

Subject and Year Group	Autumn	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 8	Year 8	Year 8	Year 8	Year 8	Year 8
<b>Design Technology</b>	Aluminium Tea Light project - an introduction to workshop safety, tools, and equipment in metal work. Students will learn the basic principles of health and safety in a DT workshop to create an aluminium project.		Students are introduced to a computer program to develop processing skills - Flowol 2  Students will complete a woodwork project on the theme or design style of a product designer – passive amp.	An introduction to Computer aided design using auto cad. An introduction to electronics and soldering.		
<b>Core Knowledge and skills</b>	Metal work project using a range of hand tools and machines.  Engaging first activity allowing students to have an appreciation for manufacture.  Project using a range of hand tools and machines. Engaging activity allowing students to have an appreciation for manufacture,		Project using a range of hand tools and machines. Engaging activity allowing students to have an appreciation for manufacture, quality control and working within a structured time frame which links to commercial production.  Introduction to Systems and control using a CAD programme to plan and test circuit diagrams.  Introduction to soldering safety.	Introduction to Systems and control using a CAD programme to plan and test circuit diagrams.  Introduction to soldering safety.  Project using a range of hand tools and machines. Engaging activity allowing students to have an appreciation for manufacture, quality control and working within a structured time frame which links to commercial production. Students building on CAD knowledge from previous projects.  Consolidation of modelling and testing skills		
<b>Assessment</b>	Assessment of design ideas and modelling of Tea Light		Final tea light assessment and mid term assessment		Isometric drawing and CAD assessment  End of year assessment	
<b>Food and Textiles Rotation</b>	Health and safety including the role of the EHO. Seasonal foods and provenance of ingredients. Ethical and environmental issues. Science of Ingredients. Multicultural foods. Safe cooking of raw meat. Time management and sequencing. Recipe development and dietary needs. Students will cook crumble, cheese straws/pastry, bolognaise, curry, sweet and sour, cous-cous. They will also complete science related experimental work linked to white sauce and eggs.			Sustainable Bag. A project to raise awareness of environmental issues linked to the use of plastics. The students will learn a number of surface decoration techniques to add a personal design to their product.  They will learn about ethical and environmental issues relating to the textiles industry.  Students will produce a re-usable bag which will reflect the needs and wants of their target group.		
<b>Core Knowledge and skills</b>	Core knowledge and skills to produce a variety of healthy main meals which consider ethical and environmental issues as well as special diets. Students will develop skills in the safe production of main meal products. Understanding of the food industry and the law regarding food safety. Scientific properties of food – coagulation, gelatinisation, gluten formation, convection, conduction, and radiation.			Students are introduced to ethical issues in textiles and are also introduced to new skills such as seams, stencilling and block printing. Students will design and make a sustainable bag – this will be suitable for carrying small items and will be reusable. Students will learn a selection of techniques that can be used for the surface decoration of their bags.		

<b>Assessment</b>	Baseline assessment prior to learning new material. Scientific knowledge assessed through egg experimental work. Planning the production of a main course product and ethical and environmental views. Practical skills will also be assessed.	Baseline assessment prior to learning new material.  Elements of the design process will be assessed through their stencilling techniques and design work. Their final bag will also be assessed for their practical skills.
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