



Design and Technology **Year 8 Overview**

Topic 1 - Food

Students will learn about where their food comes from and its provenance. From this, students learn how to cook traditional dishes from around the world whilst looking at why they are traditional based on the ingredients that are used. Students learn a range of culinary skills to make practical dishes such as vegetable stir fry, cous cous with roasted vegetables, flat bread, shaped bread, fairy cakes and ragu sauce.

Topic 2 - Graphics Topic 2

Students learn to develop a variety of skills which include: designing, making, analysing, problem solving and evaluating. They learn a range of 2D and 3D communication skills to give them confidence in freehand sketching as well as technical drawing. CAD will be used to enhance presentation alongside learning about paper and card properties, manufacture, use and surface finishes.

Topic 3 - Textiles

Students dive deeper into the world of Textiles and use inspiration from around the world to create a zipped cushion cover. They learn about the different ways fibres and fabrics are dyed across the world and use the Oriental method of Shibori to decorate their cushion fabric. They look at the ancient crafts of Applique and hand embroidery to add surface decoration to their fabric before constructing a simple cushion cover with a zip.