



CHS South Curriculum Intent

SUCCESSFUL: An education where imagination, curiosity and resilience enable us to ignite our learning.

CREATIVE: A shared belief that optimism, empathy and responsibility are the foundations for a respectful, safe and inclusive community.

HAPPY: Individuals who are ready to learn, practise being reflective, and are motivated to become champions.

CHS SOUTH Curriculum Area Framework for Learning – Year 8

SUBJECT	Computing,	Design and Technology	Food Preparation and Nutrition
INTENT	<p>Within computing students should be prepared for a digital world, digital careers and how to use digital systems safely and responsibly.</p> <p>Students will be taught the key skills to develop their digital literacy and awareness of computational thinking.</p>	<p>Design and Technology aims to develop students understanding of how, and why we use materials and technologies to manufacture the products we consumer in our daily lives.</p> <p>Students will be taught about materials and apply their knowledge through practical activities.</p>	<p>Food Preparation and Nutrition aims to support students understanding of the sources of food, nutritional valued and how to lead a healthy and balanced lifestyle.</p> <p>Students will be taught about key food areas and apply their knowledge through practical lessons.</p>



Department: **Computing & Technology 2020-2021**

Subject: Year 8 Computing, Design and Technology, Food Preparation and Nutrition

Year Group	8					
Rationale/ Narrative	<p>Following on from their Year 7 Curriculum, students in Year 8 will have 1 term of two hour lessons in Computing, 1 term of 2 hour lessons in Design and Technology and 1 term of 2 hour lessons in Food Preparation and Nutrition. This is done in rotation cycle throughout the academic year.</p> <p>Computing in Year 8: In Year 8 students will develop their knowledge of computational thinking and understand some of the science behind computers, software and processing, students will be able to apply think knowledge through practical exercises.</p> <p>Design and Technology in Year 8: In Year 8 students will develop and continue to enhance their knowledge of technological drawing techniques. They will also complete a design and make project using and developing knowledge and manufacturing techniques acquired in Year 7.</p> <p>Food Preparation and Nutrition in Year 8: In year 8 students enhance their practical skills as well as developing new skills and independence in students. Students will have the opportunity to explore the science behind food, food provenance and nutrients in more detail applying their knowledge to practical tasks.</p>					
	Computing		Design and Technology		Food Preparation and Nutrition	
KNOWLEDGE	<p>Computing: Students will learn information around the key topics of:</p> <ul style="list-style-type: none"> • Computer modelling (mini project including some ICT software and business information) • Computer networks • Binary, logic gates, truth tables • Computational thinking and algorithms 	<p>Computing: Students will learn information around the key topics of:</p> <ul style="list-style-type: none"> • Computer programming and coding (Python) • Input, Output, Variables • Arithmetic and Operators • Sequence selection <p>Students will also complete a practical application topic focusses on web design.</p>	<p>Technology: Students will learn information around the key topics of:</p> <ul style="list-style-type: none"> • Drawing: Perspective • Drawing: rendering techniques • Sustainability • History of industry • Industrial Techniques and practices eg CAD/CAM, Scales of production 	<p>Design and Make Process: Students will learn information around the key topics of:</p> <ul style="list-style-type: none"> • ACCESS FM • Developing design ideas • Manufacturing Plans/Manufacturing a product • Evaluation of products and processes 	<p>Food Preparation and Nutrition: Food Safety and Food Science</p> <ul style="list-style-type: none"> • Food Poisoning causes and prevention. • Function of ingredients. • Role of eggs in cooking. • Bread • Raising agents 	<p>Food Preparation and Nutrition: Food, Nutrition and Health, Food Choices and Food Provenance.</p> <ul style="list-style-type: none"> • Macronutrients • Nutritional Labelling • Sauces • Environmental impact and sustainability- Fairtrade/carbon footprint
SKILLS	<p>Students will:</p> <ul style="list-style-type: none"> • Identify and select information, breaking down key information. • Analysis 	<p>Students will:</p> <ul style="list-style-type: none"> • Use evaluation skills, analysis and Metacognitive practice. 	<p>Drawing Skills: Students will:</p> <ul style="list-style-type: none"> • In theory lessons identify, select and break down key information. 		<p>Students will:</p> <p>Theoretical skills:</p> <ul style="list-style-type: none"> • identify, select and break down key information. 	



CHS SOUTH: CURRICULUM

	<p>Practical application of knowledge will also be a developed skill this term.</p>	<p>Practical application of knowledge will also be a developed skill this term.</p>	<ul style="list-style-type: none"> Analyse design briefs and produce manufacturing specifications. In practical sessions, develop skills, techniques and processes in relation to drawing. In practical sessions, develop their ability to use specialist technical equipment. Measure, mark out, cut, join, finish a variety of materials selected for inclusion in their practical product. In practical sessions, develop their understanding of health and safety and specific regulations for working with tools and equipment Through practical sessions, independently build their confidence and resilience levels as they work with specific materials. 	<ul style="list-style-type: none"> Evaluation skills, analyse (sensory), reflect, plan and improve. <p>Practical skills:</p> <ul style="list-style-type: none"> General practical skills (weighing and measuring) Knife skills Preparing Fruit and Vegetables Cooking methods/Use of cooker Use of equipment Sauce making Dough making Raising agents Setting mixture <p>Other Skills students will develop are:</p> <ul style="list-style-type: none"> Quality Control Time Management Teamwork/Organization How to prepare themselves and their area for cooking. 		
<p>ASSESSMENTS</p>	<ul style="list-style-type: none"> Classwork piece: Networks exam question response Classwork piece: Logic Gates exam question response 	<ul style="list-style-type: none"> Progress Tests will be issued to students to formally assess their knowledge and understanding in this term. 	<ul style="list-style-type: none"> Classwork piece: Extended writing exercise on sustainability and the environment. (Biolite case study) Classwork piece: Student practical work will be assessed using a range of criteria: <ul style="list-style-type: none"> Health and safety Quality control/finish construction skills Selection and use of tools 	<ul style="list-style-type: none"> Progress Tests will be issued to students to formally assess their knowledge and understanding in this term. 	<ul style="list-style-type: none"> Classwork Piece: Assessment of practical lesson and evaluation. 	<ul style="list-style-type: none"> Progress Tests will be issued to students to formally assess their knowledge and understanding in this term. Classwork piece: Macronutrients exam question response.