



Northumberland's P.R.U.

KS3 - ART, PRODUCT DESIGN, FOOD (2025-26)

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15	
	Autumn 1 – ‘Equality & Diversity’									Autumn 2 – ‘Living in the Wider World’						
	Subject Area Topic									Subject Area Topic						
	1&2 Introduction to Art - what is Art? - addressing preconceptions of what Art is /making reference to Artists. Team drawing task Sketchbook intro page mindful Art doodle to reflect personalities. Assessment opportunities.			3&4 Continuous Line Drawing in the style of Jon Burgerman. Creating illustrations of character designs.			5&6 Selecting design ideas for refinement and a personal response.		7. Exploring Art materials to create colour and texture effects. Illustration characters ‘pop out’ outcome and evaluation of the project.	8. Formative Assessment	1&2 Introduction to Insects. Observing images, colours, patterns, shapes and detail in the form of insects Understanding how to observe images and forms of insects.		3&4 Illustration characters ‘pop out’ outcome and evaluation of the project. Understand how to use different art materials and techniques with effect. Learning how to investigate the work of other artists and how to use their influences Learning how to respond to an artist's work through use of selected materials		5&6 Using formal drawing techniques to respond to work and artists styles. Assessment opportunities Using the work of 3D artists to inspire outcomes. Design a baseball cap 15 Assessment opportunities	7. Summative assessment
	Notes/Links/Interleaving				Additional Higher Content					Notes/Links/Interleaving			Additional Higher Content			
	Spring 1 – ‘The Circle of Life’							Spring 2 – ‘Conflict’								
	Subject Area Topic							Subject Area Topic								
	1. Introduction to the clock project using mosaic, students identify how clocks are used within everyday life. Assessing data from target	2. How is design used to create a product answering the brief requirements?	3. Why is health and safety essential when working in the workshop.	4&5 Using knowledge to start to manufacture the clock face. Using knowledge to manufacture the mosaic project.		6. Formative Assessment	1. Continuing - Using knowledge to start to manufacture the clock face. Using knowledge to manufacture the mosaic project.	2&3 How to apply the clock design to show the clock face. How are components used when assembling mechanisms.		4&5 Using manufacturing techniques to heighten the quality of craftsmanship. How do you evaluate a product?			6 Summative assessment			
	Notes/Links/Interleaving			Additional Higher Content				Notes/Links/Interleaving			Additional Higher Content					

	Summer 1 – ‘Health & Leisure’						Summer 2 – ‘Crime & Punishment’						
	Subject Area Topic						Subject Area Topic						
	1. Using the baking method Fruit Scones How to work with high risk foods Oven skills - baking	2. Knife and hob skills Savoury rice Oven skills - baking	3 Knife, grill and hob skills Cottage pie How to use the vegetable knife correctly How to work with high risk foods Hob and grill skills How to marinate ingredients	4. Knife, grill and hob skills Tuna pasta bake Oven skills - baking	5. Formative Assessment		1. Knife and hob skills Pork and leek risotto How to use the vegetable knife correctly How to work with high risk foods Hob and grill skills Oven skills - baking	2. Oven skills Cheese and onion triangles Oven skills - baking	3. Oven skills Honey Cake Oven skills - baking	4 Knife, grill and hob skills Cheese and bacon muffins Oven skills - baking	5 Knife and hob skills Macaroni cheese How to use the vegetable knife correctly How to work with high risk foods Hob and grill skills Oven skills - baking	6 Knife and grill skills Cheese and onion triangles Hob skills Knife skills - slicing	7. Summative assessment
	Notes/Links/Interleaving		Additional Higher Content				Notes/Links/Interleaving		Additional Higher Content				