

HSU CURRICULUM OVERVIEW

	Project 1	Project 2	Project 3
Year 7	Clock Project	Magnet	Food introduction
	<p>Within the project students are working through graphical skills that students will need throughout all areas of technology. Main skills:</p> <ul style="list-style-type: none"> • Colour rendering • Graphical drawing • Papers and card • Environmental/ sustainability • Vacuum forming • Packaging 	<p>Within the project students introduced to the workshop and start to work with the workshop hand tools and machines. Main skills:</p> <ul style="list-style-type: none"> • Modeling • Forming and shaping • Hand tools and machines • Health and safety • Timbers and manufactured boards • Raw materials <p>Surface finishes</p>	<p>Within the project students are introduced to food and nutritional and understand how to cook nutritious meals to be able to feed themselves Practical's:</p> <ul style="list-style-type: none"> • Fruit salad • Wedges and mayo • Mac and cheese • Chicken nuggets • Cupcakes and decoration techniques • Enzymic browning • Sugars experiments
Year 8	Wooden box	Cushion	Food and nutrition
	<p>Within the project students introduced to wood joints and how products are manufactured Main skills:</p> <ul style="list-style-type: none"> • Isometric & perspective drawing • Modeling • Wood joints • Hand tools and machines • Timbers • Environmental/ sustainability • Raw materials • CAD/ CAM • Surface finishes 	<p>Within the project students introduced to textiles for the first time, here they will learn about fabrics and fibers as well as how to construct a textiles product. Main skills:</p> <ul style="list-style-type: none"> • Templates • Fabrics and fibers • Sewing machines • Hand application techniques • Smart materials – transfer inks • Environmental/ sustainability • Surface finishes –sublimation 	<p>Within the project students continue to understand about different food groups and what is needed when considering recipes from different types of users Practical's:</p> <ul style="list-style-type: none"> • Jam tarts • Gluten experiment • Fish cakes • Pizza • Meat balls and pasta • Scones • Bread experiment
Year 9	Desk tidy	Textiles bag	Food science
	<p>Within the project students introduced to customising their own products using one off production methods. Main skills:</p> <ul style="list-style-type: none"> • Perspective drawing & orthographic drawings • Modeling • Wood joints • Hand tools and machines • Timbers • Polymers • Environmental/ sustainability • Raw materials • CAD/ CAM • Surface finishes -sublimation 	<p>Within the project students will continue building on their skills of textiles from year 8, here they will learn about surface decoration techniques as well as how to construct a textiles product. Main skills:</p> <ul style="list-style-type: none"> • Templates • Fabrics and fibers • Sewing machines • Dyes - batik • CAD/ CAM • Environmental/ sustainability • Surface finishes –sublimation • Pattern cutting 	<p>Within the project students continue to understand about different food groups and what is needed when considering recipes from different types of users Practical's:</p> <ul style="list-style-type: none"> • Egg fried rice • Vegan cupcakes • Southern fried rice • Fresh pasta • Rough puff pastry • Pastry experiment • Lemon cheese cake