



Year 8 DESIGN TECHNOLOGY



Topic Titles

PRODUCT DESIGN: Pinball Game
PRODUCT DESIGN: Chocolate Bar
TEXTILES: Felt Food
FOOD & NUTRITION: Diet and Health

Intent

Design and technology prepares students to participate in tomorrow's rapidly changing world. They learn to think and intervene creatively to solve problems and become increasingly autonomous as well as collaborative team members. Students must look for needs, wants and opportunities and respond to them by developing a range of ideas and solutions. They combine practical skills with an understanding of aesthetics, social and environmental issues, function and industrial practices. As they do so, they reflect on and evaluate present and past design and technology, its uses and effects. Through design and technology, all students can become discriminating and informed users of products and innovators. The DT department aims to be a stimulating and inviting place where all students feel capable, supported, and challenged, whilst enjoying their learning.

Links with other subjects

Art – Design process, drawing, rendering, annotation, aesthetics
Science – Properties of materials, electronics, safety and risk
English – Literacy skills, analysis and annotation
PSHE – Self-Care (cooking)
Maths – Measurement, units, scale, ratio, area, volume, numeracy

How will knowledge and skills be taught?

During each academic year, students complete four different projects of varying length across all DT areas of product design, textiles and food and nutrition. Whilst specific knowledge and processes underpin each topic, the key skills of designing, making, evaluation and technical knowledge are consistent throughout the programme of study, and link to formative assessment objectives. Students work in booklets designed specifically for each project to record all aspects of their creative journey, including designs, CAD/CAM, digital research and evaluation of products as well as understanding and evidence of health and safety. We are proud to offer a range of DT opportunities to all students and enable them to develop personal and meaningful responses to a range of briefs.

How can parents help?

By encouraging positive engagement with the subject and a familiarity with the resources provided on the VLE. Students complete all tasks, including homework, in their project booklets so engagement with this resource at home and support with development of their ideas and evaluation of their concepts and products would be very beneficial. Support too with organisation of ingredients ensuring these are brought in on the correct days is essential and very much appreciated. Watching relevant television programmes such as *The Repair Shop*, *Grand Designs*, *Great British Sewing Bee* and *Bake Off* can give the subject real-world context. Students should be encouraged to undertake thorough and independent research, draft and edit written work which should always be personal, not copied and pasted and use subject specific vocabulary, appropriately.

Recommended Reading and Preparation for Learning

Making It: Manufacturing Techniques for Product Design – Chris Lefter
The Complete Baking Book for Young Chefs – America's Test Kitchen Kids
The Complete Cooking Book for Young Chefs – America's Test Kitchen Kids
Process: 50 Product Designs from Concept to Manufacture – Jennifer Hudson
Contemporary Design, Classics of Modern Design – Catherine McDermott
50 Fantastic Ideas for Exploring Food – Judith Horvath
The Eco-Design Handbook – Alistair Faud-Luke
Design of Everyday Things – Don Norman

Websites:

foodafactoflife.org.uk
technologystudent.com
The Design Museum
The V&A Museum