

Year 8 & 9 – DESIGN TECHNOLOGY Programme of Study

Across Year 8 and Year 9, pupils spend three terms studying Food Technology and three terms studying in the workshop. The sequence between classes will vary.

Food Technology Term 1	Food Technology Term 2	Food Technology Term 3
<p>Module 1 – Healthy Eating Understanding of nutrition as outlined in the eight healthy eating guidelines.</p> <ul style="list-style-type: none"> • The value of starchy foods in the diet • The value of fruit and vegetables in the diet • The value of fish in the diet • Reducing salt in the diet • Types of fat, it's value in the diet and the risks of eating too much. • Food miles • Seasonal foods • Sensory analysis of foods <p>When completing this module pupils make a selection of dishes chosen to support the theory topics as well as to encourage the further development of practical skills.</p> <p><u>Milestone Assessment:</u></p> <ul style="list-style-type: none"> • Theory task – to adjust a traditional recipe for macaroni cheese making it lower in fat and higher in fibre. • Practical task – To make the macaroni cheese which will involve making a cheese sauce. 	<p>Module 2 – Food choices Appreciating the issues that influence a person's food choices.</p> <ul style="list-style-type: none"> • Nutrition and how it influences food choices. • The energy balance • Vegetarian diets • Food labelling • Culture and religious influences on food choices • Life stages • Family influences • Cost of foods • Celebrations <p>When completing this module pupils make a selection of dishes chosen to support the theory topics as well as to encourage the further development of practical skills.</p> <p><u>Milestone Assessment:</u></p> <ul style="list-style-type: none"> • Theory task – A written test consisting of multiple choice and extended answer questions. • Practical task – To choose and independently remake one of the dishes from the module. 	<p>Module 3 – Science of baking Looking ahead to GCSE: An insight into the science of raising agents and cookery.</p> <ul style="list-style-type: none"> • How raising agents work • Types of raising agents • Creating a foam to make meringue • Using steam as a raising agent • Using mechanical raising agents • Experimenting with different types of chemical raising agents to make cakes. • Using yeast as a raising agent. <p>When completing this module pupils make a selection of dishes chosen to support the theory topics as well as to encourage the further development of practical skills.</p> <p><u>Milestone Assessment:</u></p> <ul style="list-style-type: none"> • Theory task – A written test consisting of multiple choice and extended answer questions. • Practical task – To make a Swiss roll using air as a raising agent.

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Workshop Term 1	Workshop Term 2	Workshop Term 3
<p><u>Materials Investigation</u> Key content covered:</p> <ul style="list-style-type: none"> • Responding to a Design Brief. • Analysing the 6R's of sustainability. • Investigation of materials. • Exploring skills. • Designing for a Client • Hand Tool skills <p><u>Milestone Assessment:</u> Designing a flat pack stand.</p> <p><u>The Design task:</u> Designing a mobile device stand</p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Methods of production. • The circular economy v linear economy. • Designing for a Client. • Specification. • Iterating an idea • Template. <p><u>Milestone Assessment:</u> Developing a Specification, design ideas and iterations</p>	<p><u>The Make task:</u> Making the device stand</p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Final idea • Using Peer feedback • Modelling • Environmental considerations making. • Evaluation against Specification <p><u>Milestone assessment:</u> The manufacture of the device stand.</p> <p><u>Technical drawing and CAD:</u> How to communicate in 2D</p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Orthographic projection, • Isometric, • Freehand sketching • CAD software <p><u>Milestone Assessment:</u> Series of drawing exercises based on communicating the device stand using techniques covered.</p>	<p><u>All about timbers</u></p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Investigating Timbers (Hardwoods, Softwoods and Manufactured boards) • Tools and Equipment • Measuring and marking; Shaping; Jointing (Dovetail v Finger joint) • Existing product analysis <p><u>Milestone Assessment:</u> The jointing timber challenge. A practical response</p> <p><u>Developing a product in softwood</u></p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Adhesives • Aesthetics (how to individualize a product) • Pyrography, the art of wood burning decoration • Product sustainability & Product life cycle • Developing a Specification & Client requirements. <p><u>Milestone Assessment:</u> Using techniques we have covered produce a decorative template for your prototype</p> <p><u>Realising your timber framed product.</u></p> <p>Key content covered:</p> <ul style="list-style-type: none"> • Appropriate tools; Health and Safety; Manufacture. • Use of adhesives. • Working a finish / Applying a finish. • Responding to client feedback • Production methods <p><u>Milestone Assessment:</u> The manufacture of the Product</p>