Course information Year: 8 Subject: Design and Technology			
Subject	Design and Technology	**Subject leader contact information**	Mr J Poote jpoote@cottesloe.bucks.sch.uk

Subject Content

Students in Year 8 continue the rotation system of 9 to 10 weeks in the 3 following disciplines(as they have done in Year 7):

- Systems and Control
- Product Design
- Cooking and Nutrition

Students are encouraged to think about their own and others needs, wants and values within a range of contexts to help them understand and appreciate the world around them. These contexts or 'themes' are:
- Sustainability, Health and Wellbeing
- Construction
- Engineering and Manufacturing.

Within these units of work, our pupils are challenged to take risks, collaborate with others and use creative and critical thinking skills in a range of designs and make activities that inspire, motivate and enthuse pupils from all backgrounds and abilities.
- Products/Dishes students will be making in this year's rotation
- Dark Activated Night Light (Systems and Control)
- Handy Helper and Wooden Photo Frame(Product Design)
- In cooking and nutrition, they make Crumble, Spaghetti bolognese, Scones, Chicken Pie.

Additional Equipment Needed
- A device that can access the internet and be able to research, create and edit documents and presentations: Chromebook, laptop or computer is ideal
- Have a range of coloured pencils for adding colour and texture to designs
- A fine and broad black marker for adding line weight and impact to design work

Assessment Details:

The year is split into 3 units. Regular assessments are made throughout each unit to help us and students reflect on knowledge and skill and to identify areas of improvement.

<u>**To be successful students will need to be able to:**</u>
- *Write a design specification, identifying a user or group of users and their needs and wants (user-centred design)*
- *Be able to demonstrate skills in 3D drawing and representation*
- *Know how to show creative thinking skills with mind mapping and idea generation*
- *Create impact to design ideas using line weight, colour and texture*
- *Demonstrate knowledge with selecting appropriate tools, materials, ingredients and processes*
- *Show good research skills when sourcing relevant information*
- *Know how to apply principles of nutrition and healthy living/eating habits*
- *Demonstrate skills in food preparation and cooking techniques*
- *Consider the user/consumer when designing/creating products*

- *Be able to evaluate their own work and the work of others in a local or nation/international context*
- *Use knowledge and skill from a range of other subjects eg Maths, Science, ICT and Art*
- *Be able to plan out processes prior to applying practical skills*
- *Demonstrate independence and resilience when carrying out practical activities*

What can I do to support my child at home?

- *Encourage reading of design and technology news (https://www.wired.com) and new innovations in design, technology and materials.*
- *Be curious about how things work, take broken products apart to learn more about how they work and what they may be made from (you could even cannibalise them to make something new).*
- *Watch appropriate 'design and make' or 'how stuff is made' videos on Youtube*
- *Provide access to the internet and a device to help with homework on Google Classroom*

Recommended resources for the course:

Websites:
https://www.bbc.co.uk/bitesize/subjects/zfr9wmn
https://www.technologystudent.com
http://www.madehow.com
https://designmuseum.org
https://www.cat.org.uk
http://www.design-technology.info/home.htm

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Additional Information:
Part of the students' reflection on the work they have completed, might involve obtaining independent feedback from others as it is important for them to receive feedback on their work and to obtain other people's opinions on topics. This needs to be independent so the students might be asked to get this from family and friends.