

KS3 – Year 8 Design and Technology, Textiles and Food and Nutrition

Content (Intent)	Links to prior learning	Skills and Assessment (Implementation)	Expected Learning Outcomes (Impact)
Food and Nutrition <ul style="list-style-type: none"> Life skills that enable them to feed themselves and others. Cook a repertoire of predominantly savoury dishes Select appropriate cooking methods and equipment. Operate safely in the kitchen Develop a range of skills to cook a repertoire of dishes Nutrients – Protein, Fats, Carbohydrates, and their functions in the body Where food comes from To work with high-risk foods and have the awareness to produce products without cross contamination occurring Chemical raising agents 	Consolidate and build upon skills and knowledge acquired at year 7	Skills will be developed during both practical and theory lessons. Skills: <ul style="list-style-type: none"> Use of hob Knife skills Use of grill Use of oven Rubbing in Dough making Use of equipment General practical skills Ongoing formative assessment throughout. Practical summative assessment at the end of the course – students to follow a recipe with little to no assistance.	Ability to cook a range of dishes: <ul style="list-style-type: none"> Healthy Pizza Chicken noodle soup Fruit scones Bread rolls Pasta Bake Understand the principles of the Eatwell guide and how this applies to the food that they choose. Select and modify a recipe
Textiles <ul style="list-style-type: none"> Produce creative work through designing and practically through making The composition of fabrics Sustainable fabrics 	Consolidate and build upon skills and knowledge acquired at year 7	Skills will be acquired through practical lessons. Skills: <ul style="list-style-type: none"> Using the sewing machine 	At the end of the course students will produce a wall hanging art which will incorporate the skills that they have acquired and practised throughout the duration of the course

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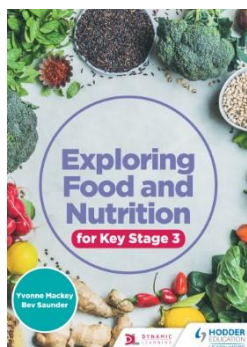
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<ul style="list-style-type: none"> • Apply practical skills to be able to make a wall hanging art. • Develop essential skills so that items of clothing can be mended opposed to buy new (sustainability) • Understand health and safety in the textiles room and apply that understanding to work safely • Existing products • Design movements 		<ul style="list-style-type: none"> • Embroidery • Tacking and seam allowance • Applique • Dip dyeing <p>A baseline test at the start of the course. Ongoing formative assessment throughout. Practical summative assessment at the end of the course.</p>	
<p>Resistant Materials</p> <ul style="list-style-type: none"> • Produce creative work through designing and practically through making • Apply practical skills to be able to produce a windchime • Develop the skills and knowledge to use the scroll saw and the pillar drill independently • Understand health and safety in the workshop 	<p>Consolidate and build upon skills and knowledge acquired at year 7</p>	<p>Skills will be acquired through practical lessons</p> <p>Skills</p> <ul style="list-style-type: none"> • Filing to create smooth edges • Use of hand tools • Use of machinery • Measuring • Joint making <p>A baseline test at the start of the course. Ongoing formative assessment throughout. Practical</p>	<p>At the end of the course students will produce a bug hotel which will incorporate the skills that they have acquired and practised throughout the duration of the course</p>

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		summative assessment at the end of the course.	

Resources and/or activities to support learning

Food and Nutrition



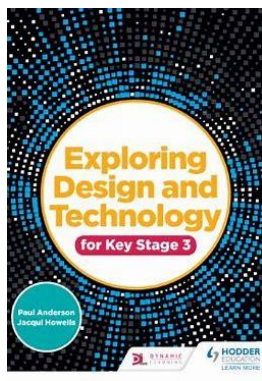
Encourage your child to watch programmes such as:
<ul style="list-style-type: none">● MasterChef● Great British Bake off● Food Unwrapped● Great British Menu
Follow celebrity chefs such:
<ul style="list-style-type: none">● Jamie Oliver● Nadiya Hussain● Lorraine Pascale● Monica Galetti

Food a Fact of life website is a great resource offering worksheets, PowerPoints and recipes covering topics taught in the classroom.

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[Free education resources for teaching young people aged 3-16 years about where food comes from, cooking and healthy eating, and teacher training. - Food A Fact Of Life](#)

Design and Technology / Textiles



Encourage your child to watch programmes such as:

- The Great British Sewing Bee
- All that Glitters
- The Repair Shop
- Find it, Fix it, Flog it.

Places to visit

[The Design Museum](#)

[The V&A Museum](#)

