



ART AND DESIGN TECHNOLOGY

at Bronte Girls' Academy



OUR VISION

In Art, our aim is to engage, inspire and challenge pupils to create their own works of art using their knowledge of a range of artists and design movements that reflect, and have shaped world history and culture. In Design Technology, pupils are taught to further use their creativity and imagination to design and make products that solve real life problems in a variety of contexts such as the home, health, leisure and culture. In Food lessons, they are taught to understand and apply the principles of nutrition and learn how to cook. Our pupils will develop a critical understanding of the impact of Design Technology on daily life and the wider world.

TOPICS COVERED

	Term 1	Term 2	Term 3
Year 7	<p>Abstract Art Forms Pupils will study the work of Vincent Van Gogh and the impressionist movement. They will consider how artists blur and interpret the natural world developing their own skills of mark-making, colour mixing, directional lines and tonal shading. They will create a detailed observational drawing of a sphere, focusing on showing 3D shape and form as well as their own version of 'A Starry Night' in the style of Vincent Van Gogh.</p>	<p>Graphic Design Pupils will be introduced to typography and isometric drawing. They will create a personalised nameplate in their own originally designed font and imagery isometric perspective whilst developing hand eye coordination, measuring accurately and using proportion to improve their design.</p>	<p>Food Pupils will be introduced to the importance of considering nutrition as part of a healthy balanced diet. They will cook a variety of healthy recipes including a fruit salad, croque monsieur, ratatouille and flap Jacks. Pupils will develop their understanding of the importance of hygiene standards in food preparation and working safely in the kitchen whilst developing their basic culinary skills.</p>
Year 8	<p>Art Landscapes Pupils will study landscape drawings created by David Hockney (appreciating his links to the local area) and Yann Arthus-Bertrand. They will build on their mark making and colour mixing skills and learn about perspective, background, mid-ground and foreground. Pupils will work in</p>	<p>Textiles Pupils will develop their core knowledge and skills of design and decorative embellishment such as research, printing, cutting and hand embroidery. They will learn to safely use a sewing machine and make a 2D embroidered and printed cushion.</p>	<p>Food Pupils will explore some of the staple foods around the world and be inspired by the different cultures to create their own pasta salad from Italy, savoury rice from France and bread from different countries. They will learn about the different nutritional needs of individuals</p>

	groups to create a collaborative landscape artwork that is both representational and abstract and inspired by the work of the artists they have studied. They will use a range of media to create patch-work effects which represent textures found in landscapes.		and how these can be met through their diet. Pupils will further enhance their practical skills through effective time management, using a range of cooking devices, cutting and bread making.
Year 9	Hybrid Insects Pupils will explore the natural world, focusing on artists such as Louise Joséphine Bourgeois and Levon Biss, whose work is inspired by insects. They will continue to develop their drawing skills, focusing on line, mark-making, pattern and colour mixing. Using different materials and techniques, pupils will explore the quality of line and mark-making on different surfaces and experiment with mono-printing. They will then work in 3D to create either a wire or paper sculpture of an insect incorporating recycled materials.	Textiles Pupils will embed their knowledge and skills of the research, design and make process through creating a 3D bag. They will work to a brief and theme, researching, designing and making samples to explore techniques such as applique, machine embroidery, bead work and hand embroidery. Pupils will learn to write their own product specification and come up with a range of justified design ideas. They will build their knowledge of fabrics and fastenings used in the textile industry and make suitable choices for their product.	Food Pupils will be introduced to the food and catering industry. They will consider issues such as health and safety, animal welfare and farming. They will further improve their culinary skills through preparing more complex dishes such as chicken kiev, fish pie, vegetable lasagne, chutneys, quiche and cheese cake.

ASSESSMENT

Holistic assessment considering a range of skills throughout each project:

- Art – Drawing, Painting, 3D modelling.
- Textiles- Research, Designing and Making, Final Piece.
- Food – Planning, Making and Evaluation.

OUTSIDE OF THE CLASSROOM

Pupils will have the opportunity to look at the world around them in an artistic and creative manner and appreciate the arts and crafts in their local area through visits to museums such as Cartwright Hall, the Yorkshire Sculpture Park and the David Hockney gallery. Pupils will also be encouraged take part in art and design competitions, attend creative workshops and clubs after school which will enable them to explore other creative techniques such as canvas making. We hope our pupils will make use of their culinary skills at home by practising the skills they learn in Food lessons and develop skills for life. At Bronte we want all pupils to discover and unlock their unique talents!

USEFUL RESOURCES

