



St Benedict's Catholic School

The Catholic Secondary School for West Suffolk

DT CURRICULUM GUIDE

Year 8

Pupil will follow a wide ranging DT curriculum during Year 8 which operates on a carousel system. Which modules/areas they study in a particular term depends upon which DT group they are in.

Graphic Products

Pupils design and make a blister pack that contains a hand held torch. In this project pupils carry out a product analysis. Looking at existing examples of packages and further develop their understanding of the purposes of packaging. They generate Orthographic working drawings before considering the use of fonts, colour schemes and images. Pupils then vacuum form their package and contents and evaluate their final product against their earlier design specifications.

Resistant Materials

Pupils design and manufacture a set of book ends which are made from wood. In this module pupils learn how to construct a wood joint and shape wood using workshop machinery and hand tools. A greater emphasis is placed on quality control measures and how it can enable pupils to make an accurate final product. Before making commences pupils have to consider the work of a chosen author or book genre and their final product should reflect one of these.

Food Technology

Module one

Students will investigate how availability of resources affects the main food choices of this and other countries in the world. We will briefly visit famine and cash for crops. Our main focus will be on Staple foods and their products. Having gained confidence using the oven to cook food in year 7, students will extend their cooking skills preparing a range of traditional British dishes, using staple foods. They will work with more independence by learning to plan their own tasks and then use their plans to make products accurately. Nutritional awareness of ingredients used will continue to be a focus.

Module Two

Our focus will now move from Britain to foods from around the world. A number of the dishes made will require students to develop competence at regulating heat, with more self-reliance. Pupils will develop competence in a range of techniques including: selecting and

preparing ingredient's, for main meals, use of the hob and grill, using awareness of taste, texture and smell to decide how to successfully combine ingredients for flavour, and to identify when a product is cooked. Where possible they will adapt recipes for improved nutritional value, in order to meet healthy eating targets.

Core Skills 1

Pupils will investigate each of the topics below and apply some of the content into project work throughout the year.

- P-I-E-S analysis, identifying what our needs are - PHYSICAL, INTELLECTUAL, EMOTIONAL and SOCIAL .
- Develop a greater understanding of domestic products, how they work, how they meet some of our needs and how we could perhaps make them better. Pupils analyse pop-up cards and go on to make their own greetings card using some traditional card mechanisms.
- The environment and sustainability – what are the current issues and how we should develop a responsible attitude towards being more environmentally friendly. What does it mean to be sustainable and what are the factors that make for a sustainable product?

Core Skills 2

Pupils develop their drawing skills, both free hand and using computer aided design (C.A.D). In this module pupils are reminded that a designer has to be able to best communicate their thoughts and ideas for products and be open to developing their ideas.

Different software programmes are used including ProDeskTop and Google sketch up. Pupils have to present an A3 page which features a mix of first free hand sketches through to designs that show close up details and rendered finishes.