



Sandon Road, Meir, Stoke-on-Trent, ST3 7DF Telephone: 01782 377100 Fax: 01782 377101

Email: info@omera.co.uk Website: www.ormistonmeridianacademy.co.uk

Principal: Mrs C Stanyer


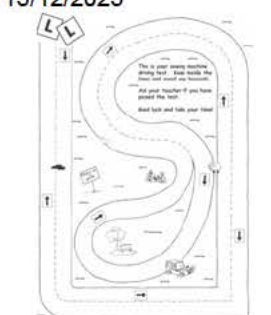
## Subject: DESIGN TECHNOLOGY

## Year 9 Curriculum Map 2025 - 26




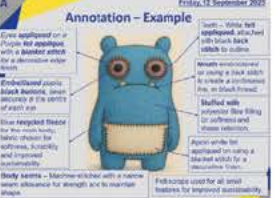


Week Commencing	Rotation 1 – Engineering Rotation 2 – Textiles Design Rotation 3 – Food & Nutrition  *Rotations may vary see class list on last page*	Assessment Window
<b>Rotation 1 – Engineering</b>  Staff INSET 01/09 Students Return 02/09  	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 13 weeks.
08/09/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
15/09/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
22/09/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
29/09/2025	Students are required to independently evaluate their final practical outcomes against the original specification.	
06/10/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
13/10/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
20/10/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills.	


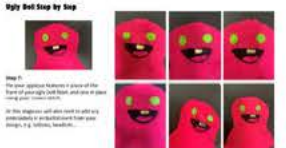


Ormiston Meridian Academy is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.



	Students are to identify and use appropriate working skills.	
October Half Term		
03/11/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
10/11/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	AR1
17/11/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	AR1
24/11/2025	Students will develop their practical skills by creating a working prototype using marine ply. This is designed to develop student's independent practical skills. Students are to identify and use appropriate working skills.	
01/12/2025	Students are required to independently evaluate their final practical outcomes against the original specification.	
<b>Rotation 2 – Textiles Design</b>  08/12/2025 	<b>Ugly Doll Product</b> <b>Lesson 1 &amp; 2</b> – Introduction to the Ugly Doll design brief, student will complete a short analysis of the design brief before moving on to looking at existing products independently. In addition, students will be introduced to the sewing machine, learning about its main components and safe use through a teacher demonstration. To build confidence and control, they will complete a Sewing Machine Driving Test as an introduction to basic machine skills.	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 13 weeks.
15/12/2025 	<b>Ugly Doll Product</b> <b>Lesson 1 &amp; 2</b> – Introduction to the Ugly Doll design brief, student will complete a short analysis of the design brief before moving on to looking at existing products independently. In addition, students will be introduced to the sewing machine, learning about its main components and safe use through a teacher demonstration. To build confidence and control, they will complete a Sewing Machine Driving Test as an introduction to basic machine skills.	
Christmas Break		



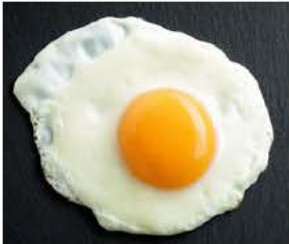




<p>05/01/2026</p> 	<p><b>Lesson 3 &amp; 4</b> – Students will continue to build confidence on the sewing machine by learning how to thread it correctly and producing simple stitching samples. Alongside this practical work, they will begin developing a range of initial design ideas for their Ugly Doll project.</p>	
<p>12/01/2026</p> 	<p><b>Lesson 3 &amp; 4</b> – Students will continue to build confidence on the sewing machine by learning how to thread it correctly and producing simple stitching samples. Alongside this practical work, they will begin developing a range of initial design ideas for their Ugly Doll project.</p>	
<p>19/01/2026</p> 	<p><b>Lesson 5 &amp; 6</b> – Learning Checkpoint Students will create two design ideas for their Ugly Doll, adding colour and detailed annotations. Their notes will explain key features, materials, and techniques, helping them to show how their designs could be developed into a finished product.</p>	
<p>26/01/2026</p> 	<p><b>Lesson 5 &amp; 6</b> - Learning Checkpoint Students will create two design ideas for their Ugly Doll, adding colour and detailed annotations. Their notes will explain key features, materials, and techniques, helping them to show how their designs could be developed into a finished product.</p>	
<p>02/02/2026</p> 	<p><b>Lesson 7</b> - Students will develop an awareness of the environmental issues surrounding the textiles and fashion industry. They will learn about the 6 R's and how these can be used to reduce the impact to the environment.</p> <p>The problem with fast fashion - <a href="https://www.youtube.com/watch?v=iq0--DfC2Xk">https://www.youtube.com/watch?v=iq0--DfC2Xk</a></p> <p><a href="https://www.independent.co.uk/life-style/fashion/environment-costs-fast-fashion-pollution-waste-sustainability-a8139386.html?amp">https://www.independent.co.uk/life-style/fashion/environment-costs-fast-fashion-pollution-waste-sustainability-a8139386.html?amp</a></p> <p><b>Key words:</b>  <b>fast fashion</b> - inexpensive clothing produced rapidly by mass-market retailers in response to the latest trends  <b>sustainable</b> - preserving an ecological (natural) balance by avoiding depletion (reduction) of natural resources  <b>pollution</b> - the presence in or introduction into the environment of a substance which has harmful or poisonous effects</p>	AR2
<p>09/02/2026</p> 	<p><b>Lesson 8 &amp; 9</b> - Making 1: Final Design/Template Students will develop a final design for their Ugly Doll and translate this into a pattern/template, which they will use to accurately cut their materials. They will be introduced to the fundamentals of pattern making, including how to add a seam allowance, building essential skills for textile construction.</p>	AR2

February Half Term		
23/02/2026	 <p><b>Lesson 8 &amp; 9 - Making 1: Final Design/Template</b> Students will develop a final design for their Ugly Doll and translate this into a pattern/template, which they will use to accurately cut their materials. They will be introduced to the fundamentals of pattern making, including how to add a seam allowance, building essential skills for textile construction.</p>	
02/03/2026	 <p><b>Lesson 10 &amp; 11 – Making 2: Adding Features</b> Students will recall and apply a range of decorative techniques, such as appliqué, embroidery, and embellishment, to add unique features and details to their Ugly Doll design.</p>	
09/03/2026	<p><b>Lesson 10 &amp; 11 – Making 2: Adding Features</b> Students will recall and apply a range of decorative techniques, such as appliqué, embroidery, and embellishment, to add unique features and details to their Ugly Doll design.</p>	
16/03/2026	 <p><b>Lesson 12 – Making 3: Construction</b> Students will learn how to construct their Ugly Doll using both hand and machine stitching, developing their technical skills to produce a high-quality finished product.</p>	
23/03/2026	<p><b>Lesson 13 – Critical Reflection</b> Students will complete an evaluation of their finished Ugly Doll, critically reflecting on its strengths and weaknesses, and identifying areas for improvement to inform their future design work.</p>	
Easter Break		
<b>Rotation 3 – Food &amp; Nutrition</b>  13/04/2026	<p><b>Lesson 1 - Causes of Food Related Ill Health</b> Students will learn the main causes of food related ill health, they will recall knowledge of coloured chopping boards and explain how the prevent illness. They will be able to identify symptoms of food poisoning and explain what and allergy is.</p> <p><b>Key words:</b> <b>danger Zone</b> - temperature range of 5-63°C in which bacteria grows rapidly <b>binary Fission</b> - how bacteria reproduce and multiply</p>	Students marked on 10 'I can' Statements linking to practical, theory and independent learning for the subject rotation throughout the 13 weeks.
20/04/2026  	<p><b>Lesson 2 - Garlic Bread Pizza Demonstration</b> Students will be shown how to make a garlic bread pizza with a homemade base. Students will complete a practical planning sheet that will include a list of ingredients, equipment and all the necessary steps to produce their own garlic bread pizza.</p> <p><b>Key words:</b> <b>fermentation (in bread)</b> - during fermentation, carbon dioxide is produced and trapped as tiny pockets of air within the dough. This causes it to rise. During baking the carbon dioxide expands and causes the bread to rise further. The alcohol produced during fermentation evaporates during the bread baking process <b>gluten</b> – a mixture of two proteins present in cereal grains, especially wheat, which is responsible for the elastic texture of dough</p>	



	<b>knead</b> – work moistened flour into dough or with the hands	
27/04/2026	<b>Lesson 3 - Garlic Bread Pizza</b> Students will work safely and hygienically to produce their own garlic bread. Through this practical session they will develop skills in the following areas: accurate weighing and measuring, kneading, shaping, cutting methods and using the oven safely.	
04/05/2026	<b>Lesson 4 – Nutritional Needs of Different People and Unsatisfactory Nutritional Intake</b> Students will show an understanding of the nutritional needs of different people. They will describe ways in which unsatisfactory nutritional intake can affect the body and identify a range of vitamins and nutrients the body needs.  <b>Key words:</b> <b>life stages</b> – stages of development that people go through during their life: i.e. infancy (babyhood), childhood, adolescence, adulthood and later adulthood  <b>deficiency</b> – a lack or shortage <b>excess</b> – an amount of something that is more than necessary	
11/05/2026	 <b>Lesson 5 – Short Crust Pastry Demonstration and Practical</b> Students will work safely and hygienically to produce their own short crust pastry sausage rolls. Through this practical session they will develop skills in the following areas: accurate weighing and measuring, rubbing in method, shaping, cutting methods and using the oven safely.  <b>Key words:</b> <b>Shortening</b> – Short crust pastry - using fats to shorten a mixture. Butter, lard, margarine etc.	
18/05/2026	 <b>Lesson 6 – Where Does Food Come From?</b> Students will understand where food comes from and be able to identify whether a food has been caught, reared, grown or processed. They will also be able to explain the difference between raw and processed food.  <b>Key words:</b> <b>origins</b> – the point or place where something begins, arises, or is derived  <b>reared</b> – bred and raised (animals). <i>"the calves are reared for beef"</i>  <b>process</b> – perform a series of mechanical or chemical operations on (something) in order to change or preserve it	
May Half Term		
01/06/2026	 <b>Lesson 7 – Chocolate Brownie Demonstration and Practical</b> Students will work safely and hygienically to produce their own chocolate brownies. Through this practical session they will develop skills in the following areas: accurate weighing and measuring, use of an electric whisk, setting up and using a bain-marie safely, folding in flour and using the oven safely.	
08/06/2026	<b>Lesson 8 – Seasonal Food</b> Students will learn about the benefits of using seasonal food in their cooking, why sourcing locally and supporting local businesses is an important factor in reducing food miles.  <b>Key words:</b>	

	<p><b>seasonal foods - seasonality of food</b> refers to the times of year when the harvest or the flavour of a given type <b>food</b> is at its peak. This is usually the time when the item is the cheapest and the freshest on the market. The <b>food's</b> peak harvest time usually coincides with when its flavour is at its best.</p> <p><b>climate</b> - the weather conditions prevailing in an area in general or over a long period</p>	
<p>15/06/2026</p> 	<p><b>Lesson 9 – Cheese Sauce (roux method) Demonstration and Practical</b></p> <p>Students will work safely and hygienically to produce their own cheese sauce.</p> <p>Through this practical session they will develop skills in the following areas: accurate weighing and measuring, making a roux, grating, whisking, and the process of gelatinisation.</p>	ROA
<p>22/06/2026</p> 	<p><b>Lesson 10 – How cooking methods affect nutrients in food</b></p> <p>Students will be able to explain different methods of cooking food, suggest ingredients they can be used for, and examine how the sensory properties and nutrition of food changes when cooked using different methods.</p> <p><b>Key words:</b></p> <p><b>coagulated</b> – the heat causes lots of denatured proteins to join together and change the appearance and texture of the food, e.g. when an egg is cooked.</p> <p><b>denatured</b> – the heat has caused protein to change its chemical nature</p>	ROA
<p>29/06/2026</p> 	<p><b>Lesson 11 – Meatballs and Ragu Sauce Demonstration and Practical.</b></p> <p>Students will work safely and hygienically to produce their own meatballs in Ragu sauce. Through this practical session they will develop skills in the following areas: dovetailing recipes, working with high risk foods, cutting methods (bridge and claw), shaping, frying, and simmering.</p>	ROA
<p>06/07/2026</p> 	<p><b>Lesson 12 – Environmental Factors</b></p> <p>Students will learn about how climate change is affecting food production, the 3 Rs and sustainable food production. They will be able to show an understanding of the various different ways in which food productions can affect the environment, identify food that has the highest and lowest carbon footprint and examine why businesses are encouraged to Reduce, Reuse and Recycle the waste they create.</p> <p><b>Key words:</b></p> <p><b>climate change</b> – changes in the Earth's temperature that can lead to unusual and extreme weather conditions.</p> <p><b>carbon footprint</b> – a measure of how food production contributes towards the production of greenhouse gases.</p> <p><b>sustainability</b> – producing food in a way that can be maintained over a long period of time and protects the environment.</p>	

13/07/2026



### **Lesson 13 – Swiss Roll Demonstration and Practical**

Students will work safely and hygienically to produce their own Swiss roll. Through this practical session they will develop skills in the following areas: accurate weighing and measuring, use of an electric whisk, folding in flour, using the oven safely and with precise timing, and finishing skills.

**9O (2 lessons per fortnight)**

Rotation 1	Rotation 2	Rotation 3
9O1/DT FD	9O4/DT FD	9O3/DT FD
9O2/DT ENGR	9O1/DT ENGR	9O6/DT ENGR
9O3/DT TX	9O2/DT TX	9O1/DT TX
9O4/DT ENGR	9O3/DT ENGR	9O5/DT ENGR
9O5/DT TX	9O6/DT TX	9O4/DT TX
9O6/DT FD	9O5/DT FD	9O2/DT FD

**9M (2 lessons per fortnight)**

Rotation 1	Rotation 2	Rotation 3
9M1/DT FD	9M4/DT FD	9M2/DT FD
9M2/DT ENGR	9M1/DT ENGR	9M5/DT ENGR
9M3/DT TX	9M2/DT TX	9M1/DT TX
9M4/DT ENGR	9M5/DT FD	9M3/DT FD
9M5/DT TX	9M3/DT ENG	9M4/DT TX