

## Year Group 8 Department D&T-**Curriculum on a Page**

### **Module 1**

#### **What we will be learning (Subject knowledge): Product Design: Eco module**

- Why do we need bees? Ecological argument. What can we do to sustain pollinators and insects?
- Decline of British birds & insects-what are the factors since the 1940's?
- Manufacturing techniques and processes-joining wood, forming plastic, using jigs, templates and bending formers.
- How to make quality products.
- The characteristics and properties of specific materials
- Food webs, life cycles and cell structures-(Science link)
- How much does it cost to make a product? (Maths link)

#### **How we will be learning (Learning approaches including Learning Habits)**

Practical investigation

Home learning tasks-investigation and analysis

Batch production-manufacturing teams

Linking STEM subjects

#### **Try This at home**

- View the clip about bees.
- [http://youtu.be/2\\_Z2dQW0-S4](http://youtu.be/2_Z2dQW0-S4)
- Find a recent newspaper article about any aspect to do with bees or insects. Include this article in your lesson folder work.

Make a food product using honey-photograph the product and share the details and recipe with your D&T classmates.

### **Module 2**

#### **What we will be learning (Subject knowledge)**

#### **Food Module:"You are what you eat"**

- What is a healthy balanced diet? How can we make the right choices? What should we be eating to live a healthy lifestyle? Why do we eat food and what does food contain nutritionally? (Science )
- To familiarise ourselves with the new revised healthy Eatwell guide and understand what it is promoting and what the new food groups are.
- To make links with foods and their nutritional value. (Science )
- To investigate ingredients suitable for a healthier diet and adapt basic recipes to fulfil different nutritional needs.
- You will be cooking a variety of dishes using meat, pastry, pasta, bread, fruit and vegetables. Practical tasks will be mainly on a fortnightly basis. You will need to organise and bring in your ingredients. **You will be given a recipe overview sheet to for future reference. Check [www.showmyhomework.co.uk](http://www.showmyhomework.co.uk)**
- To produce good quality healthy dishes – mainly savoury.
- To continually evaluate practical skills, use of tools and equipment and recipe choice and compare to the Eatwell guide and government guidelines for a healthy nation.

#### **How we will be learning (Learning approaches including Learning Habits)**

Practical investigation – group and individual practical tasks.

Home learning tasks-investigation, research and analysis

Evaluating own learning and the learning of others using peer and self-assessment techniques

Linking STEM subjects

#### **Try This at home**

- Collect any newspaper articles about healthy eating and lifestyle, diet and disease and nutrition. Place them in your work booklet.
- Be aware of the news and any recent updates from the Government about the health of the nation.
- Visit shops and supermarkets to see what foods are available and in season – are they healthy and could you use them in your planned dish?
- Practise your cooking skills at home and photograph them to go into your work booklet. Tell your teacher what you have made – we would love to know.
- Collect magazine pictures to help build your Healthy Eatwell knowledge.
- Watch TV program "Eatwell for Less" with Greg Wallace. Good reference to cost and health.

**All students will have the opportunity to complete both technology modules during Year 8. Each module runs for 17 weeks. Students will rotate partway through the year.**