



# Year 8 Curriculum

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



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

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