

Subject Curriculum Overview

Subject: Design Technology / Textiles/Cooking & Nutrition		Year Group: 8	TERMLY ROTATION
Topic	Key Learning Points	Key Vocabulary	Assessments
Rotation 'A' DT	<p>END POINT: Know about design movements and produce a functional passive amp</p> <p><i>Passive Amp</i></p> <p>Students will:</p> <ul style="list-style-type: none"> Learn about design movements and use this as an inspirational start point Be able to disassemble a product and design a cutting plan Increase their drawing skills in isometric and oblique and refine their rendering skills Be able to free sketch using existing products Be able to use CAD 2D design to create a plate for their product Increase their knowledge of materials from woods to acrylics Extend their ability with hand tools used in Year 7 Be able to cut using a coping saw confidently in acrylic and pine Be able to draw and cross file Be able to use finishing techniques such as wet and dry and stains and varnishes to enhance a product Extend their capability on a pillar drill using forstner bits Be able to cut diagonally Be able to assemble a multi part product accurately Learn how to evaluate existing products Students will use summative assessment to improve on their work as it progresses. 	<p>Sustainable, thermoplastic, thermosetting plastic, softwood, orientation, motion, linear, rotating, reciprocating, oscillating, tenon saw, file, abrasive, pillar drill, drill bit, Forstner bit, wet and dry technique, template, PPE, adhesive, finish, packaging. Retro</p>	<p>Formative assessment, checking understanding & progress during each lesson.</p> <p>Summative assessment during project of design work</p>
Rotation 'B' Textiles	<p>END POINT: Know about cultural textiles and celebration and be able to use a range of decorative techniques to produce a day of the dead inspired textile art piece</p> <p><i>Dia de los Muertos Textile Art</i></p> <p>Students will:</p> <ul style="list-style-type: none"> Know about different cultural celebrations and Dia de los Muertos Be able to recognise key motifs and iconography linked to the day of the dead festival Be able to create a design using layered collage Confidently thread and use a sewing machine to sew straight and irregular shapes Be able to use textile equipment safely and correctly Learn how to do applique Learn how to use bond-a-web to make applique more precise 	<p>Calavera, Adaptation, Collage, Applique, Reverse Applique, Embroidery, Embellishment, Quilting, Edge finishes, Recycling, Sustainable, Fibres origins, fabric properties, specification,</p>	<p>Formative assessment, checking understanding & progress during each lesson.</p> <p>'Forms' Summative assessment used half termly to assess understanding of key learning points.</p>

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	<ul style="list-style-type: none"> Learn how to do reverse applique Learn how to do a range of embroidery stitches including running, back, satin stitch Will be able to challenge themselves with more complex stitches such as daisy and French knots Understand the properties of materials and be able to select the correct materials Be able to add extra embellishment including couching, beading and sequins Know the importance to recycle and reuse fabrics Be able to select an appropriate edge finishing technique to finish their wall hanging Evaluate other textile art pieces compared to their final outcome 		
Rotation 'C' Food Preparation & Nutrition	<p>END POINT: To know the nutritional value in different ingredients and to safely prepare and cook healthy food dishes</p> <p><i>An introduction to Cooking & Nutrition</i></p> <p>Students will:</p> <ul style="list-style-type: none"> Know the key characteristics of a staple diet within different cultures, and the importance of this within the human diet. Master practical skills in bread making – including dough preparation, kneading, shaping, flavouring proving and baking. Understand how the commercial production of wheat filters to create different flour types; plain, self-raising, whole-wheat, bread flour. Understand there are alternative raising agents to yeast / characteristics compared to yeast (baking powder, baking soda, eggs) and use this knowledge to bake sour dough. Build on prior knowledge of sensory testing and comparisons, by tasting, comparing and analysing three different bread types. Be able to make pasta from raw ingredients using a manual pasta maker, and understand how this is commercially produced. Demonstrate key literacy skills, use of adjectives and adverbs, to write a bespoke menu. Master the use of the cooker hob on high heat, by designing, preparing and cooking a stir fry. Understand the importance of local and seasonal foods and explain the advantages and disadvantages of seasonal ingredients. Understand and be able to describe organic foods, and explain the advantages and disadvantages of buying and eating organic produce. 	Allergy, analyse, antibacterial, calcium, carbohydrate, Celsius, centigrade, chilling, colander, consistency, contamination, creaming, fibre, food poisoning, glazing, gram, iron, kilogram, kneading, liquidise, litre, millilitre, mineral, nutrition, obesity, pathogen (ic), protein, proving, running-in, seasoning, simmering, spatula, toxin, vitamin.	<p>Formative assessment, checking understanding & progress during each lesson.</p> <p>Hand written summative assessment used half termly to assess understanding of key learning points.</p>

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How parents can support learning in the subject this academic year

- Support independent practical skills by practising recipes / encouraging cooking dinner.
- Support independent practical skills by helping with household DIY / using tools to manufacture ideas within the home.
- Practise using subject specific vocabulary in a sentence.
- Watch cooking, design and manufacturing programmes to encourage enthusiasm and motivation within these subjects.
- Acknowledge and discuss the benefits of these subjects within the wider careers industry, supporting future aspirations.
- Encourage excellent page presentation and explore / research during challenge tasks.

Recommended Reading

- You Can Draw – Tom Gates with Liz Pichon
- 100 Things to Know About Inventions – Clive Gifford
- The Book of Inventions – Tim Cook
- Engineering for Teens – Dr Pamela McCauley
- KS3 Design & Technology Study Guide – CJP
- Foundations KS3 Food Technology – Oxford
- The Complete Cookbook for Young Chefs – America's Test Kitchen Kids

Points to note

This is the second year of the KS3 curriculum - Years 7,8 and 9 study a different Technology specialism each term. There are approximately 12 weeks of study for DT, textiles and cooking & nutrition. We welcome students taking their products home with them at the end of the rotation, and food at the end of each practical lesson. Whilst we supply materials for DT and textiles we will ask for a voluntary contribution. Cooking ingredients should be purchased by yourselves, and will be uploaded to epraise a minimum of 2 days before they are needed in school.