

Curriculum Map

Subject: ADT

Year Group: 9

Time Period	Autumn/ Spring/ Summer	Autumn/ Spring Term		Summer Term
	Art 1x lesson a week	Food 1x lesson a week 12 week rotation	3D Design 1x lesson a week 12 week rotation	Arts Mark
Content	A skill building foundation year, preparing students for advanced and independent use of a wide range of media and materials, artists, designers and craftsmen.	Working to an afternoon tea themed brief exploring the British tradition and history of afternoon tea and its importance in the hospitality and catering industry	Experimenting with a range of three-dimensional materials in response to a clock design brief	Opportunities for students to get involved in community-based projects, and the transferrable skill of creativity
Skills	<ul style="list-style-type: none"> • Artist research and analytical skills, using key vocabulary and subject terms. • Development in annotation to support ideas and the recording of technique and media processes • Confidence in selecting independent sources and presenting these with clarity in a small board format • Further experimentation in a wide range of selected materials and resources, exploring these to its full limitations 	<ul style="list-style-type: none"> • Knife skills including Julienne, dicing and chiffonade • Plate styling and food presentation • Food nutrition including its source and production • Reading and understanding a recipe including its numerical units • Health and safety and kitchen hygiene 	<ul style="list-style-type: none"> • Understanding and responding to a brief through appropriate research elements • Analysing the work of relevant craftsmen and designers. • Building on the possibilities of different three-dimensional materials and how to use these effectively for purpose 	<ul style="list-style-type: none"> • Working collaboratively with students, staff and outside sources. • Opportunities to explore the importance of creativity • Utilise skills across all ADT disciplines to respond to a brief/project

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High Expectations | Mutual Respect | Quality Learning | Success for All

Key Questions	<p>How have I been inspired by the work of other artists, craftsmen and designers?</p> <p>Are my ideas clear through annotations?</p> <p>Have I shown independence in my selected sources?</p> <p>Am I using media and materials with skill and refinement?</p>	<p>Have I followed health and safety and used appropriate equipment when preparing food?</p> <p>Am I able to follow a recipe including specific measurements and sequence of ingredients?</p> <p>Can I demonstrate eye for detail and presentation when plate styling and preparing food?</p>	<p>What materials are appropriate for use?</p> <p>Have I shown refinement and skill in my use of materials?</p> <p>How do my design ideas reflect the brief?</p> <p>How have I used the influence of other craftsmen/ designers?</p>	<p>What are my strengths and how can I utilise these when working in a team?</p> <p>What discipline has been my strength and how can I use this to respond effectively to a brief?</p>
Assessment	Board submission feedback	End of term feedback	End of term feedback	End of term feedback

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