

**PURPOSE OF STUDY**

Design and Technology at Mark Rutherford School aims to inspire and motivate students through a rigorous and stimulating curriculum, students develop their skills and understanding through a wide range of experiences via a rotation, using different materials including food, looking at variety of different contexts throughout the key stage.

Year 9 sees the students extend their knowledge and skills through a wide variety of contexts looking at past designers, as well as the role and responsibilities of designing for the modern world. Students embed these skills again by working in multi-material areas and extend knowledge and skills through a wide variety of contexts ensuring students have experiences that will help set them up for study at KS4.

In Food and Nutrition, students understand and apply the principles of nutrition and health. They cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. Students become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] understand the source, seasonality and characteristics of a broad range of ingredients.

Rotation DT	Rotation 1 FOOD		Rotation 2 FOOD
Health & Safety 3D Room/Architectural model	Food & Nutrition		Food & Nutrition
<p>Recap Health &amp; Safety requirements - including workshop rules and contract.</p> <p>Design: drawing a room plan and isometric room design inspired by their own room</p> <p>Research and exploration – Pop Art aesthetic</p> <p>Make: exploration of card construction methods to create furniture.</p> <p>Project focus is to strengthen pupil accuracy and drawing skills, to ensure a solid foundation skill set.</p> <p>Evaluate: Against a specification, taking into account the views of others.</p> <p>Technical knowledge: drawing in plan and isometric view.</p> <p>Paper and card construction techniques.</p> <p>Use of cutting tools</p>	<p>Recap on hygiene and safety: Healthy and safety contract.</p> <p>Macro Nutrients and Micro-Sources, functions and deficiencies</p> <p>Tots to Teens diet through life stages</p> <p>Energy through life stages; BMI, energy balance</p> <p>Nutrition and Health</p>	<p>Diet related issues in teenagers</p> <p>Seasonal cooking part 3</p> <p>Food provenance</p> <p>Food choices</p> <p>Design and make Christmas cake/ Easter cooking</p>	<p>Food Science</p> <p>British cookery</p> <p>Foods from around the World.</p> <p>Great British bake-off challenge</p>