

Year 8 Curriculum Overview Plan: Design & Technology

N.B – These subjects are taught in on a half-termly rotation that can occur in any order.

Studio	Kitchen
Key Theme:	Key Theme:
Product Communication	Around the World
Substantive knowledge to be embedded: Positive features of products Areas for development of products Sustainability Engineering Design Process Logo design Isometric drawing	Substantive knowledge to be embedded: Healthy eating, health and safety routines, British Cuisine vs International Cuisine, making savory and sweet dishes, techniques such as chopping, grating, frying, whisking, time management, meal planning Links to Prior Learning:
Year 7 Studio Rotation	Year 7 Food Rotation as well as KS2 Food and Nutrition.
Key Assessment Pieces: Modelling of phone holder	Key Assessment Pieces: A collection of practical food products.
<u>-</u>	Tier 3 Vocabulary Vault:
Cost Positive and Negative Influencer Functionality Useability	Eatwell Guide Cuisine Traditional Savory Technique Dessert Absorb
	Key Theme: Product Communication Substantive knowledge to be embedded: Positive features of products Areas for development of products Sustainability Engineering Design Process Logo design Isometric drawing Links to Prior Learning: Year 7 Studio Rotation Key Assessment Pieces: Modelling of phone holder Tier 3 Vocabulary Vault: Modelling Cost Positive and Negative Influencer Functionality



Reading Exposure:	Reading Exposure	Adapt
Design Briefs, Instruction, Risk Assessments	Design Briefs, Instructions, Health and Safety	Presentation
	and Risk Instructions	Layers
		Kneading
		Evaluation
		Reading Exposure
		Recipes, instructions and tasks