



Curriculum Overview

Curriculum Area: Design Technology Year: 8

Year 8 Curriculum: Food and Nutrition

Pupils will also learn how to hold a knife safely using the bridge hold and claw grip as well as three different cuts of vegetables. They will focus on food science by learning what Gelatinisation is and how it works to thicken a sauce.

All pupils will learn how to make bread, understanding and focusing upon the science of bread making and how the ingredients and processing use are vital to the recipe being successful.

They will learn what a special dietary need is and develop knowledge of several different special dietary needs. Pupils will learn how to modify a recipe to make it suitable for someone with a special dietary need.

This will all be underpinned by pupils learning and developing a range of skills and techniques to successfully make the following dishes: Pasta Bolognese, macaroni cheese, chicken nuggets, bread rolls, pizza & lemon cheesecake.

Links to the KS3 National Curriculum

Understand and apply the principles of nutrition and health.

Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.

Become competent in a range of cooking techniques. For example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes.

Understand the source, seasonality and characteristics of a broad range of ingredients.

Assessment Opportunities

Core knowledge of this unit will be regularly tested and revisited during this unit with a knowledge quiz completed at the end.

Pupils will plan and cook a recipe suitable for a specific need. (Special dietary need). A photo of the dish should also be included.

Cultural Capital

Give pupils the opportunity to experience new foods/dishes/recipes.

Empower them to know and understand food science and its effects.

Become aware that people in society/other cultures and individuals around us have different food preferences or needs and teach them to be tolerant and inclusive of others.

Year 8 Curriculum: Textiles

All pupils will learn how to design, create, make and evaluate an earphone circular case zip wallet. Pupils will learn to use the sewing machine with highly accurate sewing. These techniques will include, sewing in a zip, producing a lined bag, reinforcing stitches, top stitching on a curved edge and sewing a tab to hold a key ring.

All pupils learn how to design a range of ideas and select the best elements to take forward for their final design development.

They will also learn how to use the guide plate on the sewing machine for accurate seam allowances

They will look critically at the work of others through existing products and how to use this knowledge and experience to make more sophisticated design decisions and choices.

Pupils will reinforce their knowledge and understanding of all the sewing machine part names and their function. They will be taught how to analyse a finished product for successes and future improvements as well as self-evaluating their own final work.

Links to the KS3 National Curriculum

Design: Use research and exploration, such as the study of different cultures, to identify and understand user needs. Identify and solve their own design problems and understand how to reformulate problems given to them. Develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations. Develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations, and computer-based tools

Make: Select from and use specialist tools, techniques, processes, equipment, and machinery precisely, including computer-aided manufacture. Select from and use a wider, more complex range of materials, components, and ingredients, considering their properties.

Evaluate: Test, evaluate and refine their ideas and products against a specification, considering the views of intended users and other interested groups.

Technical knowledge: Understand and use the properties of materials and the performance of structural elements to achieve functioning solutions.

Assessment Opportunities

Core knowledge of this unit will be regularly tested and revisited during this unit with a knowledge quiz completed at the end.

Critical and summative evaluation of own product designed and made.

Formative assessments of product design and completion throughout the unit.

A photo of the finished product should also be included.

Cultural Capital

Pupils look at how products are manufactured in factories and the machines tools and processes needed to produce their product on a larger scale. Discussions linked to historical local textiles factories such as Helmsshore textile Museum- then to global textiles manufacture.