

KS3 – Year 9 Design and Technology, Textiles and Food and Nutrition

Content (Intent)	Links to prior learning	Skills and Assessment (Implementation)	Expected Learning Outcomes (Impact)
Food and Nutrition <ul style="list-style-type: none"> • Life skills that enable them to feed themselves and others. • Cook a repertoire of predominantly savoury dishes • Select the appropriate cooking methods and equipment. • Operate safely in a kitchen • Sensory analysis and evaluation • Evaluating and analysing their work and that of others • Key temperatures • Emulsions • British and International cuisines • Costing a dish • Steam as a raising agent 	Consolidate learning from years 7 and 8	Skills will be developed during both practical and theory lessons. Skills: <ul style="list-style-type: none"> • Use of hob • Knife skills • Use of oven • Rubbing in • Use of equipment • General practical skills • Steam as a raising agent A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course – students to complete a mini-NEA 2 independently	To cook a range of dishes: <ul style="list-style-type: none"> • Chicken bites, wedges, and a sauce • Choux pastry filled and decorated • Homemade pasta and a sauce • Bread making • Mini roast dinner • Plan and cook a meal for a purpose • Cost a dish and analyse if the meals offer value • Make reasonable adjustments/ improvements to dishes
Textiles <ul style="list-style-type: none"> • Produce creative work through designing and practically through making • Sustainable fabrics – working with donated fabrics 	Consolidate learning from years 7 and 8	Skills will be acquired through practical lessons. Skills: <ul style="list-style-type: none"> • Use of the sewing machine • Stencilling 	At the end of the course students will produce a washbag for themselves which will incorporate the skills that they have acquired and practised throughout the duration of the course. They will

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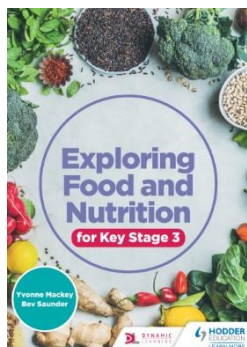
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<ul style="list-style-type: none"> • Apply practical skills to be able to make a washbag • Develop essential skills so that items of clothing can be mended opposed to buy new (sustainability) • Understand health and safety in the textiles room • Design movements • Existing products • Synthetic and natural fibres 		<ul style="list-style-type: none"> • Tacking and seam allowance • Reverse applique • Couching • Attach a zip <p>A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course.</p>	<p>also make a washbag that will be donated for sale to Thames Hospice.</p>
<p>Resistant Materials</p> <ul style="list-style-type: none"> • Produce creative work through designing and practically through making • Apply practical skills to be able to produce a • Using the scroll saw and the pillar drill independently • Using the sander to create smooth edges. • Using a wide range of hand tools • Apply health and safety in the workshop to work independently • Problem solving • Functionality and aesthetics 	<p>Consolidate learning from years 7 and 8</p>	<p>Skills will be acquired through practical lessons</p> <p>Skills</p> <ul style="list-style-type: none"> • Using the sander to create smooth edges • Use of hand tools • Use of machinery • Measuring • Joint making • Testing <p>A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course.</p>	<p>At the end of the course students will produce a which will incorporate the skills that they have acquired and practised throughout the duration of the course</p>

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Resources and/or activities to support learning

Food and Nutrition



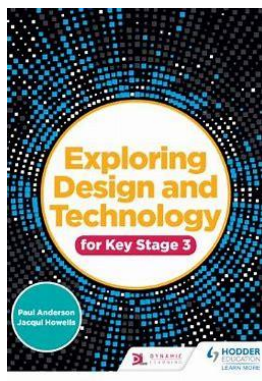
Encourage your child to watch programmes such as:
<ul style="list-style-type: none">● MasterChef● Great British Bake off● Food Unwrapped● Great British Menu
Follow celebrity chefs such:
<ul style="list-style-type: none">● Jamie Oliver● Nadiya Hussain● Lorraine Pascale● Monica Galetti

Food a Fact of life website is a great resource offering worksheets, PowerPoints and recipes covering topics taught in the classroom.

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[Free education resources for teaching young people aged 3-16 years about where food comes from, cooking and healthy eating, and teacher training. - Food A Fact Of Life](#)

Design and Technology / Textiles



Encourage your child to watch programmes such as:

- The Great British Sewing Bee
- All that Glitters
- The Repair Shop
- Find it, Fix it, Flog it.

Places to visit

[The Design Museum](#)

[The V&A Museum](#)

[KS3 Design and Technology - BBC Teach](#)