

Year 8 – Technology

Curriculum intent	Textiles: The aim of the textiles curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will safely practise the basic skills needed to construct a product based on their own ideas and demonstrate a range of practical skills which can be applied to life outside of the classroom, starting with threading a needle, hand stitching, sewing machine skills and fabric manipulation. Students will also practice a range of decorative techniques such as applique and embroidery to enhance their final practical outcomes. Design: The aim of the design curriculum is to ensure that students can explore the design process, focusing on design development and the importance of on-going evaluation of their design and practical work. Students will gain an understanding of CAD and CAM and how this can be used in their design processes. Students will show competency machine skills alongside more traditional hand tools. Students will be able to explore how to identify modifications that can improve the product and adapt their designs where necessary. Food: The aim of the food curriculum to ensure that all students have the confidence and ability to cook nutritious, fresh meals and to prepare them for adult life, regardless of KS4 and post 16 food education. Students will understand the governments healthy eating guidelines and will have a healthy relationship with food. Students will achieve this by studying both theoretical knowledge and practical skills that combined will ensure a secure knowledge. Students will leave KS3 with the ability to cook using the hob and the oven. They will show a competent use of a vegetable knife and will be able to make bread and shortcrust pastry from scratch. Students will be comfortable in cooking rice and pasta and confident enough to adapt recipes to give variety in the diet. The KS3 curriculum will give students a secure knowledge of hygiene and safety and enable them to stay safe each environment.		
Term	Rotation 1 Textiles	Rotation 1 Design	Rotation 1 Food
Knowledge	Students can recall the health and safety practices of the textiles workshop. Students develop their understanding of how to use research to inform their design ideas and develop their annotations. Students are introduced to the sewing machine and will learn how to thread the machine and sew with different settings. Students will be taught how to sew two different types of fastenings, a button and velcro. Students will gain an understanding of fabric manipulation and how to marble their fabric. Students will be introduced to the aspect of using a pattern to cut out their fabric.	Students can recall the health and safety practices of the workshop. Students develop their understanding of how to use research to inform their design ideas and develop their annotations. Students will begin to understand how existing products can influence design. Students begin to learn about sustainability and will utilise different materials that can be reused and recycled and the properties that these materials possess. Students are taught how to measure and mark out on wood accurately using tenon saw, try square and bench hook. Students will be able to use pillar drill to drill accurate holes. Students explore how to identify modifications that can improve the product.	Students are introduced to time plan creation and sensory analysis. Each dish they make this year will be written by themselves and analysed using their organoleptic qualities. Students will develop their skills within baked good and will focus on bread making, pastry and cakes. The principles of fermentation, gluten development, lamination and different cake making methods will be covered.
Skills	• Threading a sewing machine • Using sewing machine	• Hand tool skills (tenon saw, try square, bench hook)	• Bread making • Pastry making

	• Use different sewing machine settings • Sew a button • Sew velcro fastening • Marbling fabric • Using a pattern	• Pillar drill skills • 2D Design CAD skills • Laser cutter CAM skills • Sustainable Materials	• Creaming • Melting • Rubbing in • Sensory analysis • Time-plan creation.
Assessments	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the initial designs. HT2 will look at Applique.	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the initial designs. HT2 will look at the 3D design skills and Layering Techniques.	Students will be assessed on: A Mastery Recall Quiz using the Masters of Knowledge books will take place at the end of each Half Term A Mastery Application task: will also take place each HT. HT1 will look at the Knife Skills. HT2 will look at the production of dough.
Curiosity	• Encouraged to watch the Great British Sewing Bee to see creative making process. https://www.bbc.co.uk/programmes/b03myqj2 • Students will be able to take part in textiles club.	• Encouraged to watch the Britain's Best Woodworker to see creative making process. https://www.channel4.com/programmes/handmade-britains-best-woodworker/on-demand/69977-001	• Visit a restaurant that is not fast food. • Watch Food unwrapped • Plan a week's meals for your family • Visit a farm shop/ garden centre...