



Year 8 Curriculum Grid

Design & Technology & Food

Year/Term	Unit	Intent
Overall	Students are on a carousel in Technology. They will complete half a year in Design & Technology and the other half in Food.	<p>The Design & Technology Department at Ellesmere Port Catholic High School has a clear vision. That vision is DESIGN.</p> <p>‘Developing Exceptional Students In Gods Name’</p> <p>We intend to develop our existing community of extraordinary D&T and STEM students who have flourished alongside their department with the unquestionable support of the Design & Technology Teaching Team which has respect, love, faith and hope rooted at its core.</p>
Autumn 1	DESIGN & TECHNOLOGY Electronics – Spotify Speaker Project	<p>Students will participate in, learn and develop the following:</p> <ul style="list-style-type: none"> • Develop and understanding of basic circuits including DC/AC power and basic electrical components (transistor/resistor) • Expectations and demands of working in the electrical engineering industry
Autumn 2	Continuation of Spotify Speaker Project	<ul style="list-style-type: none"> • Working with clients and managing a budget • Using existing designs as an influence • Manufacture of a basic speaker using circuits and soldering skills • Analysis and evaluation of a final product.
Spring 1	Product Design – Client Project	<p>Students will participate in, learn and develop the following:</p> <ul style="list-style-type: none"> • Creation and development of CAFEQUE specification • Understanding the role and purpose of a designer • Understanding the role and purpose of a manufacturer • Developing technical drawing skills – isometric and orthographic drawing • Creation of a final product • Analysis and evaluation of final products using CAFEQUE as a tool.
Spring 2 & Summer 1	FOOD Nutrition and Healthy Eating	<p>To deliver lessons that build on their knowledge from year seven and carry out a range of practical dishes that cater for all student interests.</p> <p>Further information on safety and hygiene</p> <p>Four C’s of cooking</p> <p>Correct storage of food</p> <p>Healthy Eating</p> <p>Nutrition</p> <p>Seasonality</p> <p>Carbohydrates</p> <p>To learn and develop skills by completing the following practical:</p>



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		<ul style="list-style-type: none"> • Bread making – kneading, proving, knocking back, baking <ul style="list-style-type: none"> • Pizza – kneading, proving, presenting • Jam tarts – making shortcrust pastry, consistency • Sausage rolls – use of standard components, sealing and glazing • Cheesecake – whisking, binding, presentational skills <p>Macaroni cheese – making a white sauce using the roux method, boiling, al-dente</p>
Summer 2	Nutrition and Healthy Eating	<p style="text-align: center;">Proteins Fats Energy and dietary fibre</p> <p style="text-align: center;">To learn and develop skills by completing the following practical:</p> <p>Muffins – use of the melting method, more information on raising agents.</p> <p>Shepherd’s Pie – multi-tasking, boiling, mashing,</p> <p>Stir fry – snack type foods, quick cooking, and cutting vegetables in different ways to allow them to cook quicker.</p>