

## **CURRICULUM MAP FOR D&T**

YEAR 8

| Rotation: Food   | Evaluation  |
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| By the end of this unit of learning all students will be able to:  | Food groups Rubbing in method Dovetailing   |
| <ul> <li>Explain Hygiene and Safety rules and demonstrate this whilst cooking</li> <li>Define a healthy diet – Food group functions</li> <li>Explain accident prevention in a kitchen</li> <li>Identify raw meat risks and controls</li> <li>Develop Independence when using kitchen equipment</li> <li>Explain the processes – Pastry, doughs, weighing, rubbing in, all in one, frying, raw meat handling</li> <li>Discuss the following Recipes – Brownies, sausage rolls, scones, lemon drizzle cupcakes, spaghetti Bolognaise and egg fried rice</li> </ul> | All in one method  Checkpoint: Evaluation scones End point: Evaluation Sausage rolls  Knowledge Organiser   |
| Rotation: Textiles  By the end of this unit of learning all students will be able to:  - Produce their own paper patterns using graphic templates - Cut out accurately - Use correct tools and equipment such as embroidery scissors, tracing paper and needles/pins - Demonstrate hand sewing   | Pattern Applique Seam High quality finish Accuracy  Checkpoint: Students own paper pattern. End point: 3D Sweet/chocolate final piece.  Knowledge Organiser |
| Rotation: Product Design  By the end of this unit of learning all students will be able to:  - Understand different types of design movements such as Art Deco, Alessi and Art Nouveau  - Explain research methods in D&T  - Identify different types of materials that can be used to make a tea light holder  - Use 2d TechSoft  - Explain advantages and disadvantaged of using CAD/CAM  - Select and use basic workshop tools safely and independently such as a Vice, Files and Sandpaper  - Fully evaluate a completed product                             | Plywood Acrylic Modelling Varnish Design Movement  Check point: Modelling End point: Tea light holder  Knowledge Organiser                                  |