



<p>OVERVIEW</p>	<p>In Design Technology we offer an inclusive curriculum that allows pupils to learn about a wide range of knowledge and skills based on the disciplines of cooking & nutrition, product design & resistant materials. Each component subject is taught on a termly rotation.</p> <p>In Year 8, students develop deeper knowledge around food & nutrition, and develop a wider range of design and practical skills needed to produce saleable products.</p>		
<p>FOOD</p>	<p>Study continues by learning about different weights, measures and ratios of ingredients and using different baking techniques with the use of various raising agents. Pupils also explore modification of recipes is explored in response to differing dietary needs.</p> <p>Dishes produced in Year 8: Muffins; Garlic Bread; Fajitas; Stir-fry; Spaghetti Bolognese; Scone Pizza; Chow Mein; Quiche and Shortbread.</p>	<p>ASSESSMENT</p> <p>Pupils are teacher assessed on a range of practical cooking skills including safe working, quality of outcome and evaluations.</p> <p>This is reported as a termly percentage.</p>	<p>PERSONAL DEVELOPMENT</p> <p>Protection of individual liberty is reflected in diversity of dietary needs and food allergies.</p> <p>Pupils develop increased resilience and independence.</p>
<p>PRODUCT DESIGN</p>	<p>Layered Picture Frame</p> <ul style="list-style-type: none"> • Design and making skills: End product is a stationery storage box • Recapping safe workshop practice with knowledge and understanding of how to use tools and machinery correctly. • Existing product analysis. • Understanding timbers: soft wood, hard wood and man made boards • Isometric drawing • Two point perspective • Learning techniques to successfully sketch ideas in a product design style • CAD (computer aided design): learning 2D design software • CAM – understanding computer aided manufacturing • Production planning • Project evaluation 	<p>ASSESSMENT</p> <p>For each project, pupils are teacher assessed on the quality of their designing, practical outcomes, and evaluation skills.</p> <p>This is reported as a termly percentage.</p>	<p>PERSONAL DEVELOPMENT</p> <p>Pupils learn about the moral imperative to protect the planet and minimise wastage. They are given the opportunity to gain confidence with skills such as soldering.</p>
<p>TEXTILES</p>	<p>Pop Art Cushion</p> <p>Textiles skills – developing textiles skills further by creating a cushion in the style of Pop Art with a chosen theme – building on traditional skills of patchwork and quilting and developing creativity through a chosen theme and extensive embellishment. Developing technical skills in making by adding in a fastening (buttons/zips) and becoming more independent with textiles equipment. Learning how fabrics are made and why we have the need for smart and modern materials. - Termly rotation in Technology subjects.</p>	<p>ASSESSMENT</p> <p>For each project, pupils are teacher assessed on the quality of their designing, practical outcomes, and evaluation skills.</p> <p>This is reported as a termly percentage.</p>	<p>PERSONAL DEVELOPMENT</p> <p>Applying creativity to the design brief is a key focus allowing pupils to express their individuality. They are encouraged to take an interest in the way products function.</p>

Useful resources for supporting your child at home:

- Knowledge Organiser – The Design Technology knowledge organisers contains key facts students need to know about key concepts, tools and techniques. You could test your child on their ability to remember these facts or get your child to self-quiz using the 'Read, Cover, Write, Check' technique.
- Cooking – Encourage your child to cook at home, whether for pleasure or to provide meals for the whole family.