

POP ART NAME PLAQUE

YOUR NAME. YOUR STYLE. YOUR ART. ♥

Year 7 students design and make their own pop art inspired name plaque. We explore the Pop Art movement, typography and colour to create bold, personalised designs. Then we bring our ideas to life using woodworking tools, acrylic paints and markers!

BOLD COLOURS. STRONG LINES. BIG IMPACT!



OUR PROCESS

1. RESEARCH



Explore Pop Art artists, typography and collect inspiration.

2. DESIGN



Experiment with fonts, layouts and colour combinations.

3. MAKE



Cut out your design using coping saws or scroll saws.

4. SAND



Sand edges and surfaces to make your piece smooth.

5. PAINT & DECORATE



Bring your design to life with acrylic paints and acrylic markers!

6. FINISH



Add final details and make your plaque uniquely yours!

MDF – PERFECT FOR CREATIVITY

- ✓ Smooth surface – easy to paint
- ✓ Strong and durable
- ✓ Consistent and easy to cut
- ✓ Great for detailed designs



TOOLS & TECHNIQUES



COPING SAW
Great for curves and detailed shapes.



SCROLL SAW
Ideal for intricate designs and smooth cuts.



SANDERS
Smooth edges and surfaces for a professional finish.



ACRYLIC PAINTS
Bold, bright and perfect for Pop Art!



ACRYLIC MARKERS
Add outlines, details and strong graphic effects.

POP ART INSPIRATION



ROY
LICHTENSTEIN



ANDY
WARHOL



KEITH
HARING

TYPOGRAPHY MATTERS!

ABC **ABC** **ABC**

BOLD

BLCK

COMIC

THE RIGHT FONT CAN MAKE YOUR NAME POP!

WHAT YOU'LL LEARN

- ★ About the Pop Art movement
- ★ Typography and design principles
- ★ Using woodworking tools safely
- ★ Precision cutting and finishing
- ★ Painting techniques and colour theory
- ★ Designing something personal and meaningful



★ BE CREATIVE. BE BOLD. BE YOU. ♥

AFRICAN TEXTILE CUSHION

DESIGN IT. PRINT IT. SEW IT. LOVE IT.

Year 7 students explore the rich heritage of African textiles and create their own unique cushion. From hand drawn designs to digital printing and stitching, we learn skills, discover culture and bring creativity to life!

INSPIRED BY CULTURE. DESIGNED BY YOU.

YOUR DESIGN,
YOUR STORY,
YOUR CULTURE.

OUR PROCESS

1. EXPLORE



Learn about African textiles, their cultural importance, patterns and colours.

2. DESIGN



Create your own design using acrylic markers inspired by meaning and symbol.

3. SCAN



Scan your design into the computer.

4. DIGITAL PRINT



Copy, paste, flip and rotate your design to create a seamless repeat pattern.

5. HEAT PRESS



Print your design and heat press it onto fabric to bring it to life.

6. SEW



Use the sewing machine to make your cushion cover.

7. FINISH



Insert the cushion and celebrate your amazing work!

WHAT YOU'LL LEARN



AFRICAN TEXTILES
Discover the history, culture and meaning behind patterns and colours.



DIGITAL DESIGN
Learn how to use technology to create repeat patterns and prepare for printing.



TEXTILES EQUIPMENT
Be introduced to all equipment in the textiles room and learn to use it safely.



SEWING SKILLS
Learn how to use a sewing machine and make a professional cushion cover.



CREATIVITY & PRIDE
Express your ideas, take pride in your work and celebrate your culture.

AFRICAN TEXTILE INSPIRATION



KENTE CLOTH



BOGOLANFINI
(MUDCLOTH)



ADIRE



KUBA CLOTH



ANKARA
(WAX PRINT)

EQUIPMENT YOU'LL USE



SEWING MACHINES



SCANNER & COMPUTER



HEAT PRESS



FABRIC & THREAD



SCISSORS & PINS



RULERS & MARKERS

YINKA SHONIBARE



Explore the work of Yinka Shonibare and how he uses African textiles to celebrate culture and identity.

WHY THIS PROJECT MATTERS



- ✓ Builds cultural awareness and respect
- ✓ Develops practical and creative skills
- ✓ Encourages independence and confidence
- ✓ Creates something useful and meaningful

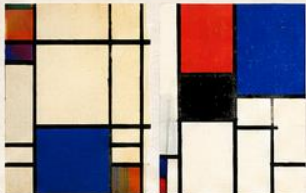
LEARN. CREATE. CONNECT. CELEBRATE CULTURE.

DE STIJL & MODERNISM

PAINTED KEYRING

INSPIRED BY **BALANCE**. **SIMPLICITY**. **FUNCTION**.

INSPIRED BY...



PIET MONDRIAN



THEO VAN DOESBURG



BAUHAUS DESIGN



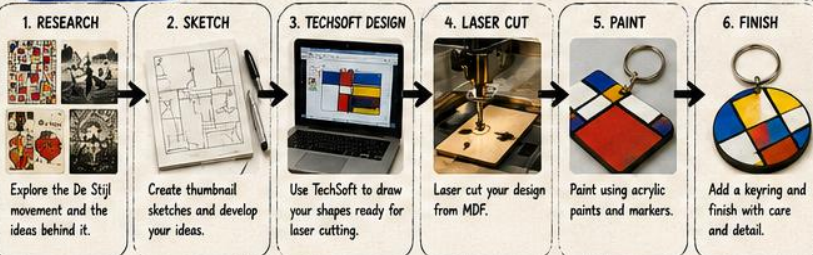
BOLD COLOURS
CLEAN LINES
STRONG SHAPES

Design and make two unique keyrings inspired by art movements. Explore, create and use new skills to bring your ideas to life!



TWO MOVEMENTS.
TWO TECHNIQUES.
TWO UNIQUE KEYRINGS.

OUR PROCESS



WHAT YOU'LL LEARN

DE STIJL & MODERNISM
Learn about abstract art, geometric forms and primary colours.

TECHSOFT CAD
Learn how to use TechSoft to create accurate designs for laser cutting.

LASER CUTTING
Understand how laser cutters work and how to prepare your files.

COLOUR & DESIGN
Use colour theory, composition and typography to improve your designs.

MDF MATERIAL
Learn about MDF, its properties and why it is ideal for painting.

YOU DESIGN IT.
YOU MAKE IT.
YOU KEEP IT!

YOUR FINAL OUTCOME – TWO UNIQUE KEYRINGS!



MODERN IDEAS. MINIMAL LINES. MAXIMUM IMPACT.

♥ **CREATIVE MINDS. SKILLED HANDS. UNIQUE YOU.** ♥

YEAR 7 KEYRING PROJECT

ART DECO & ART NOUVEAU

ENGRAVED KEYRING

INSPIRED BY **ELEGANCE**. **NATURE**. **ORNAMENTATION**.

INSPIRED BY...



ALPHONSE MUCHA



ART DECO PATTERNS

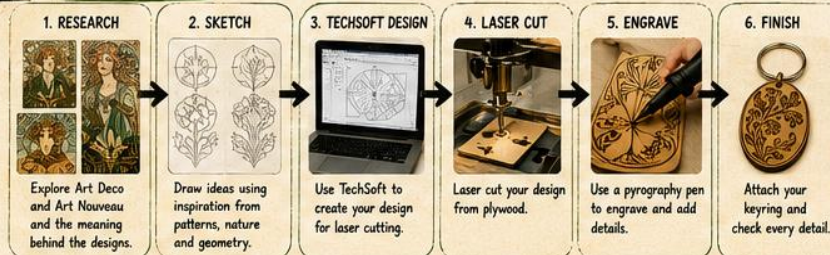


TAMARA DE LEMPICKA



ELEGANT FORMS
DETAILED LINES
TIMELESS STYLE

OUR PROCESS



WHAT YOU'LL LEARN

ART DECO & ART NOUVEAU
Learn about the history, culture and symbolism of the designs.

PYROGRAPHY
Learn how to use pyrography pens safely to create precise lines and shading.

PLYWOOD MATERIAL
Learn about plywood, its layers and why it is perfect for engraving.

PATTERNS & MEANING
Understand how patterns and colours have meaning in culture and design.

TOOLS & EQUIPMENT
Be introduced to all equipment in the textiles room and learn to use it safely and correctly.

KEY FACTS

- Natural fibres come from plants and animals.
- Synthetic fibres are man-made.
- Good design combines function and beauty.
- Every detail tells a story!

You will create:

- ✓ One De Stijl / Modern keyring (painted)
- ✓ One Art Deco / Art Nouveau keyring (engraved)

Made with skill, creativity and pride!

BE PROUD OF WHAT YOU MAKE!

FROM WASTE TO LIGHT

Design. Make. Inspire Change.



Year 8 students design and make unique lamps inspired by the elements. We melt plastic bottle caps into colourful lampshades and create wooden bases, combining creativity with care for our planet.

Small actions brighten our future.

OUR PROCESS

1. COLLECT



We collect and sort plastic bottle caps.

2. MELT



We melt the caps using heat.

3. THERMOFORM



Thermoforming plastic shapes our lampshades.

4. BUILD



We design and make wooden lamp bases from manufactured board.

THE ELEMENTS



FIRE



EARTH



WATER



AIR



KEYWORDS



RECYCLING

Turning used plastic bottle caps into something new.



SUSTAINABILITY

Making responsible choices that help protect our planet for the future.



THERMOFORMING PLASTIC

Heating plastic and shaping it using a mould to create strong, useful forms.



UPCYCLING

Adding value to waste materials through creativity and design.



NATURE

Our designs are inspired by the natural world and its elements.



MANUFACTURED BOARD

Using engineered wood products to create strong, stable and sustainable bases.

COLOUR PALETTE

Our lamps reflect the elements through colour.



FIRE



EARTH



WATER



AIR

We create with purpose. We design for a better world.



BE CREATIVE. BE RESPONSIBLE. BE THE CHANGE.

"THIS IS ME"

EXPLORE. EXPRESS. BE YOU.

Year 8 students create a mixed media portrait that represents who they are. Using colours, materials, symbols and techniques that reflect their identity, they build a unique artwork all about THEM.

Your story.
Your style.
Your identity.

OUR PROCESS

1. EXPLORE



Think about what makes you, YOU. Collect ideas, colours, images and symbols.

2. DESIGN



Use continual line drawing to create your portrait.

3. COLLAGE



Build your portrait using mixed media collage on fabric.

4. EMBELLISH



Add embroidery, beads, sequins and texture to bring your piece to life.

5. FRAME



Finish your artwork with a mitre joint timber frame.

SKILLS YOU'LL DEVELOP



MIXED MEDIA COLLAGE
Layer and combine different materials to create depth, texture and meaning.



CONTINUAL LINE DRAWING
Create a portrait using one continuous line to capture form and expression.



EMBROIDERY
Use a range of basic stitches to add detail, pattern and texture.



CREATIVE EXPRESSION
Make personal choices about colour, materials and composition to tell your story.

MATERIALS YOU'LL USE



FABRIC



TISSUE PAPER



EMBROIDERY THREAD



BEADS & SEQUINS



BUTTONS



RIBBONS & TRIMS



PAPER EPHEMERA



MITRE JOINT TIMBER FRAME

ALL ABOUT IDENTITY



TISSUE PAPER
Adds colour, texture and transparency.

FABRICS
Different fabrics represent parts of who you are.

BEADS & SEQUINS
Add sparkle, detail and personality.

EMBROIDERY
Stitching adds texture, pattern and meaning.

MITRE JOINT TIMBER FRAME
Finishes your piece beautifully and professionally.

Celebrate who you are through creativity, colour and craft.
This is your identity.
This is your art.



YOU ARE UNIQUE. YOUR ART SHOULD BE TOO. 

DENIM

UPCYCLE PROJECT

RETHINK. REDESIGN. RECREATE.

Year 9 students explore the impact of the fashion industry on our planet and learn how creativity can lead to change. Using upcycled denim, we learn techniques to transform scraps into something beautiful, useful and sustainable.

UPCYCLE TODAY, IMPACT TOMORROW.

WHY IT MATTERS

-  Fast fashion harms people and the planet.
-  Denim production uses huge amounts of water.
-  Upcycling reduces waste and gives materials a second life.
-  Small changes can make a big difference.



TOTE BAG

CUSHION

CORSET

UNDERSTANDING THE ISSUE

FAST FASHION



Cheap clothes, quickly made and disposed of.

ENVIRONMENTAL IMPACT



Pollution, landfill waste and high carbon emissions.

DENIM & WATER WASTE



It takes up to 10,000 litres of water to make just one pair of jeans.

SUSTAINABLE SOLUTIONS



Upcycling, reusing and reimagining materials helps our planet.

OUR DESIGN & MAKE PROCESS

1. RESEARCH



Explore designers, trends and sustainable fashion. Create moodboards and gather inspiration.

2. DESIGN



Develop ideas through sketches, annotations and design development. Plan your final product.

3. TECHNIQUES



Learn and practise fraying, distressing and patchwork techniques.

4. CONSTRUCT



Cut, sew and assemble your design using upcycled denim scraps.

5. FINISH



Add details, hardware and finishing touches to complete your unique piece.

KEY DENIM TECHNIQUES

FRAYING



Creating texture by unraveling edges for a raw, worn-in look.

DISTRESSING



Adding tears, rips and abrasion for character and individuality.

PATCHWORK



Joining scraps creatively to build texture, pattern and strength.

DESIGNER INSPIRATION



DIESEL
(Reworked Denim)

GREG LAUREN
(Upcycled Luxury)

SASHIKO
(Traditional Japanese Patchwork)

MARITHÉ + FRANÇOIS GIRBAUD
(Denim Innovation)

MATERIALS & TOOLS



DENIM SCRAPS

SEWING MACHINES

THREAD

SCISSORS

PINS & NEEDLES

CHALK

HARDWARE

IRON

YOUR CREATIVE JOURNEY



“THE BEST WAY TO PREDICT THE FUTURE IS TO CREATE IT.”
— LET'S BUILD A BETTER ONE.

ONE PIECE OF DENIM CAN'T CHANGE THE WORLD. BUT YOUR IDEA MIGHT.

YEAR 9

TILING PROJECT

DESIGN IT. CUT IT. LAY IT. GROUT IT.
BUILD SKILLS FOR LIFE.

Students explore the world of tiles and layouts used in interior design and learn practical construction skills to create their own beautiful tiling tray.

A SOLID FOUNDATION FOR THE FUTURE.

WHY IT MATTERS



Tiles are everywhere in our homes and commercial spaces.



Learn real life skills used in construction and the trades.



Build confidence, precision and problem solving.



Understand materials and sustainability in design.

TILE PATTERNS & LAYOUTS

Explore different patterns and how they change the look and feel of a space.



GRID



BRICK BOND



HERRINGBONE



DIAGONAL



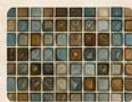
BASKET WEAVE



HEXAGON

TILE MATERIALS

Different materials bring different finishes, textures and styles.



MOSAIC TILES
Great for detail and patterns



CERAMIC TILES
Durable, versatile and classic



PAINTED TILES
Custom designs and creativity.



NATURAL STONE
Timeless, strong and unique.

YOUR FINAL PIECE!

A handmade tiling tray with mitre joint wood frame – perfect for your home!

DESIGN. MAKE. BE PROUD!

TOOLS & EQUIPMENT



TILE CUTTER
For straight, clean cuts



TILE NIPPERS
For small cuts and shapes



NOTCHED TROWEL
For applying adhesive



SPACERS
For even gaps



GROUT FLOAT
For applying grout



SPONGE & BUCKET
For cleaning



SAFETY GEAR
Gloves, goggles and care

OUR PROCESS: FROM PLAN TO FINISH

1. RESEARCH & INSPIRATION



Look at interiors, tiles and layouts. Create a moodboard and gather ideas.

2. DESIGN & PLAN



Sketch your design and choose your tile pattern, colours and materials.

3. PREPARE & CUT



Measure carefully and cut your tiles using a tile cutter. Safety first!

4. DRY LAYOUT



Lay out your tiles to check your design, balance and spacing.

5. ADHERE



Spread adhesive evenly and place your tiles with care.

6. GROUT



Fill the gaps with grout, remove excess and clean the surface.

7. FINISH



Polish, seal if needed and fit your mitre joint wood frame.

8. COMPLETE



Your tiling tray is ready to show off – well done!

INTRODUCTION TO CONSTRUCTION & TRADES

Develop practical skills used by tilers and tradespeople.



MEASURING
Accuracy is key



PLANNING
Plan before you start



CUTTING
Use tools safely and correctly



ADHESIVES
Use the right materials



PROBLEM SOLVING
Think, adapt and fix



QUALITY FINISH
Take pride in your work

DESIGN INSPIRATION

Tiles can transform a space. Be bold, be creative!



WHAT YOU'LL LEARN

- ✓ Types of tiles, materials and their uses
- ✓ Tile patterns, layouts and design principles
- ✓ How to cut, lay, grout and finish tiles
- ✓ Use of tools and equipment safely
- ✓ Introduction to construction and the trades
- ✓ Precision, patience and pride in craftsmanship

BUILDING SKILLS TODAY FOR SPACES OF TOMORROW!

PLAN IT. MEASURE IT. CUT IT. LAY IT. GROUT IT. LOVE IT.

YEAR 7 FOOD TECH

LEARN. COOK. EAT. ENJOY.



In Food Tech, you'll discover the amazing world of food! You will learn essential cooking skills, explore nutrition, understand where food comes from and how it affects the environment, and develop confidence in the kitchen.

ESSENTIAL COOKING SKILLS YOU WILL LEARN

WEIGHING



Use scales to measure ingredients accurately.

RUBBING IN



Combine fat and flour to make mixtures like pastry.

KNEADING



Work dough to develop gluten and create the perfect texture.

SLICING



Cut foods into thin, even slices safely.

DICING



Cut foods into small, even cubes for recipes.

COOKING METHODS – BRINGING FOOD TO LIFE!

You will learn how different cooking methods change food and create delicious dishes.

BAKE



Cook food in the oven using dry heat.

BOIL



Cook food in boiling water.

FRY



Cook food in a small amount of oil or fat.

SIMMER



Cook gently in liquid just below boiling.

TOAST / GRILL



Cook using direct heat from above.

DELICIOUS DISHES YOU WILL MAKE!

From tasty snacks to brilliant MAKE Bakes – SOUP PIZZAP

PIZZA

BREAD ROLLS



MACRONUTRIENTS – THE BUILDING BLOCKS OF FOOD!

Macronutrients are the nutrients our bodies need in large amounts to give us energy, help us grow and keep us healthy.



CARBOHYDRATES

Give us energy!



Found in: bread, pasta, rice, potatoes, cereal, fruit, vegetables



PROTEINS

Build and repair our bodies!



Found in: meat, fish, eggs, beans, lentils, nuts, dairy products



FATS

Store energy and keep us warm!



Found in: oils, butter, nuts, seeds, avocados, oily fish



WATER

Helps our bodies work properly!



Found in: water, fruit, vegetables, milk, herbal teas

A BALANCED DIET HELPS YOU GROW, LEARN AND FEEL GREAT!



FOOD & THE ENVIRONMENT

Our food choices can help look after the planet.

✓ Choose local and seasonal foods



✓ Reduce food waste



✓ Save energy and water



✓ Recycle and reuse where possible



SMALL CHOICES, BIG DIFFERENCE!



HEALTH & SAFETY IN THE KITCHEN

Keeping safe is everyone's responsibility.

✓ Wash hands before and after cooking



✓ Tie back long hair and roll up sleeves



✓ Use equipment safely and follow instructions



✓ Keep surfaces clean and work areas tidy



✓ Report any accidents or spillages



BE SAFE.
BE SMART.
BE PROUD.



WASH UP LIKE A PRO!

Good hygiene keeps everyone healthy and kitchens running smoothly.

1



Scrape plates and remove food waste.

2



Wash in hot, soapy water.

3



Rinse thoroughly with clean water.

4



Dry and put away.

5



Leave the kitchen clean and tidy for others.

DID YOU KNOW?



Cooking is a life skill that will help you every day! It's creative, fun and great for your future.

YOU WILL...

- ✓ Build confidence in the kitchen
- ✓ Make healthy food choices
- ✓ Develop practical skills for life
- ✓ Work as a team and have fun!

GOOD FOOD
GOOD MOOD
GOOD LIFE!



LEARN NEW SKILLS. MAKE GREAT FOOD. RESPECT FOOD. RESPECT PEOPLE. ENJOY EVERY BITE!

YEAR 8 FOOD TECH

COOK. CREATE. NOURISH.



In Food Technology, you will build on your skills and knowledge to create exciting, nutritious dishes. You will learn how food choices affect your health and the planet while developing confidence in the kitchen and preparing for real life!

MACRONUTRIENTS – ENERGY FOR LIFE!

Macronutrients provide the energy and building blocks our bodies need to grow and function.

CARBOHYDRATES

Give us energy



PROTEINS

Build and repair our bodies



FATS

Store energy and keep us warm



WATER

Helps our bodies work properly



MICRONUTRIENTS – SMALL BUT MIGHTY!

Micronutrients are needed in smaller amounts but are essential for good health. Here are two important examples:

VITAMIN C

Helps our bodies heal, keeps skin healthy and supports our immune system.

Found in: citrus fruits, berries, peppers, broccoli



IRON

Helps carry oxygen around the body and prevents tiredness.

Found in: red meat, lentils, beans, spinach



FOOD & THE ENVIRONMENT

SEASONAL EATING

Eating food in season means it is fresher, tastier and often cheaper!



FOOD MILES

The distance food travels from where it is grown to your plate.

- ✓ Choose local where possible
- ✓ Support British farmers
- ✓ Reduce transport = less pollution

DEVELOP YOUR COOKING SKILLS

Build your confidence with more complex techniques!

STIR-FRYING



Cook food quickly in a hot pan with a small amount of oil.

REDUCTION



Simmer a liquid to reduce and intensify the flavour.

LAMINATING



Create layers of fat and dough to make flaky pastries.

SHAPING



Shape and form dough, pastry or mixtures for a variety of dishes.

WHISKING



Incorporate air into mixtures to create light and fluffy textures.

USING THE RIGHT EQUIPMENT

Using the right equipment keeps food safe and your kitchen organised.

COLOUR CODED CHOPPING BOARDS – PREVENT CROSS CONTAMINATION



HEALTH & SAFETY IS ESSENTIAL

A safe kitchen is a happy kitchen!

- Wash hands before and after handling food
- Tie back long hair and roll up your sleeves
- Use equipment safely and sensibly
- Keep worktops clean and tidy
- Use oven gloves when needed
- Follow instructions from your teacher
- Report any accidents or spills

FROM FARM TO PLATE

Understanding where our food comes from helps us make better choices.



THINK: LOCAL • SEASONAL • SUSTAINABLE
Small choices make a big difference!

BUILDING ON YOUR PRACTICAL SKILLS

You are developing skills for life – in the kitchen and beyond!



WHAT YOU'LL LEARN

- ✓ About macronutrients and micronutrients
- ✓ Seasonality, food miles and sustainability
- ✓ Advanced cooking techniques and skills
- ✓ Food safety, hygiene and kitchen rules
- ✓ How to plan, cook and evaluate dishes
- ✓ Teamwork, creativity and independence

GOOD FOOD FUELS YOU!

Cook with care.
Eat well.
Live well.

BE CREATIVE. BE CONFIDENT. BE CURIOUS. BE PROUD OF YOUR FOOD!

YEAR 9 FOOD TECH

SKILLS FOR LIFE. FOOD FOR THE FUTURE.

In Year 9 Food Tech, you will deepen your knowledge of nutrition, develop advanced practical skills and make informed choices about food, health, the environment and the world around us.

COMPLETE NUTRITION KNOWLEDGE

We need a balance of all macronutrients and micronutrients, along with water and fibre, to stay healthy and work at our best.

MACRONUTRIENTS

- Needed in larger amounts to give us energy and build and repair our bodies.

CARBOHYDRATES

Main source of energy.
Found in: bread, pasta, rice, potatoes, cereals, fruit.



PROTEINS

Build and repair body tissues.
Found in: meat, fish, eggs, dairy, beans, lentils, nuts.



FATS

Store energy, insulate and protect organs.
Found in: oils, butter, nuts, seeds, avocado, oily fish.



MICRONUTRIENTS

Needed in smaller amounts to keep our bodies working properly and protect us from illness.

VITAMINS

Support growth, immunity and bodily functions.
Found in: fruit, vegetables, dairy, meat, fish, wholegrains.



MINERALS

Support bones, blood, nerves and many other body processes.
Found in: dairy, meat, nuts, seeds, green vegetables.



WATER

Essential for life. Helps transport nutrients, regulates body temperature and removes waste.



FIBRE

Aids digestion and helps maintain a healthy gut.
Found in: whole foods, fruit, vegetables, beans, oats.



FOOD, SEASONALITY & COST

SEASONALITY

Eating seasonal food supports local farmers, reduces food miles and often costs less.



FOOD MILES

The distance food travels from where it is grown to where it is sold. Lower food miles = lower impact.



COST OF FOOD

Plan, budget and compare prices to make smart choices and reduce waste.



ADVANCED COOKING & PREPARATION SKILLS

EMULSIFICATION (MAYONNAISE)



Combine oil and egg yolk to create a stable emulsion.

CARAMELISATION



Cook to develop flavour, colour and natural sweetness.

PASTRY MAKING



Make shortcrust, sweet and savoury pastry from scratch.

FINE KNIFE SKILLS

BRUNOISE (small dice)



Use scales and measuring equipment to ensure precision and consistency.

JULIENNE (matchsticks)



Other cuts: chiffonade, chiffonade, paysanne, batons, slices.

OTHER KEY SKILLS

Roux & Sauce Making



Create sauces as a base for many dishes.

Poaching



Poaching Cook gently in liquid to retain moisture.

Reducing



Reducing Reduce liquids to intensify flavour.

Glazing



Glazing Coat foods for shine, flavour and appeal.

FOOD SAFETY – STAY SAFE!

Understanding bacteria and how to prevent food poisoning.

COMMON CAUSES

- Poor personal hygiene
- Cross contamination
- Undercooking
- Food left in the danger zone (5°C–63°C)
- Using unsafe or out-of-date food



HIGH RISK FOODS

Raw meat, poultry, eggs, shellfish, unpasteurised dairy and ready-to-eat foods.



KEEP FOOD SAFE

- ✓ Wash hands before and after food preparation
- ✓ Use correct equipment and clean as you go
- ✓ Use colour coded chopping boards
- ✓ Store food correctly – fridge 0–5°C / freezer –18°C
- ✓ Cook food to the right temperature
- ✓ Cool, cover and chill leftovers quickly



COLOUR CODED CHOPPING BOARDS



FROM PLAN TO PLATE

RESEARCH



Explore recipes, ingredients, costs and nutrition.

PLAN

Design your dish considering time, cost, seasonality and nutrition.



PREPARE

Use advanced skills to prepare ingredients safely.



COOK

Apply a range of cooking methods with confidence and control.



EVALUATE

Analyse your dish – taste, texture, appearance and cost.



IMPROVE

Consider how you could adapt or improve your dish next time.



COOKING METHODS YOU WILL USE

Roasting

Dry heat for flavour and browning.



Braising

Brown then slow cook in liquid.



Grilling

Cook under direct high heat.



Steaming

Healthy method that retains nutrients.



Sautéing

Cook quickly in a small amount of oil.



Deep Frying

Cook in hot fat for a crisp texture.



WHAT YOU'LL LEARN

- ✓ The source and function of all macronutrients and micronutrients, water and fibre
- ✓ How diet affects health, performance and lifestyle
- ✓ Advanced cooking and preparation techniques
- ✓ Food safety and preventing food poisoning
- ✓ Costing recipes and understanding value for money
- ✓ Seasonality, sustainability and ethical food choices
- ✓ Confident, independent cooking for life!



INSPIRATION FOR YOUR CREATIONS

Use global cuisines, food trends and seasonal produce to inspire exciting, nutritious and delicious dishes.



THE 5 C'S OF FOOD TECH SUCCESS



CONFIDENCE
Believe in your skills.



CREATIVITY
Try new ideas and flavours.



CURIOSITY
Ask questions and keep learning.



CARE
For yourself, others and the environment.



COMMITMENT
Practice, improve and take pride in your work.

GOOD FOOD. GOOD MOOD. GOOD HEALTH. GOOD CHOICES. GREAT FUTURE. ♥



KS3 LEARNING JOURNEY

CREATIVE MINDS. PRACTICAL SKILLS. BRIGHT FUTURES. ♥

A BROAD AND BALANCED CURRICULUM IN FOOD, DESIGN & TECHNOLOGY AND ART THAT BUILDS SKILLS FOR LIFE.



YEAR 7 - BUILDING FOUNDATIONS



DESIGN & TECHNOLOGY

KEYRING PROJECT



- Explore design ideas and key movements
- Learn techniques using laser cutting and engraving
- Create a functional and decorative keyring



TEXTILES

CUSHION PROJECT



- Learn sewing skills and fabric techniques
- Explore design, pattern and colour
- Create a patchwork cushion using seams and embellishment



ART

POP ART PLAQUE PROJECT



- Explore the Pop Art movement and artists
- Use bold colours, line and pattern
- Create a painted and collaged art plaque



FOOD TECHNOLOGY

YEAR 7 FOOD TECH



- Learn about macronutrients and food groups
- Develop essential skills: baking, boiling, frying, kneading, slicing, dicing, weighing, rubbing in
- Food, environment, health & safety and kitchen hygiene

YEAR 8 - DEVELOPING SKILLS



TEXTILES

DRAWSTRING BAG PROJECT



- Learn construction and finishing techniques
- Add personal touches with embellishment
- Create a practical and stylish drawstring bag



DESIGN & TECHNOLOGY

BOTTLE TOP LAMP PROJECT



- Explore sustainability and upcycling
- Plan and design a unique product
- Use tools and techniques safely to create a working lamp



ART

IDENTITY PROJECT



- Explore identity through artists and techniques
- Develop drawing, painting and mixed media skills
- Create a personal response showing who you are



FOOD TECHNOLOGY

YEAR 8 FOOD TECH



- Learn about all macro & micronutrients, vitamins and minerals
- Develop complex skills: stir-frying, reduction, laminating, shaping, whisking
- Food safety, hygiene and sustainability

YEAR 9 - APPLYING & MASTERING



TEXTILES

DENIM UPCYCLE PROJECT



- Learn about fast fashion and the environmental impact of textiles
- Fraying, distressing and patchwork techniques
- Create an upcycled tote bag, cushion or corset from denim



ART

ART MOVEMENT CLOCK PROJECT



- Create a clock inspired by 4 art movements: Bauhaus, Art Deco, Memphis, Charles Rennie Mackintosh
- Use acrylic, laser-cut wood, acetate, drawing, stencilling and collage



DESIGN & TECHNOLOGY

TILING PROJECT



- Learn about tile layouts and materials for interiors
- Cut tiles, use adhesive and grout
- Make a tiling tray with a mitred wood frame
- Introduction to construction and the trades



FOOD TECHNOLOGY

YEAR 9 FOOD TECH



- Understand the source & function of all macro and micronutrients, water & fibre
- Advanced skills: emulsification (mayo), caramelisation, pastry, fine knife cuts (brunoise, julienne), accurate measuring
- Food safety, bacteria, food poisoning, cost of food and seasonality

OUR JOURNEY BUILDS...



CREATIVITY



CONFIDENCE



TEAMWORK



INDEPENDENCE



PROBLEM SOLVING



SUSTAINABILITY



RESILIENCE



LIFE SKILLS



PRACTICAL SKILLS



ACHIEVEMENT

EXPLORE. LEARN. CREATE.
COOK. DESIGN. ACHIEVE. ♥

YOUR JOURNEY
STARTS HERE!



YEAR 7 LEARNING JOURNEY

CREATIVE MINDS. PRACTICAL SKILLS. BRIGHT FUTURES.

A BROAD AND BALANCED CURRICULUM IN FOOD, DESIGN & TECHNOLOGY AND ART THAT BUILDS SKILLS FOR LIFE.

YEAR 7 FOOD TECH



INTRODUCTION TO FOOD



Build confidence in the kitchen while learning about nutrition, food safety and essential cooking skills.

WHAT YOU WILL LEARN

- ✓ Macronutrients and the foods they are found in
- ✓ Essential cooking skills: baking, boiling, frying, kneading, slicing & dicing, weighing, rubbing in
- ✓ Food & the environment
- ✓ Health & safety in the kitchen
- ✓ How to wash up and keep the kitchen clean

KEY SKILLS YOU WILL DEVELOP



GOOD FOOD. GOOD MOOD.
HEALTHY CHOICES FOR LIFE.



KEYRING PROJECT

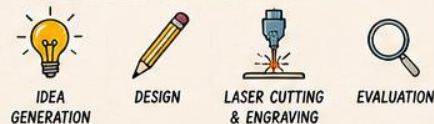


Explore design ideas and key movements to create a functional and decorative keyring.

WHAT YOU WILL LEARN

- ✓ Design ideas and inspiration
- ✓ Key movements and types
- ✓ Use laser cutting and engraving techniques
- ✓ Create a functional and decorative keyring
- ✓ Evaluate your design and product

KEY SKILLS YOU WILL DEVELOP



DESIGN. CREATE. MAKE.
BRING YOUR IDEAS TO LIFE.



POP ART PLAQUE PROJECT



Discover the Pop Art movement and create a bold and colourful painted plaque.

WHAT YOU WILL LEARN

- ✓ Explore the Pop Art movement and key artists
- ✓ Use bold colours, line and pattern
- ✓ Create a painted and collaged art plaque
- ✓ Experiment with mixed media
- ✓ Evaluate your artwork

KEY SKILLS YOU WILL DEVELOP



BE BOLD. BE CREATIVE.
MAKE ART THAT POPS!



AFRICAN TEXTILE CUSHION PROJECT



Learn sewing and fabric techniques to design and make a cushion inspired by African textiles.

WHAT YOU WILL LEARN

- ✓ Explore African textiles and patterns
- ✓ Learn sewing skills and fabric techniques
- ✓ Design your cushion and choose your fabrics
- ✓ Create a patchwork cushion using seams and embellishment
- ✓ Evaluate your final product

KEY SKILLS YOU WILL DEVELOP



STITCH. DESIGN. CREATE.
BE PROUD OF WHAT YOU MAKE.



OUR JOURNEY BUILDS...

EVERY PROJECT HELPS YOU GROW YOUR SKILLS, KNOWLEDGE AND CONFIDENCE.



CREATIVITY



CONFIDENCE



TEAMWORK



INDEPENDENCE



PROBLEM SOLVING



SUSTAINABILITY



RESILIENCE



LIFE SKILLS



ACHIEVEMENT

EXPLORE. LEARN.
CREATE. ACHIEVE.





YEAR 8 LEARNING JOURNEY

★ ★ 4 PROJECTS. 4 PATHS. BUILDING SKILLS FOR LIFE. ★ ★



1

YEAR 8 FOOD TECH

 **COOK • NOURISH • EXPLORE**




BAKE


BOIL


STIR-FRY


REDUCTION


MEASURE

WHAT YOU WILL LEARN

- ✓ All about macro & micronutrients, vitamins and minerals
- ✓ Essential skills: stir-frying, reduction, laminating, shaping, whisking
- ✓ Food safety, hygiene and preventing cross contamination
- ✓ Sustainability, seasonality and food miles
- ✓ Work safely, hygienically and with confidence

2

BOTTLE TOP LAMP PROJECT

 **DESIGN • MAKE • SUSTAIN**




UPCYCLE


IDEAS & INSPIRATION


DESIGN


MAKE


ELECTRICAL SAFETY

WHAT YOU WILL LEARN

- ✓ Explore sustainability and upcycling
- ✓ Plan and design a unique product
- ✓ Use tools and techniques safely to create a working lamp
- ✓ Electrical awareness and safety
- ✓ Evaluate your design and improvements

3

IDENTITY PROJECT

 **EXPLORE • EXPRESS • INSPIRE**




DRAW


PAINT


MIXED MEDIA


IDEAS


PERSONAL RESPONSE

WHAT YOU WILL LEARN

- ✓ Explore identity through artists and techniques
- ✓ Develop drawing, painting and mixed media skills
- ✓ Create a personal response showing who you are
- ✓ Use visual language to communicate ideas
- ✓ Reflect and evaluate your final outcome

4

FABRIC PAINTED BAG PROJECT

 **TEXTILES • DESIGN • CREATE**




DESIGN


PAINT


STENCIL


SEW


FINISH

WHAT YOU WILL LEARN

- ✓ Explore fabric design, colour and pattern
- ✓ Use fabric paints and stencilling techniques
- ✓ Cut, sew and assemble a drawstring bag
- ✓ Apply finishing touches and details
- ✓ Evaluate your skills and final product



COOK & NOURISH
 Develop essential cooking skills and healthy habits



DESIGN & MAKE
 Create functional products with purpose and sustainability



EXPRESS & DISCOVER
 Explore who you are and inspire your creativity



CREATE & CRAFT
 Design and make with skills and imagination

EXPLORE. LEARN. CREATE. COOK. DESIGN. ACHIEVE. YOUR YEAR 8 JOURNEY STARTS HERE!



YEAR 9 LEARNING JOURNEY

★ ★ 4 PROJECTS. 4 PATHS. BUILDING SKILLS FOR LIFE. ★

1

DENIM UPCYCLE PROJECT

TEXTILES • DESIGN • SUSTAINABILITY

UPCYCLE
SEW
CUT
DESIGN
FINISH

WHAT YOU WILL LEARN

- Explore sustainability and the impact of fast fashion
- Develop design ideas and create mood boards
- Use a range of textile skills and techniques
- Upcycle denim to create a functional product
- Apply finishing techniques for a professional finish
- Evaluate your design and final outcome

2

ART MOVEMENT CLOCK PROJECT

ART & DESIGN • HISTORY • CREATIVITY

ART HISTORY
PAINT
DESIGN
MAKE
ANALYSE

WHAT YOU WILL LEARN

- Explore key art movements and their features
- Develop ideas inspired by artists and styles
- Use a range of materials and techniques
- Design and make a working clock
- Apply accuracy in cutting and assembly
- Evaluate your design and final outcome

3

TILING PROJECT

DESIGN • TECHNIQUE • PRECISION

PLAN
CUT
LAY
GROUT
FINISH

WHAT YOU WILL LEARN

- Learn about tile layouts and materials
- Cut tiles accurately using specialist tools
- Lay tiles using adhesive and grout
- Make a tiling tray with a mitred wood frame
- Understand construction and the trades
- Evaluate your design and final outcome

4

YEAR 9 FOOD TECH

COOK • UNDERSTAND • ACHIEVE

COOK
PREPARE
MEASURE
FOOD SAFETY
SUSTAINABILITY

WHAT YOU WILL LEARN

- Understand macro & micronutrients, water & fibre
- Develop complex cooking and preparation skills
- Make mayo, caramelise, and work with pastry
- Use fine knife cuts (brunoise, julienne)
- Understand food safety and bacteria
- Explore cost of food and seasonality

EXPLORE & RESEARCH

Investigate, question and find inspiration in the world around you.

DESIGN & PLAN

Generate ideas, plan your work and make informed decisions.

MAKE & CREATE

Develop practical skills and techniques to bring your ideas to life.

EVALUATE & IMPROVE

Reflect on your work, learn from feedback and aim for excellence.

EXPLORE. LEARN. CREATE. COOK. DESIGN. ACHIEVE. YOUR YEAR 9 JOURNEY STARTS HERE! ♥