

Year 8 Curriculum Overview

Design Technology and Food and Nutrition

Term	Design Technology	Food and Nutrition
Autumn 1	Renewable Energy Systems How electricity is produced Carbon Footprint and Greenhouse Gases Renewable Energy Wind Turbines	Recapping Knife Skills Recap how and when to use a knife safely Burgers The importance of shaping Coagulation Testing for Readiness – Temperature Probe Stuffed Chicken Colours of the chopping boards Cross Contamination Testing for Readiness – Temperature Probes
Autumn 2	Renewable Energy Systems – Continued Data Driven Designing The importance of prototyping Glue Guns Certification Product testing and evaluation Christmas Decorations Design and make a number of Christmas decorations	Flapjacks Different methods of cooking Heating Sugar Fresh Pasta Making pasta dough Using the pasta machines Puff Pastry Christmas Trees / Christmas Shapes Shaping pastry
Spring 1	Architectural Design Research and understanding client needs Architectural styles and features Designing using Floorplans Point Perspective Drawing	White Sauce Gelatinisation Flavouring / Seasoning foods Food Presentation Skills Students will practice a number of high end food presentation skills
Spring 2	Electronic Night Light Research and Client Needs Electrical Circuits Soldering – Soldering Iron Certification	Tunnock's Tea Cake Challenge Students will take part in a national food presentation competition hosted by Tunnock's Scones Making dough Food shaping
Summer 1	Electronic Night Light – Continued Designing using CAD Reading from plans Client and Self Evaluation	Chicken Curry Cross Contamination Spice Combinations Lemon Cheesecake Denaturation Coagulation
Summer 2	3D Design Software – Onshape Following instructional videos Contextual Design Challenge 3D Printing	Designing Own Dish Students will be given a theme and students will research, prepare and make a dish of their choice.