Year 8 Food & Nutrition / Design Technology Learning Journey

Transferable skills for Design technology:

Design:

- Research, investigating and exploration of materials, properties, characteristics in connection with the user need.
- Identifying and solving the design brief given problems, communicating how to re-develop the product to be/perform better.

Make:

- Select from and demonstrate skill with specialist tools, techniques, processes, equipment and machinery precisely for each of the categories of materials.

Evaluate:

- Develop and communicate design ideas including mathematical modelling.

Careers Links for Design Technology

Career Links:

Civil, chemical, environmental or mechanical engineer.
Furniture designer.
Industrial/product designer. Materials engineer.
Product manager.
Product/process development scientist.

Night Light Project

Metal

End of Year

Key Topic 5

- Wood properties
- Mock-up and prototyping – using card to assess suitability and links to specification
- Joints -variety of joints including butt joint, dowel and finger joints
- Assembly of product Finishes – looking at a variety of wood finishes to create high quality product
- Circuits – soldering skills and safety – what is a good joint and practice soldering
- Circuits – learn about components used and soldering skills

Design Technology – Night Light Project

Key Topic 4

- CAD - 2D design, designing the product
- Design ideas – theme culture/design movements
- Looking at different design movements to influence design
- Specification & Design movements
- Brief and research

Three Term rotation of Food & Nutrition and Design Technology – This Learning Journey reflects a student who has studied Food & Nutrition for Terms 1-3 and Design Technology for Terms 3-6.

Key Topic 3

- **Practical:** Dutch Apple Tart
- **Theory:** Pastry - Science/Provenance
- **Practical:** Jam Tarts (key skills: weighing & measuring, rubbing in, combining, rolling pastry, shaping/cutting pastry, using the oven)
- **Practical:** International Dish
- **Theory:** International Cuisine

Food & Nutrition

Key Topic 2

- **Theory:** Raising Agents
- **Practical:** Enriched bread
- **Theory:** Flour – Food Provenance
- **Practical:** Bread Rolls
- **Theory:** Bread Science
- **Practical:** Quorn Chinese Noodles (key skills: knife skills, using the hob, making a sauce, measuring)

Introduction to Food & Nutrition

Key Topic 1

- Introduction to Food & Nutrition
- **Practical:** Italian Stuffed Chicken/Peppers & Couscous
- **Theory:** Safe storage and temperature control
- **Practical:** Tandoori Chicken Leg, Raita & Salad
- **Theory:** Food poisoning
- **Practical:** Chilli Con Carne & Rice