Subject Year Curriculum Overview-Year 8 Design Technology

	Design Technology 1	**Design Technology 2**	**Food**	**Textiles**
Topic	Design movements/Tools and equipment.	Mechanisms	Diet & Health	The Wave Cushion
Critical Prior Knowledge	Safe use of hand tools. Classroom and behaviour routines and safety. Basic knowledge of designing. Knowledge of specifications and designing to need.		Safety & hygiene rules to follow in the kitchen Hygienic handling of raw fish / poultry Basic routines including HATTIE Basic kitchen equipment Safe use of the knife: bridge hold and claw grip Safe use of the cooker: grill, hob and oven The Eatwell guide focusing on fruit and vegetables Basic nutrition: the hand of nutrition Knife skills Fruit and vegetable preparation The rubbing-in method Muffin batter Coating	Safety in the workroom Classroom behaviour and routines Basic knowledge of designing Basic knowledge of key words Basic knowledge of researching artists' work Hand embroidery applique
Overall Intent (Big ideas and key concepts)	Using a design movement to inspire design. Learn how to cut and shape a variety materials. Design to a client's needs.	To gain an understanding of mechanism's and the movement they make. Basic understanding of forces – Linear, reciprocating, oscillating and rotrary. Sequencing.	Deepen knowledge of nutrition and health with a particular focus on starchy carbohydrates and the energy balance Develop competence in a range of cooking techniques instilling a love of cooking Deepen and develop knowledge of the source, seasonality and characteristics of a broad range of ingredients	To research and be inspired by an artist and his work To learn the making of a cushion To learn a complex use of collaging and applique To assess work of an artist and their own work. Understanding how to use used materials such as plastics
Essential Knowledge milestones (What students must master)	Be able to create a clear and concise design. To be able to measure and mark out. To be able to confidently use a coping saw, tenon saw and hand files. Evaluate and improve a design.	Understanding how the shape of the cam affects the movement of the follower. Use of Bench hook and Tenon saw.	Deepen knowledge of Eatwell Guide and use it to analyse their diet Learn the name and function of key nutrients Understand the role of carbohydrates in the diet: Learn the sources of starchy carbohydrates, know the two health problems linked to eating too many carbohydrates and the function of dietary fibre in the diet Understand the term energy balance Be able to define food provenance, food miles and organic farming Secure their knowledge of how to work safely, hygienically, and efficiently in the kitchen Extend their knowledge of practical techniques:	How to confidently use a sewing machine How to build up a collage and applique a picture/pattern To assess own work in order to improve on work next project. Understanding the properties of used materials such as plastics.

			Understand what is meant by the creaming or all-in-one cake making methods Know how to use yeast to make bread dough Know to use cook food using different methods: boiling and baking Know to make a starch-based sauce using the all-in-one method Understand the term gelatinisation	
Cultural Capital	Students will learn a variety of design styles and movements from around the world. Pop art, Alessi, Memphis, Deco, nouvaux, and cubism.		Cultural links through investigation of food miles and farming methods.	Looking at Hokusai's work and being inspired by the Great Wave print.
Mode of Retrieval	**Technical knowledge-** Know the use and be able to spell the names of a variety of tools. Understand the properties of Plywood, Acrylic and Aluminium. **Practical-** Safely produce a clock consisting of 3 materials. **Evaluation-**Evaluate the in detail with an improved design.		**Technical knowledge-** Learn how to spell specialist vocabulary Be able to define energy balance, food provenance, food miles and organic farming. **Practical-** Formative assessment of practical tasks and summative practical assessment Re-make a dish taught in Year 8 or chose a dish that demonstrates the same skills. **Evaluation-** Structured written evaluation covering: Organisation, Method, Clearing up, Outcome.	Technical Knowledge: learning the meaning and spelling of key words Understanding the properties of plastics Practical – Safely produce a cushion with re used plastics incorporated into the design Evaluation – Evaluate the final product in detail in order to improve future designs.
ECC Student Characteristics	Resilient individuals-*to problem solve, learn from each other.* Embrace challenge-*overcome obstacles each lesson, work with others, push themselves to try new things.* Creativity-*designing for a client using a range of materials and fixings.* Reflective learners-*evaluative conversations*		Integrity *(Working appropriately in the kitchen)* Resilient individuals *through making mistakes and learning from them.* Creativity *presentation of dish*. Reflective learners – *Tasting and evaluating the dish. Reflecting on environmental issues.*	Resilient individuals-*to problem solve, learn from each other.* Embrace challenge-*overcome obstacles each lesson, work with others, push themselves to try new things.* Creativity-*designing for a client using a range of materials and fixings.* Reflective learners-*evaluative conversations*
Connection to future learning (When is this developed / revisited)?	Thematic link to KS4 Textiles, Graphics, and DT, using other designers work to inspire their own. Use of hand tools.			Thematic link to KS4 Textiles, Graphics, and DT, using other designers work to inspire their own. Understanding of the choice of tools, procedures and materials

	Knowledge of materials and fixings.			Knowledge of construction.