

YEAR 8 CURRICULUM

In Year 8 through a variety of creative and practical activities, you will be taught the knowledge and skills needed to perform everyday tasks confidently and safely. You will build and apply a repertoire of knowledge and the understanding and skills needed in order to design and make high quality prototypes and products for **An Exhibition**.

When possible you will work across the material areas:

FOOD - TEXTILES- PRODUCT DESIGN**Year 8 Focus designer – MARY QUANT AND THE SIXTIES**

The year will be divided into 3 projects:

- Project 1: Famous designer project based on the work of Mary Quant - 12 weeks
- Project 2: Designing for an exhibition - 12 weeks
- Project 3: Includes Summer Exam - 12 weeks

All projects will encourage sustainability

During and at the end of each project your work will be assessed in the following areas:

KEYWORDS British values, protein, carbohydrates, vitamins, mineral salts, fibres, manmade, synthetic, pathogenic bacteria, cross contamination, recycling, medium density fibreboard(MDF), scale of production, source

DESIGN

You use research to identify the user needs.
You can identify a design situation and write a design task.
You can use research to write a design specification.
You can use a variety of methods to develop and improve your design ideas.
Your annotation is detailed and you have a plan to make your final design.

MAKE

You can name the tools you use.
You can name the materials/ingredients you use.
You can name the processes you use in your practical work.
Your work is mostly accurate.
You work safely.

TECHNICAL KNOWLEDGE

You understand the properties of some materials and know how they might benefit your product.
You can work with a range of tools, materials and equipment.
You understand your choices and their characteristics.

EVALUATE

You look at existing products that are on the market and use them for your ideas.
You can test and evaluate your final product against your specification.
You can identify exactly what can be improved.

FOOD PREPARATION AND NUTRITION

You understand the key terms for nutrition and health.
You can cook some savoury dishes so that you will be able to feed yourself and others a healthy and varied diet.

You are confident in some cooking techniques e.g. preparing ingredients; applying heat in different ways; using awareness of taste texture and aroma to combine ingredients; adapting recipes.
You understand the characteristics of some ingredients

DURING AND AT THE END OF EACH PROJECT YOU WILL SET TARGETS TO IMPROVE YOUR WORK