

Art and Design Curriculum Overview – Year 7

Students are introduced to new skills through four creative rotations across the year. They begin to develop their creativity, key practical skills, and observational techniques. These foundational skills are applied in personal responses within each area, encouraging exploration and confidence in creative expression.

	Art	Product Design	Textiles	Food
Knowledge & Skills	<p>Unit 1 Art ‘Fabulous Beasts’ (10 Lessons)</p> <p>Students will select and use a variety of media and techniques including watercolour and pencil drawings to record ideas and observations concluding in an illustration of a mythical creature.</p> <div style="border: 1px solid black; padding: 5px;"> <p>Assessment</p> <ul style="list-style-type: none"> To be able to use watercolour and brush strokes effectively. Be able to apply mark making techniques in wet and dry media to show texture. </div>	<p>Unit 1 Product Design ‘Guardians of the Phone’ (10 Lessons)</p> <p>Students will Select and use a variety of media and techniques including wood and plastic to record ideas and observations concluding in a phone stand based on the work of Keith Haring.</p> <div style="border: 1px solid black; padding: 5px;"> <p>Assessment</p> <ul style="list-style-type: none"> Be able to understand the working properties of wood and acrylic. Be able to use tools and workshop machinery safely and accurately. </div>	<p>Unit 1 Textiles ‘Monster Mash’ (10 Lessons)</p> <p>Students will select and use a variety of media and techniques including hand embroidery, tie dye and mark making techniques to record ideas and observations concluding in an illustration of a mythical creature.</p> <div style="border: 1px solid black; padding: 5px;"> <p>Assessment</p> <ul style="list-style-type: none"> To be able to use hand embroidery. To be able to use tie dye. To be able to create personal response. </div>	<p>Unit 1 Food ‘Healthy Eating’ (9 Lessons)</p> <p>Students will take part in a introductory Food Unit focused on developing basic cooking skills including poached egg on toast, French bread pizza and Ragu. Students will develop an understanding of nutrition and safe practices in the kitchen.</p> <div style="border: 1px solid black; padding: 5px;"> <p>Assessment</p> <ul style="list-style-type: none"> To be able to use apply knife skills safely and with precision. Demonstrate knowledge of food hygiene and safe practice. </div>
	Beyond The Curriculum	<ul style="list-style-type: none"> School enrichment clubs: Art club Suggested places to visit: Leeds City Art Gallery Cartwright Hall National Science and Media Museum Yorkshire Sculpture Park Websites to explore: Colossal Tate Art UK Home 	<ul style="list-style-type: none"> School enrichment clubs: 3D Club Suggested places to visit: Leeds City Art Gallery Cartwright Hall National Science and Media Museum Yorkshire Sculpture Park Websites to explore: Colossal Tate Designboom 	<ul style="list-style-type: none"> School enrichment clubs: Textiles club Suggested places to visit: Leeds City Art Gallery Cartwright Hall Bankfield Museum Yorkshire Sculpture Park Websites to explore: Colossal Tate Art UK Home