

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
<b>Key focus</b>	<b>Textiles</b> Kawaii Food mini cushion	<b>Textiles</b> Kawaii Food mini cushion	Food Preparation and Nutrition	Food Preparation and Nutrition	<b>Graphics</b>	<b>Graphics</b>
<b>Key knowledge and skills</b>	<p>Knowledge and comprehension – Recalling and learning facts and information about the culture of Kawaii in Japan. To illustrate the use of machine embroidery techniques and colours in their designs.</p> <p>Application – To summarise the information they have learnt in order to create their own mini cushion design.</p>	<p>Analysis – To examine and analyse their own samples which shows an investigation into specialist tools, techniques, processes and equipment.</p> <p>Evaluation – To evaluate their own manufacturing progress, recording the successes and improvements which will aid in creating their final product.</p>	<p>Be able to assess risks within a food environment and demonstrate prevent of hazards.</p> <p>Demonstrate good understanding of bread making and functions of ingredients and processes.</p> <p>To evaluate foods made and use technical terms in report writing and planning of technical dish</p>	<p>Be able to demonstrate practical skills by making a variety of simple products, independently, demonstrating accurate skills when chopping vegetables, weighing and measuring making and filling and sealing a bread dough</p>	<p>To understand the design brief</p> <p>To produce design ideas and select a final design which meets the design brief</p> <p>To create a sculpture made from card</p> <p>To create a sculpture made from card using gluing techniques</p>	<p>To create a sculpture made from card using Zentangle patterns</p> <p>To create a sculpture made from card using mark making techniques</p> <p>To create a sculpture made from card based on your design idea</p>
<b>Key words/ vocabulary</b>	Layout, inspiration, creative, product specification, materials, fabric types, measurements	applique, reverse applique, machine embroidery, satin stitch, zig zag stitch, fastening.	Hygiene, Kneading, proving, baking Cross contamination, proving, functions, proportions, fermentation, proving. Cross contamination, high risk foods, recipe modification shaping, recipe development/ flavouring	finishing techniques. peeling, chopping, slicing, shaping, rubbing in, recipe development, all in one method, Weighing, measuring, dough making	3D, Formation, Design, Colour, Texture, Shape, Line, Colour, Pattern, Sculpture	Zentangle Pattern, Vincent Van Gogh, Contrast, Composition, Manipulate, Construct, layer
<b>Assessment method</b>	Assessment, final piece, self/peer assessment	Assessment, final piece, self/peer assessment	Assessment, Final piece, Self/ peer assessment.	Assessment, Final piece, Self/ peer assessment.	Assessment, Final piece, Self/ peer assessment.	Assessment, Final piece, Self/ peer assessment.

<p><b>Wider links</b></p>	<p>Science – properties of cotton fabric and the dyes used for denim.</p> <p>Maths – seam allowances and measurements, stitch length and width, shapes when creating applique, shapes used for pattern cutting/lay planning.</p> <p>English – use of the literacy keys to construct full sentences and the correct use of subject specific vocabulary. Evidencing their knowledge of various types of decorative machine embroidery and sampling techniques and using the correct evaluation terminology.</p>	<p>Art – how to create an effective inspiration board to then inform design process</p> <p>Geography – learning about the Harajuku teen culture in Tokyo Japan and its lifestyle associated with it. Impact from wasting clothing and the impact on the environment, sustainability in reusing denim fabric, recycling (6R'S).</p>	<p>Numeracy – weighing &amp; measuring, portion control. Literacy – key words, report writing/ structure including SPAG.</p> <p>Science – gelatinisation chemical formula Geography – investigating obesity in the USA</p>	<p>PSCHE –food provenance and teamwork, building impence and confidence through discussion and practical skills. Protected characteristics Nadiya Hussain bake off winner George Baldwin young M and S gastro pub meals</p>	<p>Cross-Curricular Learning Outcomes</p> <p>PSCHE - Be able to cooperate with other students, listen to opinions and communicate own ideas in a clear and effective manner</p>	<p>Cross-Curricular Learning Outcomes</p> <p>PSCHE - Be able to cooperate with other students, listen to opinions and communicate own ideas in a clear and effective manner</p>
<p><b>Enrichment opportunities</b></p>	<p><a href="#">Takeshita Street: Fashion, Food, and Fun in Harajuku - YouTube</a></p>	<p><a href="#">Takeshita Street: Fashion, Food, and Fun in Harajuku - YouTube</a></p>	<p><a href="#">Nadiya looks back on her Bake Off win   My Iconic Moments - YouTube</a></p>	<p><a href="#">Nadiya looks back on her Bake Off win   My Iconic Moments - YouTube</a></p>	<p><a href="#">Vincent Van Gogh Visits the Gallery   Vincent and the Doctor   Doctor Who - YouTube</a></p>	<p><a href="#">Vincent Van Gogh Visits the Gallery   Vincent and the Doctor   Doctor Who - YouTube</a></p>
<p><b>Careers links</b></p>	<p>Luxury Textile Design Designer Maker Kidswear Designer Print Designer (freelance and in-house)</p>	<p>Wallpaper Designer Carpet Design and Manufacturing Interior design Fashion design</p>	<p>chef, barista, food server, bar person, receptionist, room attendant, marketing assistant, hotel/hostel housekeeper</p>	<p>food and beverage supervisor, hospitality manager, events' organiser.</p>	<p>Product Designer Production designer Creative Director Graphic Designer Web Designer Logo Designer</p>	<p>Production Artist Effects Animator Video Game Designer Character Animator Art Gallery Director</p>