

Design Technology – Year 8

What are we learning this half-term?

Design Technology at Whitelands Academy operates on a rotation system – this means that throughout the year, students ‘rotate’ around the specialised classrooms.

Whitelands is fortunate enough to have three specialist teaching classrooms, so Design Technology is split into Food Preparation and Nutrition, Product Design and Graphics. All students in Year 8 are divided into smaller class sizes, maximum of 22 students, therefore students are not guaranteed to start with a particular subject. All students will have the opportunity to work in all three subject areas and complete the same projects.

Throughout the year students will have a full term in each subject area. Please see below for more information about each subject:

Food Preparation and Nutrition

Students are provided with a recipe book that covers all practical tasks within the 14-week period. Students follow a 2-week timetable, so have a double lesson one week and a single lesson the next week. On weeks when students have double lessons, students make a practical dish to take home. On weeks when students have a single lesson students focus on subject knowledge that links to the practical tasks they are completing. For example, when students create a macaroni cheese, they will learn about *Gelatinisation*.

Year 8 Recipes: *meat sauce, mini quiche, pizza, soup, macaroni cheese, chicken curry and brownies.*

***Practical Skills:** cooking with meat, use of shortcrust pastry, setting mixtures, coagulation, bread/dough making, use of the stick blenders, making a white sauce, use of the oven and the hob, gelatinisation, use of raw chicken, use of the temperature probes.*

Product Design

Students develop on their skills and knowledge learnt in Year 7. In Year 8, students use softwood to make a bug house. The bug house uses three different joints – rebate joint, comb/finger joint and housing joints.

***Practical Skills:** use of the band facer, use of hand tools (tenon saw, coping saw, wood files, try square, steel rule and a marking gauge), making comb/finger joints, making house joints, making rebate/shoulder joints.*

Graphics

Students learn what *Typography* is – students are provided with a design brief and students have to research, design and make a final piece of typography. The piece of typography will use a shape of their choice and will include words that have collected to create a word bank.

***Practical Skills:** graphical drawing skills, use of drawing equipment, use of the computers.*

Resources you can use at home:

Technology Student - <https://www.technologystudent.com/equip1/equipex1.htm>

Design and Technology - BBC Bitesize - <https://www.bbc.co.uk/bitesize/guides/z6jkw6f/revision/1>

Food a Fact of Life – <https://www.foodafactoflife.org.uk/11-14-years/cooking-11-14-years/cooking-videos-11-14-years/#flour>



Optional home learning tasks:

Food Preparation and Nutrition

Continue to use your recipe book to practice and develop the practical skills you are learning in school. Make sure that there is an adult present with you if you are using sharp knives, the oven or the hob.

Product Design

Create a poster highlighting the different joints you have learnt about in lessons and used in your bug house - shoulder joints, housing joints and comb/finger joints. Provide drawings/diagrams of the different joints to help others identify them correctly. Use images and colour to help convey the information in an exciting way.

Graphics

Create another piece of typography using a different shape. The words included within the shape must relate to the shape that had been drawn, so you will need to create a word bank ahead of starting your drawing. Use the graphical drawing skills you have learnt in school and complete this task on plain paper.