

D. T. A. Year 8	In Year 8 students will continue to study the combined areas of Design Technology, Art & Design and Food & Nutrition on a carousel that provides further opportunities to experience the breadth and depth of each discipline, this time in greater detail. The experiences of Year 7 provides an excellent foundation for students to build and further develop their subject knowledge, skills and understanding of the subject. Students will start to consolidate the core skills of each discipline and investigate different materials and manufacturing processes through a variety of given contexts. Projects will include manufacturing with production aids, scale models and the application of ergonomics and detailed fabrication techniques; students will develop in their confidence to create for themselves, solve problems accordingly and make decisions and judgments based on their developing knowledge and understanding of the subject areas.																								
	DT – Multi-Materials					DT – Graphic Products					DT - Textiles					Art & Design					Food & Nutrition				
Interleaving	Properties of materials/ingredients and how they are used. Processes involved in the production of and uses of materials/ingredients.																								
Practical Skills	Using production aids such as jigs and templates. Workshop machinery					CAD/CAM and making models. Annotated sketches, research skills, material identification					Hand and machine sewing and sublimation printing.					Refine tonal recording skills, watercolour skills, printing and/or sculpture.					Making pastry, making yeast-based dough, working with raw meat, making pasta, making a white sauce.				
Knowledge	Manufacturing processes and production, technical drawings and quality control.					Ergonomics, anthropometrics and emerging technologies. Design decisions and purpose/User needs					Developing sewing and machine skills. Printing processes and materials analysis. User needs. Revision of Health & Safety.					Formal elements, colour, pattern and form. Annotated sketches and analyses					Macronutrients, micronutrients, nutritional analysis.				
Understanding	Technological capability and understanding of workshop skills and practise. Innovation and functionality.					Technological capability and understanding of workshop skills and practise.					Technological capability and understanding of workshop skills and practise. User needs.					Printing processes, painting styles and developing analysis techniques.					Role of nutrients and the effects of cooking on nutrients.				
Skills	Investigation	Analyse	Generate Ideas	Make	Evaluate	Investigation	Analyse	Generate Ideas	Make	Evaluate	Investigation	Analyse	Generate Ideas	Make	Evaluate	Investigation	Analyse	Generate Ideas	Make	Evaluate	Investigation	Analyse	Make	Evaluate	
Assessment	Final product and booklet. Self, peer and teacher evaluation. DTA quiz on SMH.					Final product and booklet. Self, peer and teacher evaluation. DTA quiz on SMH.					Final product and booklet. Self, peer and teacher evaluation. DTA quiz on SMH.					RAG of skills. Peer and teacher assessment throughout sketchbook. DTA quiz on SMH.					RAG of skills. Booklet. Self and teacher assessment after practical. DTA quiz on SMH.				