

Key Stage 3 – YEAR 8 DESIGN & TECHNOLOGY

Curriculum Map for Students. (The order of topics will differ depending on each individual teaching group during the annual rotation of topics)

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic Overview	Three-Dimensional Design: 'Pewter Casting'.	Three-Dimensional Design: 'Pewter Casting'. continued	Graphic Design 'Photo frame'.	Graphic Design 'Photo frame'. continued	Textile Design: 'Soft Toy'.	Food Technology: 'Healthy Eating'
Focus	Research work: Mood boards. Design work: Freehand design drawings. CAD drawings: Component drawings, Isometric drawings on '2D Design Software'.	Production: Plan for each practical stage to explain how to make the product. Practical work: Including laser cutting, cutting individual design profiles, pouring pewter into molds and finishing techniques according to design ideas. Evaluation: Of final practical product and the design process.	Research work: Mood board, plastics information sheet and product analysis. Design work: A range of hand drawn ideas developed from initial to final design. CAD drawings: Hand drawn designs translated into a CAD design.	Specification: List of product requirements. Production plan: Images & notes on step-by-step making processes for product. Practical work: Use of the laser cutter and the assembly of component parts to create final design. Evaluation: Against Specification and design work	Research work: Mood boards, toy safety and product analysis of existing toys. Design work: Freehand design drawings. Production Plan: On how the toy is made outlining each practical stage to explain how to make the product. Practical work: Creating a toy and using a lay plan to make components for the toy. Decorate toys based on design ideas using scrap materials. Evaluation: Of practical work.	Food Theory: How to cook safely. The science of food and alternatives for people with allergies and intolerances as well as alternative diets. Practical: To prepare different types of meals using staple ingredients as well as cleaning and hygiene. Carrot cakes, Pizza wheels, Macaroni & cheese, Spaghetti Bolognese, Fruit scones, Halloumi and vegetable fajitas.
Assessment	On-going assessment of: <ul style="list-style-type: none"> • Research work • Design work • CAD drawings 	On-going assessment of: <ul style="list-style-type: none"> • Production Plan • Practical work • Evaluation Final assessment for fully completed project.	On-going assessment of: <ul style="list-style-type: none"> • Research work • Design work • CAD drawings 	On-going assessment of: <ul style="list-style-type: none"> • Specification • Production Plan • Practical work • Evaluation Final assessment for full completed project.	On-going assessment of: <ul style="list-style-type: none"> • Research work • Design work • Production Plan • Practical work • Evaluation Final assessment for fully completed project.	On-going assessment of: <ul style="list-style-type: none"> • Food Theory • Practical work Final assessment for fully completed project.