The Fisher Way: Curriculum

The Fisher Way aims to educate and inspire with joy, faith and love because we are an inclusive Catholic community.

Successful and resilient learners who aspire to and achieve excellence

Confident individuals who can explore and communicate effectively

Responsible citizens who are active, loving and wise in all their endeavours

Subject	Product Design
Year Group	Year 9
Intent	**Successful and Resilient Learners:** who use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. **Confident Individuals:** Who are able to solve practical problems by taking risks, being resourceful, innovative, and enterprising. **Responsible Citizens:** who recognise the effects their work can have on others and the environment and are able to make a positive contribution to the creativity, culture, wealth and well-being of their community.
Narrative	

	By the end of the year learners will have a detailed understanding of the 'Design Process' and fully appreciate the importance of each stage of the process. They will be taught how to safely use a wider range of tools and equipment than they experienced in Y8 for working with woods, plastics and electronics. They will develop their CAD skills and see how this can be linked to CAM including 3D printing / laser cutting.					
Half term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge (topics studied)	**Design and Technology** Money Box – Types of wood. Types of wood joint, Basic hand tools **Food and Nutrition** Equipment Environmental issues Factors that affect food choice Menu planning Food presentation Evaluation of own performance		→		→	
Key skills	**Design and Technology** Basic hand tools, designing skills, disk sander, measuring, researching/ analysing, Drilling, coping saw, nailing and screwing **Food and Nutrition** Parmentier potatoes Chelsea buns Calzone Vegetarian hoi sin stir fry Rough puff pastry Sausage Rolls Chicken tikka brochettes Sticky toffee pudding		→		→	
Cultural capital	**Design and Technology** Helping learners to be able to assess risk and be safe. Giving learners an interest in how things work and the skills to make things in wood and perform simple repairs.					

	Careers – Learners are taught about the role of professional designers. Word working skills are developed which are related to the work of a joiner. **Food and Nutrition** Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills covering a range of preparation, cooking and presenting. Environmental issues/ecology/trends of how business work **Careers -** How the Hospitality industry works, links to business/turn over/meeting customers needs and wants in order to make the business successful.					
Assessment	Workbook grading, Practical Assessment, End of topic test	Workbook grading, End of topic test				