Technology
Year 8

Irlam and Cadishead Academy
The best in everyone™
Part of United Learning

OVERVIEW

The Design and Technology curriculum at The Irlam and Cadishead Academy has been designed to develop the student's practical problem solving and designing skills. Our long-term aim is to produce creative thinking, adaptable young adults capable of contributing and shaping society.

The Technology curriculum is a progression model and is carefully sequenced in-line with the National Curriculum. It enables powerful knowledge and an expertise in skills to be built over time in the areas of Designing, Planning, Manufacturing and Evaluating.

Technology and Art subject specialisms operate on a carousel system. Students will spend a ten week block in each of the following subject areas: Engineering, Food Technology, Textiles and Ceramics.

Engineering

Year 8 students will design and manufacture a wooden pencil box. Students will build on their existing practical problem-solving skills, whilst developing more advanced woodworking skills and techniques to accurately and skilfully complete the project.

Learning will include:

- Analysis of a design brief/task
- Production of creative design solutions using research material
- Technical engineering drawing – Isometric
- Graphical design techniques
- Production Plan. – the importance of planning ahead.
- Developing practical skills including the measuring, marking out and modification of materials.
- Materials have different working properties.

Assessment:

Books and practical work will be marked and assessed throughout the project.

Personal development:

Students will develop skills for life through the practical designing and manufacturing activities in the project.

Food Technology

In Food Technology students will learn how to prepare and cook a range of healthy, nutritious meals including:

Potato Wedges and Salsa Dip, Pizza's (including dough base) and Chicken Curry

Learning will include:

- Health and Safety in the kitchen, along with food hygiene.
- Developing the necessary skills to use a kitchen knife and oven safely.
- Understanding the importance of nutrition.
- What a balanced diet is.
- Menu planning
- How to prepare and cook dishes.
- Evaluation of dishes.

Assessment:

Books and practical work will be marked and assessed throughout the project.

Personal development:

The Food Technology program of study will develop the student's vital life skills that will enable them to feed themselves and others affordably and nutritiously, now, and later in life.

Useful resources for supporting your child at home:

Online platforms such as Technology Student.com and BBC Bitesize

Homework:

Students will be given an ingredients list so they can bring in the ingredients for the practical Food Technology lessons.