

Subject	Technology		
	Interpretation of National Curriculum into Year group Endpoints		
Year	Term 1	Term 2	Term 3
9	<p>Architecture Language of good and bad buildings - judging buildings using a range of Criteria Sustainability - encouraging people in the community to embrace sustainability Landscape Architecture - designing a community garden on the school site Understanding of a range of roles in the Construction industry</p> <p>Resistant Materials - Dog Tags: Marking out, cutting, shaping, drilling, lettering and polishing metals; classification of metals; Wood puzzle: Use of working drawings; classification of timbers; marking out, cutting, jointing, finishing of timber. Group work challenge: Identifying design opportunities; writing a brief and specification; use of modelling to develop a design idea.</p> <p>Hospitality and Catering Review how to work safely and hygienically in the kitchen. Students will also review nutritional value of different food groups. A range of practical skills will be developed including knife techniques, different cooking methods such as baking, frying, simmering etc. Some practicals will include, soup, nachos and salsa, macaroni cheese and marble tray bake.</p>	<p>Architecture - design of an eco community centre: Identify target groups in the community, identification of suitable sites, surveying, scale drawing and modelling, sustainable materials and features within buildings, design of eco centre using CAD</p> <p>Resistant Materials - Small volume mass-production techniques involving casting with pewter. Design and manufacture of a ring, design and production of a reusable mold using CAD and CAM. Rapid prototyping and testing, leading to the manufacture of the product. Working to plans - manufacture of a timber doorknocker given a set of plans and the necessary timber. Marking out, cutting, shaping, assembly and surface finishing.</p> <p>Textiles - Practical learning; Colour Techniques - Putting to use all prior learning in term 1. Practical learning, through making childrens clothing from used bed sheets for a third world country. Theory - Electronic &amp; programmable components and how they are implemented into products. Mechanical components &amp; devices; how they are used and the theory behind the gears and pulleys.</p> <p>Hospitality and Catering - Students will continue to develop their theory knowledge including; nutritional value of foods, different types of catering establishments, and food safety and hygiene. Students will also continue to build on their exam technique ready</p>	