Barnsley Academy – Year 7 Art & Design Curriculum Overview 2023-24

Rotation 1 (Art PTW) FORMAL ELEMENTS			Rotation 2 (Art KKI) PORTRAITURE			Rotation 3 (Food LEL) FOOD & NUTRITION		
Class Focus			Class Focus		Class Focus			
Week 1	Title: Formal Elements Theme: Ordinary/Extra Ordinary Artefact: A4 Still Life Historical: ?? Contemporary: Michael Craig Martin/Rosalind Monks Baseline grid drawing assessment – Can of pop KPI: Making, Knowledge	Week 1	Title: Off with your Head Theme: Ordinary/Extra Ordinary Artefact: A3 Self-Portrait using mixed media processes Historical: Naum Gabo/Picasso Contemporary: Rupert Shrive How do artists tell stories? Introduction to art brief and discuss final artefact. Create visual mind map through the exploration of Mono printing. KPI: Knowledge		Week 1	What are the 4C's Related to Food Hygiene? Health and Safety, Cooking, Cleaning, Cross Contamination, Chilling- safe routines in the food room. KPI: Knowledge		
Week 2	What is pattern? Exploring mark making with as a visual language. Understanding what constitutes a pattern. Explore work of Rosalind Monks' Zentangle insects inc. Big Class Read. KPI: Making, Knowledge	Week 2	How can we draw accurate facial features? Understand how to use the Cambridge mapping technique to demonstrate facial features KPI: Making, Knowledge		Week 2	What is the eat well guide? Nutrition Identify sections of eat well guide, food groups and function in the body. KPI: Knowledge		
Week 3	What is the difference between a shape and a form? Developing understanding of tone and the difference between shapes and forms inc. Big class Read KPI: Making, Knowledge	Week 3	What techniques can be used to ensure facial proportions are evenly divided? Identify three proportions of the face. Create one self-portrait blind contour wire drawing and produce a three-quarter self-portrait tilt. KPI: Making, Knowledge		Week 3	Practical- Pizza Toast Knife Skills and Bridge and claw Sensory Analysis, taste, texture and appearance of foods. KPI: Making, Evaluation		
Week 4	Closing the gap	Week 4	How can we make realistic flesh tones using one base colour yellow ochre? Demonstrate colour mixing using acrylic paint. Application of flesh tones using a single contour line. KPI: Making, Knowledge		Week 4	Practical- Shortbread Weighing, mixing, shaping KPI: Making, Evaluation		
Week 5	What is Op Art?	Week 5	Exploring how Cubist artists used		Week 5	What is free range and intensive farming?		

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		Exploring how Bridget Riley & Op Artists utilise formal elements in		Closing the Gap Research and investigate the art			Food Provenance- Ethical issues Looking at free range eggs and eggs	
		their work.		movement Cubism and create an			from caged hens.	
		KPI: Making, Knowledge		artist analysis using the Edmund Felman technique for critiquing art.			KDI: Knowledge	
		Kri. Waking, Knowledge		remain technique for critiquing art.			Kri. Kilowieuge	
				KPI: Generating Ideas, Making,				
				Knowledge How do artists generate ideas using	<u> </u>			
		Application of tone. Tonal grid		multi-disciplinary domains?			Practical - Creaming method	
		drawing of fruit working from					Cake making methods for muffins	
W	Week 6	secondary sources.	Week 6	Develop three photoshop filter tools using self-portrait photography.			KPI: Making Evaluation, how to	
		KPI: Making		dania acii portiait pilotograpiiy.			Looking at free range eggs and eggs from caged hens. KPI: Knowledge Practical - Creaming method Cake making methods for muffins KPI: Making, Evaluation- how to create a star profile What is Sustainability in Food? 6 R's of sustainability, Reuse, Reduce, Recycle, repair, Rethink, Refuse- How to reduce waste in stage of production, and consuming food. KPI: Knowledge Practical Assessment - Rubbing in method scones Quality Control, presentation KPI: Making What is organic farming? Food Provenance Taste testing organic apples. KPI: Knowledge	
				KPI: Making			-	
		What is a colour wheel and how		How has the Impressionist mark			What is Sustainability in Food?	
		can we interpret it?		making technique of stippling influenced art today?			6 R's of sustainability. Reuse	
		Colour theory and colour mixing –		denoca are today:			from caged hens. KPI: Knowledge Practical - Creaming method Cake making methods for muffins KPI: Making, Evaluation- how to create a star profile What is Sustainability in Food? 6 R's of sustainability, Reuse, Reduce, Recycle, repair, Rethink, Refuse- How to reduce waste in stage of production, and consuming food. KPI: Knowledge Practical Assessment - Rubbing in method scones Quality Control, presentation KPI: Making What is organic farming? Food Provenance Taste testing organic apples. KPI: Knowledge Practical- Pasta Salad	
W	eek 7	colour wheel		Create a pin hole self-portrait using		Week 7	Refuse- How to reduce waste in	
		primary, secondary, tertiarytints and shades		the mark making technique of stippling on card.				
		– tilits aliu silaues		Stipping on card.			consuming rood.	
		KPI: Making, Knowledge		KPI: Making			KPI: Knowledge	
		What are colour schemes?		How have Cubist painters explored			Refuse- How to reduce waste in stage of production, and consuming food. KPI: Knowledge Practical Assessment - Rubbing in method scones Quality Control, presentation	
		Colour schemes		the Rose and Blue Period self-				
		– complimentary		portrait?			Practical Assessment -	
		analogous/harmonious		Demonstrate colour mixing using a			_	
W	eek 8	- triad	Week 8	tint and shade to create a single		Week 8	Quality Control, presentation	
		split complimentary		colour of varying tone in one section			KPI: Making	
		inc. Big Class Read		of the face.				
				KPI: Making				
		KPI: Making, Knowledge What is Conceptual Art?						
		vinat is conceptual Art:		What is hair texture?			What is organic farming?	
		Exploring how the artist Michael					what is organic jurning!	
۱۸/	eek 9	Craig Martin uses line and Shape	Week 9	Apply a range of continuous linear lines to show the variations of hair		Week 9		
VV	CCKJ		VVEEK 3	strains in a self-portrait illustration		WEEK 3	Taste testing organic apples.	
		inc. Big Class Read		·			KPI: Knowledge	
		KPI: Making, Knowledge		KPI: Making				
		How can we use the work of other		What is the function of head, neck			create a star profile What is Sustainability in Food? 6 R's of sustainability, Reuse, Reduce, Recycle, repair, Rethink, Refuse- How to reduce waste in stage of production, and consuming food. KPI: Knowledge Practical Assessment - Rubbing in method scones Quality Control, presentation KPI: Making What is organic farming? Food Provenance Taste testing organic apples. KPI: Knowledge Practical- Pasta Salad	
		artists to influence our own work?		and shoulders in a self-portrait				
		The state of the s		illustration?				
		Michael Craig Martin and Bridget		Understand the basic qualities of			Practical- Pasta Salad	
Week 10	Riley inspired Still Life.	Week 10	anatomy drawing in a self-portrait		Week 10	KDI: Making Evaluation		
		"Steal like an artist'.		using oil pastels.			Kri. Iviakilig, Evaluation	
		KPI: Generating Ideas, Making		KPI: Making				
		Kri. Generating lucas, Making		KPI: Making				

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Week 11	Michael Craig Martin and Bridget Riley inspired Still Life Closing the gap KPI: Making	Week 11	In terms of Art, what does mix media process mean? Identify four types of collage and complete one self-portrait section using found materials KPI: Making	Week 11	What are the effects of sugar on the body? Effects on teeth, heart, kidneys. KPI: Knowledge	
Week 12	Evaluation and write up KPI: Evaluating	Week 12	Why it is a self-critique an important technique for artists? Closing the Gap Judge and peer assess others work. Write a self-evaluation and statement of intent for final self-portrait illustration. KPI: Evaluating	Week 12	Closing the Gap - literacy, practical skills choice Cultural- Polish Food DIsh	
Week 13	Grid drawing assessment – crushed can of pop KPI: Making	Week 13	Grid drawing assessment – Face or facial feature(s) KPI: Making	Week 13	Theory Assessment - nutrition, hygiene, food provenance and cooking skills. KPI: Knowledge	