Curriculum Map 2021/2022



YEAR 8 Technology

Each rotation may	Autumn 1a	Autumn 1b	Spring 2a	Spring 2b	Summer	3a Sumn	ner 3b
be completed at different times of the year, and not necessarily in the following order.	Rotation 1 wks 1-:	LO Rotatio	on 2 wks 11-20	Rotation 3 wks 21	-30	Rotation 4 wks 3	31-40
CONTENT	Catering	Тех	tile Design	Engineering		CAD/CAM	
Declarative / core / powerful Knowledge – 'Know What'				2.1.5.1.0011115		0.1270.101	
Skills	Students need to be al	ole to: Students ne	ed to be able to:	Students need to be abl	e to: St	udents need to be a	able to:
Procedural Knowledge – 'Know How'	 Adapt a recipe to a for dietary require Plan a well-balance dish Create a roux sauc Use yeast Understand nutriti Explain safe cookir temperatures Explain the function eggs 	 Underst process Create a that me brief Assess e on Experim of differ techniq dye, bat Further designs results 	tand the design	 Understand the proof Acrylic, and therm and thermos plastic Understand and app knowledge of a range design movements Analyse existing proof Create a design that the design brief Develop workshop susing the following tools; Belt sander, Spaper, Wet and Dry Files, Coping Saw, States 	operties moset s oly their ge of oducts t links to skills hand iand paper,	Understand how CAD software To learn how to u sketch up and 2D software To be able to cre drawing of an iso ruler using CAD To export CAD de CAM equipment cutter)	to use use both Design ate a metric esign to

Key Questions	 What role does the yeast play in bread making? How does kneading effect the gluten in bread making? Which ingredient helps the quiche "set"? Which ingredient is high risk? What does nutritional value mean? What is Hydration? Compare and contrast 2 pizzas from a supermarket. How could you adapt the recipe for a Coeliac? 	 Research into textile artist Sophie Standing and using her as inspiration to further develop the designs Construct a pencil case to a high standard What is the purpose of your product? How will you make sure the product is fit for purpose? What will your product look like? Why will this suit your target audience? What type of materials will you use? What will make these suitable for the product? How many will you make? How much will it cost? How could you keep the costs of materials down? 	 cement, Heat gun and Strip/Line bender To show high standards of outcome. Identifying where problems may occur in order to avoid them How did you ensure your egg stand was of a high quality when making your egg stand? Analyse an existing clock using ACCESS FM. Does this product follow form or function? Explain your statement. Explain how you think this clock is made, support your statement by explaining why you think this. Explain how my designs reflect Alessi or Memphis 	 Identify the best tool to draw a curve How can you duplicate parts of your drawing? How can you export your drawing to CAM equipment? How can you create an isometric cube?
Assessment	Students will be assessed 3 times during this rotation, demonstrating the following learning objectives;	Students will be assessed 3 times during this rotation, demonstrating the following learning objectives;	Students will be assessed 3 times during this rotation, demonstrating the following learning objectives;	Students will be assessed 3 times during this rotation, demonstrating the following learning objectives;
	Assessment 1 - Bread • To prepare and cook a dish using yeast dough	Assessment 1 • Using Sophie Standing as inspiration to design a range	 Assessment 1 To be able to analyse an existing product, to show an 	Assessment 1 Demonstrate learnt skills using 2D design by replicating the

• To demonstrate the skills	of initial designs that meet the	understanding of purpose, form	diagram using the tools you
of preparing, kneading,	objectives of the brief. Further	& function.	deem appropriate.
shaping and finishing yeast	develop the ideas into a final	Assessment 2	Assessment 2
dough	design reflecting on the	 To clarify ideas through 	Design a ruler that can aid your
Assessment 2 - Quiche	experimentations from batik,	sketching discussion and	learning in all your lessons and
 To demonstrate the skills 	tie dye and applique.	evaluation.	enable you to improve your
of rolling pastry and lining a	Assessment 2	 To use your research and 	presentation skills.
flan tin, preparing filling	 Construct a fully functional 	opinions of others to make	Assessment 3
ingredients, using a variety	pencil case, that include plain	informed decisions.	Export your design to the laser
of small equipment, using	seams and a fastening. The	To improve communication	cutter and add a post-
the oven.	decoration and design of the	skills.	production finish
 To demonstrate the 	final outcome has been	Assessment 3	
function of egg in cooking	reflected on from	 To understand how to create 	
(setting)	experimentations and other	a clock from acrylic	
 To demonstrate and apply 	artists	 To be able to work with some 	
the principles of food safety	Assessment 3	precision and to pay attention	
and hygiene when cooking.	 Evaluate the quality of your 	to function & quality of finish.	
Assessment 3 – Pizza Design	manufacture, making		
 To investigate the dietary 	suggestions of how it can be		
needs of young adolescents,	improved.		
including the importance of			
hydration.			
 To analyse the pizza from 			
the school canteen.			
 To design a pizza suitable 			
for a hot school lunch to			
help meet the nutritional			
needs of young adolescents.			
 To create a nutritional 			
analysis to be placed on the			
pizza box			