



## KEY STAGE 3 – YEAR 8 – DESIGN & TECHNOLOGY

### CURRICULUM MAP

Autumn Term		Spring Term		Summer Term	
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Key Themes/Concepts	Key Themes/Concepts	Key Themes/Concepts	Key Themes/Concepts	Key Themes/Concepts	Key Themes/Concepts
<u>Timbers-</u>  Maze  Traditional jointing.  2D & 3D drawing.	<u>Food unit -</u>  Hygiene and safety in cooking.  Healthy eating.  Learning how to cook.	<u>Batch production-</u>  Chocolate moulding  Vacuum forming  Wrapper designs.	<u>Graphic design. -</u>  Mug.  Photoshop.  Ceramics	<u>Materials and making –</u>  20 <sup>th</sup> Century designer Clock  Plastics  Tools and machine safety  Techniques and skills	<u>Materials and making –</u>  20 <sup>th</sup> Century designer Clock  Material finishes
Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Following plans and drawings when making  Marking and cutting lap, halving and mitre joints  Idea generation for mazes  Finishing methods in timber	Understanding of The rubbing-in method can be used for a range of dishes, including fruit crumbles, scones, and pastry.  3 practical cooking sessions.  Understand the use of a wider range of cooking equipment.	Pattern making  Scales of production  Making a realistic chocolate bar prototype.	Enterprise  Packaging design  Image manipulation with CAD (Computer Aided Design)	Plastics properties and uses  Understanding measuring and marking and cutting plastic materials  Demonstrate a capability to adapt 20 <sup>th</sup> century design into contemporary products	Hazards, risks, safety  Understanding hand tools and their safe use  Skill competency