and scrolling methods and scales of production. You will work as part of a production line to produce an accurate product to a given specification. This project will prepare you for BTEC Engineering as well as GCSE Design and Technology.

Bookend Project

This project will give you an understanding of the categories, properties, and characteristics of timber (softwood/hardwood/man-made boards). You will learn about range of joints that can be used in frame or box manufacture and you will understand the range of different finishing techniques that can be used on the timber.

You will be given the opportunity to design and create your own pair of bookends and will develop your skills in marking out accurately and using a range of equipment and processes used in wood working.

Food

This year in food you will be given the opportunity to use a range of practical equipment in the food room. The recipes are especially centred around building on skills learned in y7 and 8 and are therefore more challenging (maids of honour has cake making method and pastry making method and shaping skills) To instil knowledge of methods of cooking and how they are categorised (dry, moist and fry) and how one ingredient can be cooked using a variety of methods to achieve different outcomes. Recipes link to categories; chowmein (fry and moist), Maids of honour (dry), savoury rice (moist).

Notes:

Notes:

