Art and Design Curriculum Overview

<u>Year 7</u>

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