|  |
| --- |
| **Curriculum Plan for Parents – Year 8** |

|  |  |  |  |
| --- | --- | --- | --- |
| **Subject** | Design Technology | **Contact Person** | D. Hinson / S. Gilbert |

|  |  |  |  |
| --- | --- | --- | --- |
| **Half term and topic** | **Your child will learn....** | **Key Homework** | **Assessment** |
| Autumn 1 | **Taught in a carousal half a year in Food and in Product Design**  **Product Design:**  **Design**  Research Art Deco.  Types of metals and their uses.  Analysis of pewter pendants.  Specification.  Initial Ideas  Use of 2D Design software. | Art Deco worksheet  Collecting Images.  Sketching Ideas. | Investigate the design Task |
| Autumn 2 | Development of a solution.  Packaging design  Planning for Manufacture  Revision for Product design exam  Feedback from exam  **Making**  Use of computerised Milling machine.  Casting Pewter.  Finishing materials:  Needle Files/ emery cloth/ | Revision for Product design exam  Safe use of equipment | Developing of Design Proposals  Test / Exam on Product Design |
| Spring 1 | Wire wool / Buffing machine  Evaluation. | Safe use of equipment.  Tools & Equipment tasks. | Assessment of Making.  Assessment of evaluation.  Assessment Design and make project. |
| Spring 2 | **Food:**  Food Safety  Temperatures to remember  The 4 C’s for Food Safety  Hygiene and Safety  Practical Session: Muffins  Muffins Evaluation  Methods of Cooking and Heat Transfer  Methods of Cooking | Safety rules.  Safe use of equipment | Chef of the week |
| Summer 1 | Revision for Food exam  Feedback from exam  Practical Session: Sausage Rolls  How to Eat A Healthy Diet  Nutrients in our Food  Practical Session: Scones  Scones Evaluation  Milk  Practical Session: Cheesecake  Storing and Cooking Meat  Working safely with meat  Practical Session: Chicken Curry | Revision for Food exam  Safe use of equipment  Safe use of equipment | Test / Exam on Food  Chef of the week  Chef of the week  Chef of the week |
| Summer 2 | **Cupcake: Design and Make Task**  Analysis  Research of toppings.  Product Analysis  Specification.  Initial Ideas  Reasons for choice  Time plan  Making  Evaluation | Collect research  Ideas | Investigate the design Task  Developing of Design Proposals  Assessment of Making.  Assessment of evaluation.  Assessment Design and make project. |