

UCC - Year 8 Scheme of Learning: Design Technology Dept

Design Technology	Graphics	Theme	Design and manufacture of a product										
	Textiles	Textiles:Fbaric Roll Advertising/printing RM:LED Lamp	1. Health and Safety in a workshop. 2.Sources and origins of materials. Where do subject specific materials come from, what are they made into and why? 3. The past, present and Future of design and professionals	Designing a product including product analysis	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product; including health and safety, using equipment safely and independently.	Manufacturing product including health and safety, using equipment safely and independently. End of unit assessment	
	Resistant Materials	Technical Knowledge	Textiles: Fibres and Fabrics Graphics: Papers and Boards Resistant Materials: Timbers										
		PHSE/ SMSC	Spiritual development encouraged through enjoying the experiences and being reflective on them. Children are encouraged to develop a 'moral conscious' in relation to how they live their lives and by analysing what actions they take to make a more positive impact on their local and global communities. Social development encouraged by following a collective set of expectations in order to keep themselves and others safe. Offering constructive critisim and accepting feedback. Understanding the wide range of cultural influences when looking at products from around the world and from differnt eras.										
		Numeracy	Developing knowledge of: Converting cms to mms. Measuring accurately in both cms and mms. Drawing angles accurately and recognising 30/45/60/90/180 and 360 degrees. Identify geometrical shapes such as squares, rectangle, pentagon, hexagon, circles and ellipses. Drawing accurately, following dimensions / measurements. Understand the terms radius diameter and circumference. Calculate totals. In addition to year 7. Use templates and patterns to accurately mark out and manufacture. Draw common geometric shapes accurately.										
	Food Technology		Theme	Developing cooking skills through a range of recipes.									
			Topic	Health and safety. Basic procedures and rules. Food storage before lessons. Use of cookers. Washing up. Identifying the 5 nutrient groups. Introduce 1st practical.	Bread taste testing	Practical 2. Bread Rolls Students will develop knowledge of raising agents	Practical 3. Leak and Potato Soup Students will develop knowledge of how to make a dough and the pizza toppping.	Practical 4. Chilli con carne	Pracitcal 4. Chocolate Brownies	Practical 4. Spagetti Bolognaise or lasagne	Theory lesson: what factors influence the foods we choose to eat?	Practical 5 - Food around the world	Practical 6 - Seasonal practical or Vegetable Samosa.
			Technical Knowledge	Understanding nutrient groups, the hand of good health and the eatwell guide									
			PHSE/SMSC	Spiritual development encouraged through enjoying cooking experiences and being reflective on them. Children are encouraged to develop a 'moral conscious' in relation to how they live their lives and by analysing what actions they take to make a more positive impact on their local and global communities. Food choices, where food comes from and how its looked after/treated. Social development encouraged by following a collective set of expectations in order to keep themselves and others safe. Offering constructive critisim and accepting feedback. Understanding the wide range of cultural influences when looking at national and international ingredients and dishes.									
		Numeracy	Develop knowledge of measuring ingredients, controlling temperatures, keeping time when cooking, following recipes and methods. Understanding food lables. Understanding potion control when looking at meal plans. Understanding and working out shopping bills and receipts.										