

Year 8 Curriculum Overview Plan: Design and Technology including Food and Nutrition

N.B – These subjects are taught in on a termly rotation that can occur in any order.

Rotation 1		Rotation 2		Rotation 3	
Half Term	Half Term	Half Term	Half Term	Half Term	Half Term
<p>Key Theme: Introduction to Plastics/ Polymer</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Sources and Properties of Material Generating and Communicating Design Ideas in 3D Identifying and using basic tools and equipment</p> <p>Links to Prior Learning: Materials and Design</p> <p>Key Assessment Pieces: Design Proposal and Manufacturing Plan Design and Product Evaluation</p> <p>Tier 3 Vocabulary Vault: Design, Manufacture, Evaluate, Material-Plastics, Thermoplastic; Acrylic, High Impact Polystyrene, High Density Polyethylene, Polypropylene, Polyvinyl Chloride, Polyethylene Terephthalate. Thermosetting Plastic, Epoxy resin, Melamine Formaldehyde, Phenol Formaldehyde, Polyester Resin, Urea Formaldehyde.</p>		<p>Key Theme: Customer and User requirements</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Sources and Properties of Material Generating and Communicating Design Ideas in 3D Selecting and using tools and equipment including Machine Tools.</p> <p>Identification of design needs including situation and context that has led to the brief, needs of the client (e.g. corporate branding, target audience), purpose of the product, functions of the product</p> <p>Links to Prior Learning: Materials and Design</p> <p>Key Assessment Pieces: Design Proposal and Manufacturing Plan Design and Product Evaluation</p> <p>Tier 3 Vocabulary Vault: Design, Manufacture, Evaluate,</p>		<p>Key Theme: Planning menu's with specific nutrients.</p> <p>Key Concepts, Knowledge & Skills to be Embedded: Food and Nutrition Groups Food preparation techniques and hygiene Cooking techniques melting, blending, whisking, roasting</p> <p>Links to Prior Learning: Healthy and balanced diet</p> <p>Key Assessment Pieces: Practical Dish/ Food Log Challenge Dish</p> <p>Tier 3 Vocabulary Vault: Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary fibre, Weighing and measuring, melting, blending, whisking, roasting</p> <p>Reading Exposure: Recipes and cooking instructions</p>	

<p>Reading Exposure: Design Briefs, Instruction, Risk Assessments</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Design and Make Project including drawing and communication design intentions. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>	<p>market pull / technological push, cultural and fashion trends, Customer, Client, End User, Requirement, Design Criteria</p> <p>Reading Exposure: Design Briefs, Instruction, Risk Assessments, Design Specifications</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Design and Make Project including drawing and communication design intentions. Application and recall of Key Concepts, knowledge and Skills. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>	<p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Practical Cooking lessons Food Logs Application and recall of Key Concepts, knowledge and Skills. Application and recall of Key Concepts, knowledge and Skills in a practical environment.</p>
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