



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: Hats
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 7 Assessment

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



All pupils will sit an assessment in each term during Year 7, based on their D&T rotation subject for that term.

	Assessment 1	Assessment 2	Assessment 3	Revision Resources
	Dependent on Rotation			Kenet Resources <ul style="list-style-type: none"> Year 7 Knowledge Organisers Learning Habits External Resources <ul style="list-style-type: none"> www.bbc.com/bitesize http://technologystudent.com www.foodafactoflife.org.uk www.bbc.com/bitesize You can also find revision material on Frog 
Style of Assessment	D&T: CAD & Drawing Skills <ul style="list-style-type: none"> Written: An exam consisting of short answer questions and an extended response question Designing: A design project which will be completed over the rotation 	D&T: Coasters <ul style="list-style-type: none"> Written: An exam consisting of short answer questions and an extended response question Practical: A making project which will be completed over the rotation 	Food Preparation & Nutrition <ul style="list-style-type: none"> Written: An exam consisting of short answer questions and an extended response question Practical: Technical practical challenge 	
Topics Assessed	<ul style="list-style-type: none"> Sketching Rendering Tone Aesthetics Isometric Orthographic CADCAM 2D Design Laser Cutting <p>Designing: CAD, influence, creativity, design & development, annotation.</p>	<ul style="list-style-type: none"> Hardwoods Softwoods Manufactured boards Tools & Equipment Sustainability 6Rs <p>Practical: Marking out, shaping, finishing, joining & complexity</p>	<ul style="list-style-type: none"> Healthy eating, nutrition, seasonality, food miles, food waste, cooking techniques, tools and health and safety Practical: Safety, timing, independence, quality of outcome 	