



Year 8 Curriculum

Design & Technology *(including Food Preparation & Nutrition)*



	Term 1*	Term 2*	Term 3*
Topic	Food Preparation & Nutrition	Design & Technology: Pewter & Packaging	Design & Technology: Sports Bags
Key Concepts	<ul style="list-style-type: none"> • Varied & special diets • Cook a range of healthy savoury dishes • Competent cooking techniques • Cooking using tools & equipment • Characteristics & functions of ingredients • Food styling • Quality assurance standards 	<ul style="list-style-type: none"> • Ferrous Metals • Non-Ferrous Metals • Thermopolymers • Thermoset Polymers • Papers and Boards • Casting • Logos • Functions of packaging • Metals finishing • CAD/CAM 	<ul style="list-style-type: none"> • Natural Fibres • Synthetic fibres • Nets • Fabric surface decoration • Sewing machine • Textile Tools • Environmental issues/sustainability

* These topics operate on a termly rotation meaning each class will study them in a slightly different order.



Year 8 Assessment

Design & Technology (including Food Preparation & Nutrition)



All pupils will sit an assessment in each term during Year 8, based on their D&T rotation subject for that term.

	Assessment 1	Assessment 2	Assessment 3	Revision Resources
	Dependent upon rotation			
Style of Assessment	D&T: Pewter & Packaging <ul style="list-style-type: none"> Written: Exam consisting of multiple choice, short answer and extended response questions Designing: A design & make project which will be completed over the rotation 	D&T: Sports Bags <ul style="list-style-type: none"> Written: Exam consisting of multiple choice, short answer and extended response questions Practical: A making project which will be completed over the rotation 	Food Preparation & Nutrition <ul style="list-style-type: none"> Written: Exam consisting of short answer questions and extended response questions Practical: Plan and make a savoury vegetarian pastry snack activity completed during lessons of the Year 8 Food Preparation & Nutrition 	<i>Kennet Resources</i> <ul style="list-style-type: none"> Year 8 Knowledge Organiser Booklet Learning Habits <i>External Resources</i> <ul style="list-style-type: none"> www.bbc.com/bitesize http://technologystudent.com www.foodafactoflife.org.uk www.bbc.com/bitesize
Topics Assessed	<ul style="list-style-type: none"> Ferrous Metals Non-Ferrous Metals Thermopolymers Thermoset Polymers Papers and Boards Forming materials Functions of packaging <ul style="list-style-type: none"> Designing: Marked on CAD, influence, creativity, design & development, and annotation 	<ul style="list-style-type: none"> Natural fibres Synthetic fibres Fabric surface decoration Sewing machine Textile Tools <ul style="list-style-type: none"> Practical: Marked on marking, shaping, finishing, joining and complexity 	Functions of ingredients, pastry, special diets, vegetarian foods and adapting recipes for others, quality assurance schemes. <ul style="list-style-type: none"> Planning: Plan marked on stages, safety, special point, timings, use of technical terms. Practical: marked on independence, safety, timing, skill level and quality of outcome 	