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 | | | |