

# YEAR 8

# DESIGN & TECHNOLOGY





Final hand-in:

Ensure all work has been fully completed, including the assessment pages at the front of the booklet. Hand in all work for the final assessment of the whole project



Apply: Apply learning of enzymic browning to create a successful product



Make Apple Crumble applying HHS and QC checks appropriately

## Make:

Students use understanding of food techniques to make savoury scones

Students learn the Rubbing In' technique 🖔

Independent study: Students familiarise themselves with their ovens at home and the safety features of it

Research:

Students research why we use packaging in food and legal requirements of packaging information



Independent study:

Students complete packaging activity and prepare ingredients for Apple Crumble

Lesson 12



#### Think:

Students learn how to use an oven safely



Lesson 11

Lesson





packaging meets legal requirements

## Lesson

10

Independent study:

Students use understanding of food techniques to order a recipe for scones.

Students learn how to make a nutritional profile and label



Independent study: udents design sensory

evaluation and use feedback to identify improvements

### Reflect:

Using HHS and QC checks students make lavered salad Make:

Students use prior learning and Action Plan to work safely and confidently in practical

## Analyse & Evaluate

Students analyse nutrition of salad and evaluate

Make:

Make overnight oats

applying knowledge

#### Research: Students learn how to

complete a sensory evaluation so that they can identify WWW and EBI.



conduct sensory analysis of overnight Oats and evaluate



Lesson

### Learn:

Design Brief:

Students understand how to

respond to a design brief and

consider user needs.

Students familiarising themselves using a hob safely



8





### Research:

Students research nutrients sources and functions

Design:

Students mind map

healthy ingredients to

design a healthy breakfast



### Research:

Students learn about the Eatwell Guide and healthy eating



Independent study: Write method including HHS



### Independent study:

Students record diet to analyse later



Students apply knowledge of HHS, enzymic browning and knife skills to successfully make fruit salad

Practical:

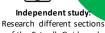
Design:

Students reflect on understanding of nutrition and Eatwell Guide to design a

layered salad







of the Eatwell Guide and analyse and modify diet diary

## Peer review:

Discuss their homework content and note down new



information



Lesson

## Testing:

Analyse & Evaluate:

Using research create

hypothesis and evaluate

Independent study: Use ICT to create a poster collating the learning of HHS



Lesson

5

Lesson





Independent study:

Students demonstrate

cooperative working

Independent study:

Students apply write

method for fruit salad



Lesson



## Enzymic Browning (ph)

experiment

#### Research video: Introduction to food

hygiene, Bacteria Bites





Lesson

Students learn how to use a knife safely to master 6 cutting styles

Research:



Apply Knowledge: Students wash up appropriately.



Independent study: Washing up and food storage activity



Expectations in Food Technology: ading work and level of expectations of work



Introduction to the Food room: Health, hygiene and Safety



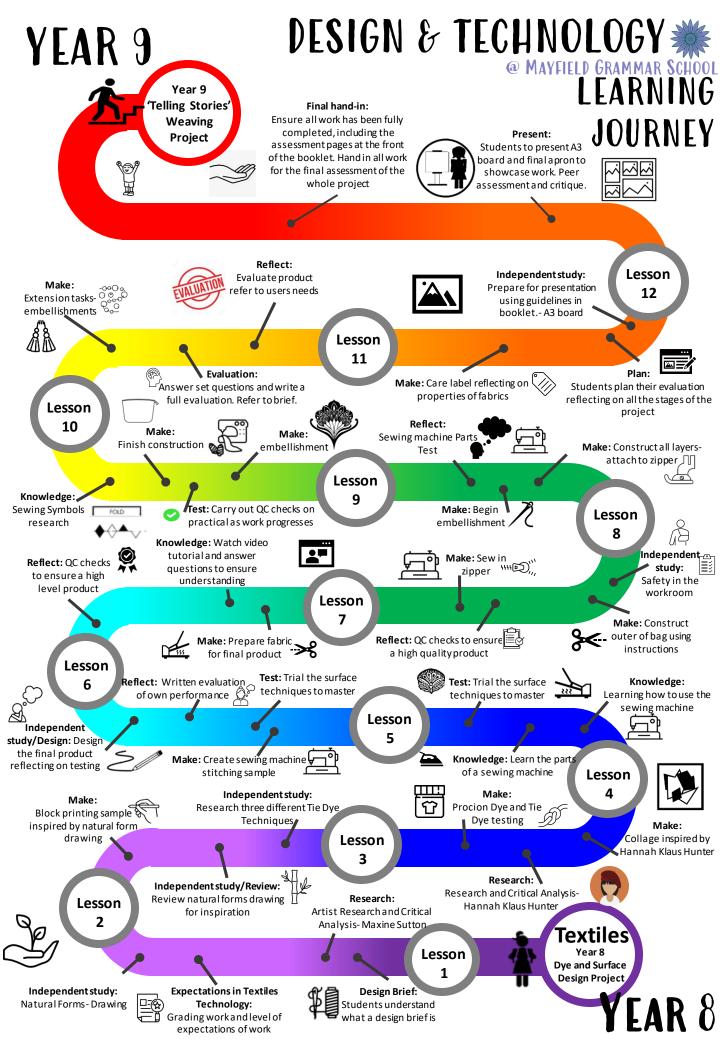
Food **Preparation** and Nutrition

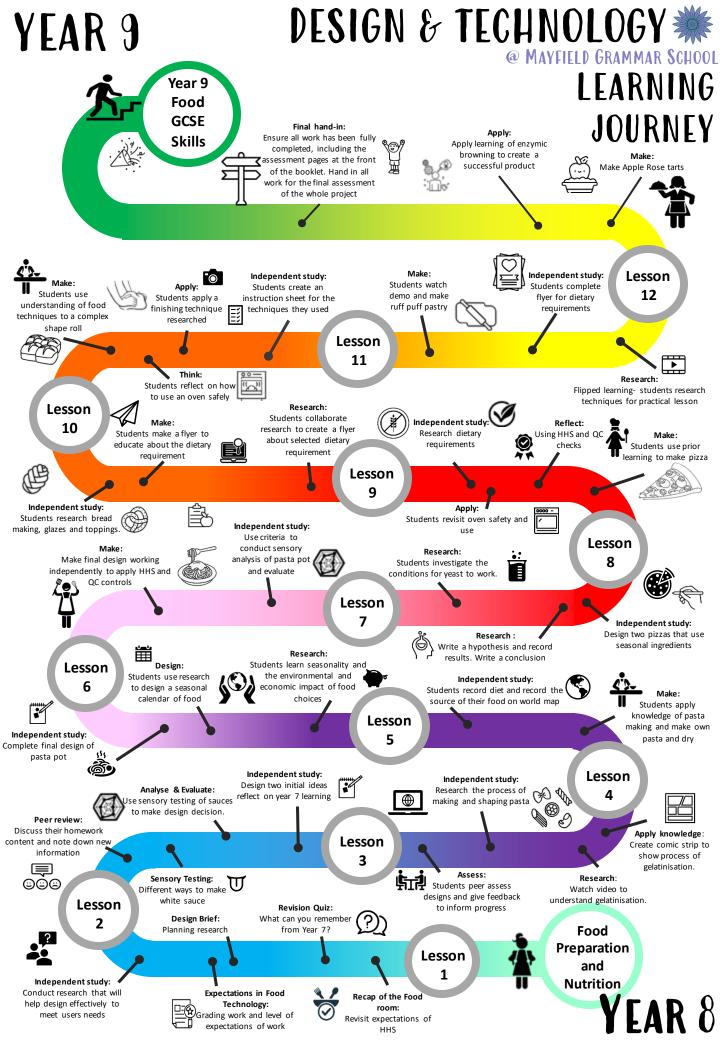
#### DESIGN & TECHNOLOGY YEAR 8 LEARNING Year 8 Final hand-in: **Textiles** Ensure all work has been Dye and Present: fully completed, including **JOURNEY** Surface Design elected students the assessment pages at presentICT **Project** the front of the booklet. evaluation. This can Hand in all work for the include film, stop final assessment of the Peer evaluation of the frame animation whole project products against the design specification Make: Make: Independent study: Students finish Independent study: Students assemble Students research\_ Lesson circuit and use Students complete Start to collate evidence all layers of the apps and software press studs to 12 final assembly, testing for evaluation - images product using QC to create an make a switch feedback, film where necessary checks evaluation using ICT Lesson 11 Plan: Students plan their evaluation Students test circuit and reflecting on all the stages of the resolve any issues Independent study: Lesson project Make: Research e-Textiles, Independent study: Make: Students continue what they are and how 10 Students compose a magazine Students work cooperatively with practical to they are used in to share equipment and make Make: article about e-Textiles using sew circuit garments research progress Students coil legs of Lesson LEDs, drawstitch guidelines Test: Students test circuit when Students use resources to make stitched and resolve any progress using peer support Independent study: problems Lesson Complete electronics Review: 8 researchandcircuit Independent Make: Students review learning of activities study: Use time plan to circuits and compare answers Students draw finish embroidery Lesson circuit diagram: of front face 7 Make: Reflect: Make: Students work cooperatively to Use time plan and research Students make holes for LEDs share equipment and make to work independently and then prepare circuit on lining, progress Lesson Reflect: Independent study: Students reflect on embroidery Create time plan reflecting on Peer Assess: sample to inform final product Students peer assess Lesson designs and evaluate to create final design 5 Independent study: Make: Make: ✓ Review time plan and Students make pattern and attach to Students embroider front face using modify if necessary Lesson felt and cut out resources where appropriate ⊕E 4 Independent study: Research: Peer review: Independent Assess mood boards and Students create a postcard Students investigate colour study: psychology and apply to desi identify targets that evaluates the sample Students render designsand Lesson complete 000 3 annotation using Design: Testing: Students design three initial designs Assessment Students use resources 🛬 Passport to support and annotate to show design decisions Lesson to create a stitch progress Research: sampler Investigate a range of equipment 2 and what it is used for Textiles Day of Lesson Dead Independent study:

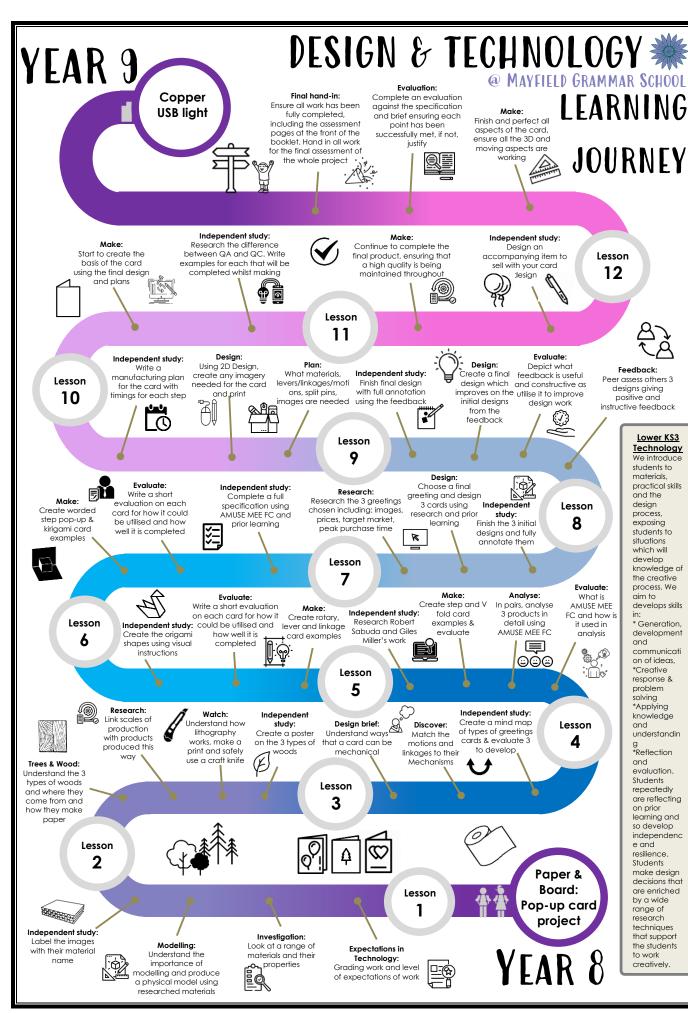
Create Dayofthe Dead ⊑∰Expectations in Textiles ੴ Design Brief: Technology: Students understand ② mood board and 5 fun Grading work and level of what a design brief is expectations of work

facts

Project







#### DESIGN & TECHNOLOGY **YEAR 10** LEARNING GCSE Food Preparation **JOURNEY** and Independent Study: Peer evaluation of the Nutrition Make: Students Final hand-in: Ensure all work has products against the follow plan applying been fully completed, including the design specification HHS and QC checks assessment pages at the front of the Make: Students make and timings booklet. Hand in all work for the final their final design assessment of the whole project batch of cakes Assess: Students are formally assessed on practical Research: Students Design: Students Lesson understand HHS and QC Independent study: Independent study: use feedback to Students conduct checks and the importance Students design two initial Students make a batch of 12 design final sensory evaluation of of them in Food ideas that meet the Design Chelsea Buns using a products Chelsea Buns > Specification preparation biological raising agent Lesson 11 Independent study: Students plan their Peer Assess: Students peer Reflect: Students use learning about final cook and make an action plan with assess initial designs raising agents to inform progress timings and HHS and QC checks Lesson Independent Study: Make: Students make 10 Research: Students investigate Students make a flver to a batch of muffins Review: Students collate the conditions for yeast to ducate about the dietary using the melting information to write work. requirement method Design Specification Review: Students work Lesson collaboratively to share research to increase knowledge base Independent study: Independent study: Research: Write a hypothesis and Students write up Students conduct sensory record results. Write a conclusion 4 results using results evaluation of muffins and data charts Lesson Independent study: Students conduct sensory 8 Research: Students learn Make: Students make evaluation of Swiss Roll about alternative ingredients a Swiss Roll using the Whisking method Lesson Independent study: Research dietary requirements Research: Research: Students investigate Students investigate ways to modify Eatwell Guide recommendations and adapt a recipe Lesson Research: Independent study: Students learn about seasonality and the environmental Students conduct an existing Make: and economic impact of food choices product analysis of a cake Students use creaming method to make fairy cakes Lesson Independent study: 5 Students record diet and Research: Design: Students use research to record the source of Students investigate design a seasonal calendar of food their food on world map Lesson seasonality Make: Students make Jam Independent study: Buns using the Rubbing in Research: Students conduct sensory Students use note taking Method evaluation of jam buns Peer review: to record learning Discuss their revision finding and collate Lesson information 3 Independent study: Students write up Research: results using results @<u>@</u>@ Students investigate the and data charts conditions for raising agents Lesson Revise: Design Brief: to work Quiz to recap knowledge Planning research **Food** of Lower School Preparation Lesson and **Nutrition** Independent study: Expectations in Year 9 FPN: Conduct research that will Design Brief: Grading work and level of help design effectively to Students explore what expectations of work meet users needs research is needed

