



The High School  
**Leckhampton**

# Year 9 DESIGN TECHNOLOGY

## Topic Titles

PRODUCT DESIGN: Accessory Holder

PRODUCT DESIGN: Set Design

TEXTILES: Busy Book

FOOD & NUTRITION: Bake Off

## Intent

Design and technology prepares students to participate in tomorrow's rapidly changing world. They learn to think and intervene creatively to solve problems and become increasingly autonomous as well as collaborative team members. Students must look for needs, wants and opportunities and respond to them by developing a range of ideas and solutions. They combine practical skills with an understanding of aesthetics, social and environmental issues, function and industrial practices. As they do so, they reflect on and evaluate present and past design and technology, its uses and effects. Through design and technology, all students can become discriminating and informed users of products and innovators. The DT department aims to be a stimulating and inviting place where all students feel capable, supported, and challenged, whilst enjoying their learning.

## Links with other subjects

**Art** – Design process, drawing, rendering, annotation, aesthetics

**Science** – Properties of materials

**English** – Literacy skills, analysis and annotation, literature, theatre and production

**Geography** – Food provenance, food miles

**PSHE** – Self-Care (cooking), child development

**Maths** – Measurement, units, scale, ratio, area, volume, numeracy

## How will knowledge and skills be taught?

Throughout the academic year, students engage in four diverse brief-based projects designed to foster their proficiency at to prepare for GCSE. These projects span across all DT areas, including product design, textiles, and food and nutrition. While each project has its unique subject matter and requirements, the core skills of designing, crafting, assessing, and technical knowledge remain consistent throughout the curriculum and align with formative assessment objectives. Students work in booklets designed specifically for each project to record all aspects of their creative journey, including designs, CAD/CAM, digital research and evaluation of products as well as understanding and evidence of health and safety. We are proud to offer a range of DT opportunities to all students and enable them to develop personal and meaningful responses to a range of briefs.

## How can parents help?

By encouraging positive engagement with the subject and a familiarity with the resources provided on the VLE. Students complete all tasks, including homework, in their project booklets so engagement with this resource at home and support with development of their ideas and evaluation of their concepts and products would be very beneficial. Support too with organisation of ingredients ensuring these are brought in on the correct days is essential and very much appreciated. Watching relevant television programmes such as *The Repair Shop*, *Grand Designs*, *Great British Sewing Bee* and *Bake Off* can give the subject real-world context. Students should be encouraged to undertake thorough and independent research, draft and edit written work which should always be personal, not copied and pasted and use subject specific vocabulary, appropriately.

## Recommended Reading and Preparation for Learning

The Handbook of Set Design – Colin Winslow  
The Handbook of Model making for Set Designers – Colin Winslow  
The Great British Sewing Bee: The Skills - GBSB  
Process: 50 Product Designs from Concept to Manufacture – Jennifer Hudson  
50 Fantastic Ideas for Exploring Food – Judith Horvath  
Ready, Set, Dough! – Rebecca Lindamood  
Animal Farm – George Orwell

### Websites:

[foodandfactoflife.org.uk](http://foodandfactoflife.org.uk)  
[technologystudent.com](http://technologystudent.com)  
The Design Museum  
The V&A Museum  
Harry Potter Studio