St Thomas More RC College

Long-Term Plan

		Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Year 7	Topics to be covered:	**Topics to be covered:** CAD and CAM Design principles Decorative Techniques Fair trade Natural v Synthetic	**Topics to be covered:** Decorative Techniques Tools and Equipment Fabrics and Components Construction Methods Sewing machine	**Topics to be covered:** Drawing skills Rendering skills Cam mechanisms Annotation	**Topics to be covered:** Making a mechanical toy	**Topics to be covered:** H&S Fruit and Veg Enzynic browning Eat well guide Pizza toast Flapjack	**Topics to be covered:** Plan pasta salad Make pasta salad Evaluation pasta salad Fruit taste test Smoothies Bake off Shortbread
	Skills to be developed:	**Skills to be developed:** Using Photoshop to generate a meaningful design idea linked to the school ethos.	**Skills to be developed:** Straight, curved and free hand lines on the sewing machine Plain Seam Hand Applique Hand Embroidery Tie-dye	**Skills to be developed:** Oblique projection Rendering different shades Rendering wood effect Cam mechanisms Annotating against ACCESSFMM	**Skills to be developed:** Marking out Cutting Drilling Joining Filling Smoothing Finishing	**Skills to be developed:** Eat well guide Food groups Healthy lifestyle Nutritional information	**Skills to be developed:** Cutting techniques Considering food groups within food Presentation of food Boiling Accuracy and precision of cutting
	Key assessments taking place:	**Key assessments taking place:** **Photoshop logo assessment:** -I can use Photoshop to create a new logo design. -I can use Photoshop to add effects which will enhance my logo design. -I can add meaningful text which enhances my logo design. -I can use the skills I have learnt to independently create a logo design. -I can create a personalised logo that looks professional.	**Key assessments taking place:** **Practical Assessment:** -I can use a sewing machine safely. -I can use a sewing machine accurately. -I can create a range of samples that show creativity. -I can make a range of samples that demonstrate a high level of dimensional accuracy. -I can make a range of samples that demonstrate a high level of dimensional accuracy.	**Key assessments taking place:** -I can draw my design idea in oblique projection. -I can render my design idea to indicate light, dark and medium shades. -I can render my design idea to indicate the materials that I will be using. -I can develop my design idea my considering a range of different CAM mechanisms. -I can fully explain the pros and cons of the different CAM mechanisms.	**Key assessments taking place:** I can mark out with a high level of dimensional accuracy. I can use tools and equipment with a high degree of accuracy. I can create a product that displays a high quality finish. I can make a product with a high level of dimensional accuracy. I can create a product that functions perfectly.	**Key assessments taking place:** I can draw out the eat well guide. I can identify each food group on the eat well guide. I can draw and label the right foods for each food group. I can explain why we need each food group. I can link my explanations to the 8 tips for a healthy lifestyle. I can analyse each food group including nutritional	**Key assessments taking place:** I can use the bridge and claw safely to chop up my ingredients. I can consider all food groups in order to make a pasta salad that fits the eat well guide. I can use my own presentation ideas to make a pasta salad that is aesthetically pleasing. I can use the hob safely to boil my pasta until it is cooked to the right texture.

		-Careful consideration has been taken into representing the school ethos.	-I can create a range of samples that display a high quality finish. -I can work with great independence and with little help from my teacher.	-I can explain how my design idea meets all aspects of ACCESSFMM.	I can work with great independence and with little help from my teacher.	reasons for why we need them.	I can chop my ingredients with accuracy and precision so that they are all the same size and shape. I can work with great independence and with little help from my teacher. I can explain the term Enzymic browning in my own words. I can predict a hypothesis for the experiment. I can work in a pair to conduct a scientific experiment. I can work in a pair and independently conduct a scientific experiment. I can explain my results in a written paragraph. I can explain and analyse my results referring back to my hypothesis.
	Key vocab	CAD CAM Design principles Decorative Techniques Fair trade Natural Synthetic	Decorative Techniques Fabrics Components Construction Sewing machine	Hazard Design brief Cams Aesthetics Function Manufacture Oblique projection Rendering Annotation	Marking out Cutting Drilling Joining Filling Smoothing Finishing	H&S Fruit and Veg Enzynic Nutritional	Boiling Accuracy Precision
	Opportunities for retrieval practice: Questioning, 'Do now' tasks, quizzes, home learning tasks, revision sessions, end of term test and assessments are all used for retrieval practice each half term.						

Long-Term Plan

		Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b

Year 8	Topics to be covered:	**Topics to be covered:** Design Development Fabric Construction: Woven, knitted, bonded and laminated. Performance fabrics: Gore-Tex and Quilted	**Topics to be covered:** Hand sewing Techniques Monster Toy manufacture Environmental considerations Fabrics Decoration: Batik, marbling, embroidery, burnout printing and embossing.	**Topics to be covered:** Drawing skills Rendering skills Materials Annotation	**Topics to be covered:** Making a keyring with packaging CAD/CAM	**Topics to be covered:** H&S Food provenance Soup Function of ingredients Bread Evaluation of bread rolls	**Topics to be covered:** Ragu Vitamins & minerals Muffins Carbohydrates Scones Sugar tax Fruit pancakes Bake off
	Skills to be developed:	**Skills to be developed:** Analysis of task Design inspiration and interpretation Design development using peer feedback and evaluation.	**Skills to be developed:** Hand sewing Applique Embroidery Blanket stitch Components	**Skills to be developed:** Isometric projection Rendering different shades Rendering metal effect Materials Annotating against ACCESSFMM	**Skills to be developed:** 2D Design (CAD) Laser cutting Casting Cutting Drilling Smoothing Finishing Nets	**Skills to be developed:** Kneading Measuring Baking Evaluating Profiling (Star diagram) Understanding sensory descriptions. Understanding nutrition.	**Skills to be developed:** **Frying** Glazing Dividing Adapting recipes Working out complementary flavours. Roll out and shaping dough Planning
	Key assessments taking place:	**Key assessments taking place:** -I can explore and analyse my design brief. -I can identify a range of design features based on the research I have completed. -I can create an original monster design showing all of the correct construction details. -I can annotate each of my designs in detail. -I can use the technique of shading to enhance my design ideas. -I can use feedback to demonstrate a range of developed ideas.	**Key assessments taking place:** -I can a product that matches my original design idea. -I can use a range of materials and components in the manufacture of my product. -I can make a product which demonstrates accuracy in its final outcome. - I can make a product with unique and distinctive aesthetics - I can use multiple techniques and methods in the manufacture my product. - I can work with great independence.	**Key assessments taking place:** I can draw my design idea in isometric projection. I can render my design idea to indicate light, dark and medium shades. I can render my design idea to indicate the materials that I will be using. I can develop my design idea my considering a range of different materials. I can fully explain the pros and cons of the different materials. I can explain how my design idea meets all aspects of ACCESSFMM.	**Key assessments taking place:** I can use 2D Design to help me draw a challenging mould for my key ring accurately. I can use tools and equipment with a high degree of accuracy. I can create a product that displays a high quality finish. I can make a product with a high level of dimensional accuracy. I can create a product that functions perfectly. I can work with great independence and with little help from my teacher.	**Key assessments taking place:** I can identify a strength and weakness for one aspect of my bread rolls. I can use my strengths and weaknesses to explain how I would improve my bread rolls. I can label my star profile with sensory descriptors. I can label my star profile with suitable sensory descriptors. I can use my results from my star profile to explain further improvements. I can include nutritional reasoning in your areas of improvement.	**Key assessments taking place:** I can finish the dough using a glaze to enhance the aesthetic appeal of my scones. I can accurately measure the ingredients I am using to cook with. I can accurately divide my dough so my scones are all the same size. I can adapt the recipe to include a range of complementary flavours. I can roll out and shape my scones using the cutters with accuracy. I can work independently when shaping my scones using my own step by step method.

	Key vocab	Fabric Construction Woven, Knitted Bonded Laminated Gore-Tex Quilted	Batik Marbling Embroidery Burnout printing Embossing.	Control measures Existing Environment Effect Isometric projection Rendering Shades Rendering metal effect Pewter	2D Design (CAD) Laser cutting Casting Cutting Drilling Smoothing Finishing Nets	Food provenance Kneading Measuring Baking Evaluating Profiling (Star diagram) Sensory Nutrition	Glazing Dividing Adapting Recipes Complementary flavours. Roll out Shaping dough Planning Ragu Vitamins & minerals Carbohydrates
	Opportunities for retrieval practice: Questioning, 'Do now' tasks, quizzes, home learning tasks, revision sessions, end of term test and assessments are all used for retrieval practice each half term.						

Long-Term Plan

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Year 9	Topics to be covered:	**Topics to be covered:** Manufacturing Specification Production methods: One-off, batch, mass and JIT. Modern and Smart Materials: Photochromic, Thermochromic and Micro-encapsulation.	**Topics to be covered:** Decorative and construction techniques Hand and Machine methods of construction. Fabric testing: Flammability, elasticity and durability. Lay planning and Bias fabric cutting.	**Topics to be covered:** Drawing skills Rendering skills Cam mechanisms Annotation	**Topics to be covered:** Making a clock and stand	**Topics to be covered:** H&S Vitamins & minerals Chow mein Dovetail plan Pizza Bolognaise	**Topics to be covered:** Experiment fat in pastry Jam Tarts Evaluation of jam tarts Nann bread Multicultural food Curry Bake off
	Skills to be developed:	**Skills to be developed:** **Manufacturing Specification:** Technical Drawing skills Pattern cutting Construction Accuracy and analysis.	**Skills to be developed:** **Decorative cushion based on the theme of 'Sugar skulls'.** Mixture of hand and machine sewing skills – advancing on skills learnt in year 7 and 8.	**Skills to be developed:** 1 point perspective Rendering different shades Rendering wood effect Electronic components Annotating against ACCESSFMM	**Skills to be developed:** 2D Design (CAD) Laser cutting Marking out Cutting Drilling Joining	**Skills to be developed:** Frying Creating a dovetail plan Kneading Chopping Measuring Rolling out and shaping	**Skills to be developed:** Experimenting Evaluating Following their own plan Timing Quality checking

					Filling Smoothing Finishing	Making food look aesthetically pleasing Chopping	Following health and safety rules
	Key assessments taking place:	**Key assessments taking place:** **Manufacturing Specification:** - I can describe my product in detail. -I can identify the correct tools and equipment used to construct my product. -I can list all of the construction methods used on my product. -I can create a detailed technical drawing of my product. -I can add dimensional accuracy to my Technical drawing. -I can create suitable construction samples with accuracy.	**Key assessments taking place:** **Decorative Cushion:** -I can use a wide range of hand techniques to add decoration to my product. -I can show accuracy and definition with each hand technique used. -I can create a unique and creative product based on my research findings. -I can use a range of decorative and functional components to enhance my design. -I can use the sewing machine to construct my product with dimensional accuracy. -I can work with great independence throughout the manufacture of my product.	**Key assessments taking place:** -I can draw my design idea in 1 point perspective. -I can render my design idea to indicate light, dark and medium shades. -I can render my design idea to indicate the materials that I will be using. -I can develop my design idea my considering a range of different electrical components. -I can fully explain the pros and cons of the different electrical components. -I can explain how my design idea meets all aspects of ACCESSFMM.	**Key assessments taking place:** -I can use 2D Design to help me draw a challenging clock design accurately. -I can use tools and equipment with a high degree of accuracy. -I can create a product that displays a high quality finish. -I can make a product with a high level of dimensional accuracy. -I can create a product that functions perfectly. -I can work with great independence and with little help from my teacher.	**Key assessments taking place:** -I can accurately measure the ingredients I am using to cook with. -I can use a range of ingredients from each food group in order to make my pizza healthier. -I can roll out and shape my dough to form a base for my pizza. -I can make my pizza look aesthetically pleasing by the way I present my ingredients. -I can chop my ingredients with skill and accuracy in order for them to be all the same size. -I can work with great independence and with little help from my teacher.	**Key assessments taking place:** -I can copy each step of the method onto my plan. -I can add each step of the method in the correct order. -I can include a realistic time for each step of the method. -I can add a basic quality check/ health and safety rule for each step of the method. -I can include more than one QC and HS rule and fully explain them. -I can explain each step of the method and include measurements and equipment.
	Key vocab	Manufacturing Specification Production methods One-off, batch, mass and JIT. Modern and Smart Materials	Decorative Construction Techniques Fabric testing	Safety Size Perspective Horizon	2D Design (CAD) Laser cutting Marking gauge Mechanism	Frying Dovetail plan Kneading Chopping	Experimenting Evaluating Timing Quality checking

		Photochromic Thermochromic Micro-encapsulation.	Flammability Elasticity Durability Lay planning Bias fabric cutting.	Vanishing point Tone Electronic components CAD/CAM	Attach Nuts Washer Corrugated cardboard Soldering	Measuring Rolling out Shaping Aesthetically pleasing Chopping Vitamins & minerals	
	Opportunities for retrieval practice: Questioning, 'Do now' tasks, quizzes, home learning tasks, revision sessions, end of term test and assessments are all used for retrieval practice each half term.						