

## Year 8 Food and Textiles Technology

Students develop the key skills that they have started in year 7, developing the range of materials knowledge specifically around bread and pasta dishes. Their knowledge from the previous year is tested through retrieval questioning making reference back to previous projects in the form revisiting practical skills and use of different equipment. and materials. Students learn to work independently when designing and making dishes for their cafe culture project in the final term.

Year 8 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic(s)	<p><b><u>Bread - A survival product.</u></b></p> <p>An introduction to accurate weighing and measuring. Students will learn the scientific principles of breadmaking. They will make a variety of types of bread e.g. plain, focaccia, pizza. and learning about kneading and proving. They will develop their recipe adaptation skills. Students will look at the impacts of natural disasters and design a suitable product. Written assessment will be based on</p>	<p><b><u>Design a Product - pasta</u></b></p> <p>Students will make their own pasta and develop a range of sauces through individual practical and experimental group work. They will develop more complex practical skills - chopping, boiling, sauteeing, simmering etc. Students will design and make their own pasta dish and present their ideas and products in a Dragon's Den style digital presentation.</p>	<p><b><u>Café Culture</u></b></p> <p>Students will further develop their practical skill base with pastry making. They will also make cakes using the creaming method. They will look at existing café menus in terms of nutrition, aesthetics, variety and appeal to a target market. Students will design their own café and menu and produce at least one thing from this for their practical assessment. Students will also demonstrate their skills and</p>	<p><b><u>Café Culture</u></b></p> <p>Students will further develop their practical skill base with pastry making. They will also make cakes using the creaming method. They will look at existing café menus in terms of nutrition, aesthetics, variety and appeal to a target market. Students will design their own café and menu and produce at least one thing from this for their practical assessment. Students will also demonstrate their skills and</p>	<p><b><u>Design &amp; Make a Planner Cover</u></b></p> <p>Developing designing and practical skills learned in year 7. Students will experiment with a variety of enhancement techniques ie. tie-dye, appliqué, reverse appliqué, image transfer, couching embroidery. They will use a range of seam finishes and more complex construction skills to produce a textile planner cover reflecting their chosen theme.</p>	<p><b><u>Design &amp; Make a Planner Cover</u></b></p> <p>Developing designing and practical skills learned in year 7. Students will experiment with a variety of enhancement techniques ie. tie-dye, appliqué, reverse appliqué, image transfer, couching embroidery. They will use a range of seam finishes and more complex construction skills to produce a textile planner cover reflecting their chosen theme.</p>

<b>Assessment</b>	<p>this. They will revise their knowledge of food safety and. Hygiene and develop their nutritional knowledge.</p>		<p>knowledge through a technical challenge.</p>	<p>knowledge through a technical challenge.</p>	<p>Students will personalise their work by using lettering on the computerised sewing machine. Design work is carried out alongside the practical work.</p>	<p>Students will personalise their work by using lettering on the computerised sewing machine. Design work is carried out alongside the practical work.</p>
	<p>Written language and research in the form of a survival guide. Designing and making a bread product.</p>	<p>Students' skills are assessed through this unit and their ability to work independently.</p>	<p>Students' skills are assessed through this unit and their ability to work independently.</p>		<p>Communicating ideas and designing skills.</p>	<p>Practical skills based on product created and skills shown.</p>

### Independent Work

Bread - developing your own bread. Researching about carbohydrates and the scientific principles of bread making.  
 Pasta - Designing a new product - researching products and looking for gaps in the current market. Adapting ingredients for a new product which fits the phone app context set.  
 Cafe culture - designing own restaurant, uniform and menu for their newly launched cafe. Making own dishes for cafe. Using a time plan and recipe books to aid independent work.  
 Textiles - Designing mobile phone embellishment. Learning a range of finishing techniques and experimenting with the sewing machine to master to a competent level. Researching different fabric and their properties.