

Key Stage 3 Curriculum Overview

Year Group	Term 1	Term 2	Term 3
Year 7	<p>Students will spend a term studying each area:</p> <ul style="list-style-type: none"> • Graphics – Students develop their skills in writing specifications and developing design ideas whilst making a paper craft character • Food – Students develop knowledge and understanding of ingredients and healthy eating. They will acquire and demonstrate the principles of food hygiene and safety, food preparation and cooking techniques and apply knowledge to make informed choices. • Engineering – Students will understand what an engineer is and what they do to improve our lives, understand basic material knowledge, develop general knowledge of workshop health and safety, production planning, use of hand tools correctly and in a safe manner. Students will also develop and apply 3D CAD skills. 		
Year 8	<p>Students will spend a term studying each area:</p> <ul style="list-style-type: none"> • Graphics - Students develop design and make skills and techniques safely and accurately using a range of cutting tools and equipment. Students will develop their knowledge and understanding of CAD/CAM using 2d design and the laser cutter to design and manufacture the front of their models • Food – Students will deepen their knowledge of the principles of nutrition and healthy eating and learn about sauce making. During each practical lesson students will further develop and demonstrate the principles of food hygiene and safety. • Engineering – Students will develop a deeper understanding about the different areas of engineering that you can specialise within if you were an engineer. Develop material knowledge of metals and polymers, gain an awareness of forces and how they affect structures. Students will also develop practical skills for working with metals and polymers and continue to develop 3D CAD skills. 		
Year 9	<p>Students spend 2x half term in each area.</p> <ul style="list-style-type: none"> • Graphics – Project 1 Magazine cover / Project 2 - LED light. Students are to develop their design skills using both traditional sketch work and then CAD based final ideas. Students are to develop their knowledge and understanding of graphic design and illustration. • Food - Cooking methods / dietary needs. Students to develop their knowledge of vitamins and make a dish that contains a wide range of vitamins. Students can develop knowledge of a range of special diets. Students understand the function of the main ingredients used to make pastry. • Engineering – Project 1 Robotics / Project 2 - Keyring/phone stand. Students develop maths and science understanding within the engineering world and develop the use of robotics and computer programming within an engineering environment. Students also develop a range of hand skills in the workshop through the manufacture of a focussed practical task. 		