KS3 ADT





Step 3 - Rub the butter into the flour to

150g self-raising flour and 50g butter and

place in a large plastic

create a sandy breadcrumb texture.

bowl. Break the butter into small pieces with

your fingers.

Step 4 - Measure the

liquid and gradually add

stirring into the crumbs

with a table knife.

DO NOT OVER ADD. Put your hands in and

bring it together to a

Course Outline for Key Stage 3

Our vision for Art & Design Technology is that everyone IS creative! We believe that all students should have an opportunity to discover and develop this creativity for themselves. The KS3 curriculum has been designed to give all students a strong foundation for continuing the subjects at KS4 and 5.

Over the three years at KS3, students will experience a wide range of relevant and challenging projects. These have been designed to give breadth and depth of knowledge and practical skills to all students.

Ks3 students will follow a subject rotation lasting approximately 6 weeks (In Y9 projects last 9-weeks):

	Year 7	Year 8	Year 9
Food	Food Preparation & Nutrition	'Fake-Away' — quick and healthy alternative to take aways	Factors affecting food choice
Graphics/Photography	Digital Branding - Who Am I?	Digital Branding - Rebranding NASA	
Product Design	Card modelling project	Shadow box - Themed Lighting	Handheld Device – concept modelling
Textiles	Mauizio Anzeri Textiles	E-Textiles	Soft Sculpture
Art	Art foundations	Architectural Art	Art Movements
Ceramics	Gnomes	Coil bowls	
Homework:	more earning street with place	accurrent, felt ware couldn't be best, will do not be seen of the same state to the length of its body. Self-Raising Flour on the control of the same state to the state to the self of the state to the self of the state to the self-raising Self-Raising Flour on the state to the self-raising Flour on the state to the self-raising Flour on the self-raising	Line baking trays with greaseproof paper 150g self-raising flow
Homework will be largely project based and linked to the			

topic/project students will receive a learning *journey* so they can see what they will learning (this will be in their ADT book)

Step 5 - Flour your work

top and gently roll out/press down your dough into a

pizza shape base.

Step 6 - Prepare your

Grate cheese, Slice & chop

all other ingredients into

Step 8 Washing up / Drying up PRINTED

Step 7 - Evenly spread to the tomato sauce with the back of the spoon.

baking tray.

toppings:

bitesize pieces.

Place on toppings, follow

Bake for 20 minutes or until

by grated cheese

Bolden & cooked

Work surface clean Cupboard & equipment check

All Knives back in block

Carefully lift onto your

For each

Homework:

Homework will be largely project based and linked to the project themes in school. They will run for the duration of the 6 week rotation and will involve opportunities for students to present their homework in front of their peers.

Assessment and feedback:

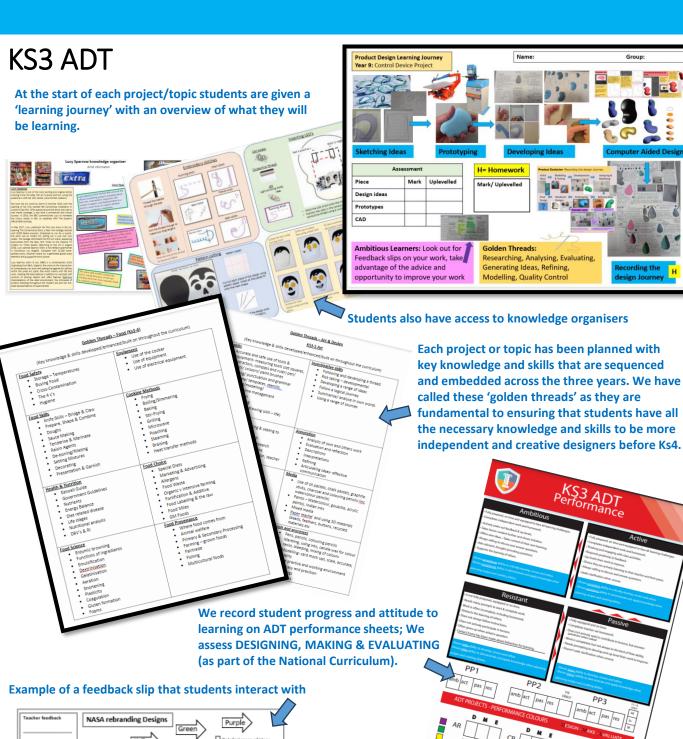
During each project students will be assessed based on their performance focusing mainly on design & making skills. The ADT assessment and feedback system has been created to be visual & give support and challenge students to improve (see example on next page)

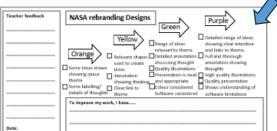
Points of contact:

Your child's ADT teacher

Or Malcolm Simpson — Head of Department — msimpson@tcolc.aspirelp.uk

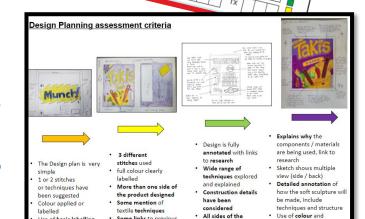
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VAFL Assessment system

As Art and Design Technology is very visual as a subject, we decided to use a colour system linked to exemplar work to help students to make progress. The colour bands are orange, yellow, green and purple. We encourage our students to aim to complete their work to a 'green' or 'purple' standard as this will mean they are more likely to achieve the higher grades at GCSE (if they choose one of the ADT subjects to study)



product designed and annotated

strong and reflect the

Some links to previous research (analysis, drawings, mood board)

Use of basic labelling