

## Art and Design Curriculum Overview

### Year 7

Students learn new skills in four rotations. Students are taught to develop their creativity, key skills and observations. These skills are then applied in a personal response in each of the four areas.

Subject	Art	Product Design	Textiles	Food
<b>Knowledge/skills Overview</b>	<p><b>Students will:</b> To be able to use <b>watercolour effectively</b>.</p> <p>To understand <b>colour theory</b>.</p> <p>To be able to use <b>tone</b> to <b>create form</b>.</p> <p>Be able to apply <b>mark making techniques</b> in wet and dry media to <b>show texture</b>.</p> <p>To be able to use <b>brush strokes</b> to create form.</p> <p>To be able to use <b>line</b> to <b>create form</b>.</p> <p>To understand <b>mono printing</b>.</p>	<p><b>Students will:</b> Be able to draw out an accurate plan prior to manufacture.</p> <p>Be able to collate and <b>evaluate</b> a range of existing products.</p> <p>Be able to understand <b>the working properties</b> of wood.</p> <p>Be able to <b>manufacture</b> and <b>test</b> models of your design ideas.</p> <p>Be able to <b>use tools and workshop machinery safely</b> and accurately.</p> <p>Understand and investigate the work of <b>Dieter Rams</b>.</p>	<p><b>Students will:</b> To be able to use <b>embroidery</b> to create texture.</p> <p>To be able to use <b>tie dye</b>.</p> <p>To be able to use <b>batik</b>.</p> <p>To be able to record using <b>mark making</b> techniques.</p> <p>An understanding of a <b>range of textile practitioners</b>.</p>	<p><b>Students will:</b> Develop an understanding of the eat well guide and a <b>healthy, balanced diet</b>.</p> <p>Understand Food preparation skills with a <b>knowledge of food hygiene and safe practice</b>.</p> <p><b>To be able to use apply knife skills safely and with precision</b>.</p> <p><b>To be able to use the workstation (hob, oven, grill, and work surface)</b>.</p> <p><b>To have an understanding of nutrition at different life stages</b>.</p>
<b>Applying and evaluating</b>	<p><b>Students will:</b> Select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p><b>Students will</b> select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p><b>Students will</b> select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p><b>Students will:</b> Plan, prepare, cook and <b>present a dish</b> that uses the learnt skills.</p>