



## Design and Technology: Year 8 Overview

### **Topic 1 - Food**

Students will learn about where their food comes from and its provenance. From this, students learn how to cook traditional dishes from around the world whilst looking at why they are traditional based on the ingredients that are used. Students learn a range of culinary skills to make practical dishes such as vegetable stir fry, cous cous with roasted vegetables, flat bread, shaped bread, fairy cakes and ragu sauce.

### **Topic 2 - Graphics**

Topic 2 - Students learn to develop a variety of skills which include; designing, making, analysing, problem solving and evaluating. They learn a range of 2D and 3D communication skills to give them confidence in freehand sketching as well as technical drawing. CAD will be used to enhance presentation alongside learning about paper and card properties, manufacture, use and surface finishes.

### **Topic 3 - Resistant Materials**

Our focused curriculum steers towards resistant materials technology and product design. Students will build on their knowledge and skills learnt in year 7 and learn about metals and polymers to create products through cold and heat forming techniques. They will investigate the impact that design and technology has on the environment and will be expected to show a deeper understanding of material properties and sustainability in design. Students will look at the work of others and use De Stijl as an inspiration for their design work.

### **Topic 4 - Textiles**

Students dive deeper into the world of Textiles and study Smart and Technical materials. With this knowledge they design and make a product to attach to their school bag that will allow them to be seen at dusk and in the dark. Their product will include fluorescent and reflective materials and pupils will develop their product to include lighting made with conductive thread and LEDs.