

	Y8 'INITIAL PROJECT' (FIRST HALF TERM)	CLOCK PROJECT	PHOTO FRAME PROJECT	FOOD PROJECT – GLOBAL GASTRONOMY
YEAR 8	<p><i>Skill-building 'initial project' for the first half-term prior to set changes in October.</i></p> <p>Students will complete a series of lessons covering some of the key skills required in Design &amp; Technology, including taking a more detailed look at the design process, considering the needs of clients when designing product and advanced drawing techniques.</p> <p>This initial project helps enable students to develop their D&amp;T skills regardless of prior learning and starting points. Intentions of the project are to build analysis, practical and drawing skills through completion of several differentiated tasks which provided a good level of challenge to all students.</p>	<p>In the workshop, students design and manufacture a clock inspired by the work of others. During this project, students will cover:</p> <ul style="list-style-type: none"> <li>• Research into influential design groups and designers.</li> <li>• Development of creative concepts based on a range of manufacturing processes and techniques.</li> <li>• Use of CAD/CAM, model making and iterative design throughout the design development.</li> <li>• Deciding upon a manufacturing strategy</li> <li>• Consideration of appropriate tools / equipment.</li> </ul> <p>Product manufacture, ongoing analysis, testing, and evaluation.</p>	<p>Students will also complete a project focused on more traditional workshop manufacturing methods. Through completion of this project, students will work focus on the following areas:</p> <ul style="list-style-type: none"> <li>• Learning about the production and use of timbers and polymer, resulting in the manufacture their own product using reclaimed materials.</li> <li>• Consider design and production planning all the way through to construction and manufacture of a prototype product.</li> <li>• The project focuses on design and the environment; students consider several moral and ethical issues when designing and manufacturing products, helping them to make more conscientious decisions when designing and making products.</li> <li>• Workshop based skills taught include use of hand tools, woodworking machinery and finishing techniques.</li> </ul>	<p>Students will revisit the food room, again working on a mixture of practical and theory sessions; this time, based around the theme of 'Global Gastronomy'. The practical sessions focus on a range of food preparation skills and use of different equipment, through preparation of dishes including scones, pizza (base and preparation of toppings), stir fry and bean burgers. Students extend their knowledge of 'health, safety and hygiene' in the food preparation environment, as well as gaining new insight into areas such as nutritional requirements, special dietary needs, and portion control.</p> <p>Through a mixture of practical and theory-based sessions, students will:</p> <ul style="list-style-type: none"> <li>• become more competent in a range of cooking techniques, building upon skills learnt in Y7.</li> <li>• understand the source, seasonality and characteristics of a broad range of ingredients.</li> </ul>