

## Art, Design and Technology Overview



## Key Stage 4

	Art & Design	Textiles	Photography	Graphics	Food
Year 9		, and the second	<ul> <li>es them the opportunity to expl</li> <li>The project of 'Portraiture' is expl</li> <li>Portrait photography</li> <li>Digital manipulation using Photoshop</li> <li>Mixed media</li> <li>Analysis of photography</li> </ul>		A range of mini projects based on skills including:  - Eat well guide; nutrients, proteins, carbohydrates  - Food Presentation  - Pastry  - Street Food  - Cake making methods
Year 10	<ul> <li>Natural Forms:</li> <li>Drawing (tone, shade, form)</li> <li>Textures in the natural world</li> <li>Artist Research</li> <li>Photography</li> <li>Clay work &amp; design</li> <li>Printing</li> </ul>	<ul> <li>Natural Forms:</li> <li>Textures in the natural world</li> <li>Artist Research</li> <li>Stitch &amp; embroidery</li> <li>Digital design</li> <li>Screen Printing</li> <li>Fabric Sampling</li> </ul>	<ul> <li>Natural Forms:</li> <li>Artist Research &amp; analysis</li> <li>Photoshop manipulation</li> <li>Physical manipulation</li> <li>Ideas development</li> <li>Class &amp; Independent photoshoots</li> </ul>	<ul> <li>Extended Coursework project:</li> <li>Visual communication</li> <li>Drawing/Sketching</li> <li>Colour Theory</li> <li>Publishing layouts</li> <li>Packaging &amp; Promotional materials</li> </ul>	<ul> <li>Extended skills projects:</li> <li>Food &amp; catering</li> <li>Sauces (reduction &amp; emulsion)</li> <li>Oven &amp; Hob Skills (baking, boiling, blanching)</li> <li>Dough</li> <li>Cheesecake &amp; Mousses</li> </ul>
Year 11	<ul> <li>Lion King Project:</li> <li>Observational drawing</li> <li>Model making &amp; 3D construction</li> <li>External Exam (40% of GCSE):</li> <li>Research, experimentation, visual recording &amp; final outcomes.</li> </ul>	Coming soon 2018-19	<ul> <li>Independent CW Project:         <ul> <li>Creative experimentation</li> </ul> </li> <li>Personal response linked to research</li> <li>External Exam (40% of GCSE):         <ul> <li>Research, experimentation, visual recording &amp; final outcomes.</li> </ul> </li> </ul>	<ul> <li>Coursework project (60% of GCSE) of Food Packaging or Stationery packs.</li> <li>Theory (40%) topics include:</li> <li>Materials and Processes</li> <li>CAD/CAM design</li> <li>Designing for a customer</li> </ul>	<ul> <li>NEA project (50% of GCSE) 2 written tasks &amp; portfolio</li> <li>Theory (40%) topics include:</li> <li>Food Provenance</li> <li>Food safety, choice &amp; science</li> <li>Food nutrition &amp; prep</li> </ul>