



## Emoji Door Hanger Project

During this project we will learn about the categorisation of fibres and the properties and characteristics of textile fabrics (synthetic and natural). We will design and create a partially recycled toy. We will learn how to work with fabrics and about a range of equipment and processes used in hand stitching. We will consider sustainability and the environment whilst designing our recycled toy and will write a life cycle assessment. We will develop practical skills in marking out, cutting, sewing, stuffing and embellishing. We will further develop our design and rendering skills and make use of mathematical skills such as measurements, unit conversions and calculations. We will write a practical step by step as we go and also an evaluation.

## Plastic Forming Project

During this project we will further develop our knowledge of polymers and forming plastics and scale and templates. We will further develop our 3d drawing skills by learning perspective drawing. We will expand our knowledge of timber groups by looking further into manufactured boards and cutting tools. We will learn about vacuum forming and line bending as well as drawing on 2d software and laser cutting.

## Fragrance Project

During this project we will explore another of the core materials paper and board. We will look at where paper comes from and the processes involved in making paper. We will explore nets and how shapes can be made using them. We will create our own net for the box of a fragrance bottle to meet the requirements of a set brief.

## Mechanisms Project

During this project we will look at how mechanisms can be used to create movement in things like machines. We will look at cams, gears, levers and linkages. We will further develop our knowledge of linkages by creating a grabber model that can move and pick up objects.

## Food

In food, this year you will be given the opportunity to use a range of practical equipment in the food room and develop your skills in working safely in the kitchen environment. You will build on your independence when following recipes. The recipes are centred around building on skills learnt in Year 7 as well as new skills such as handling raw meat and kneading and shaping dough. You will further your knowledge of nutrition and how what we eat can affect us both positively and negatively, to understand what a chicken curry and pizza.

## Notes:

