Year 8 Curriculum Overview [2019-2020] – Planning for Progression Subject – Technology					
Subject	**Rotation**	**Knowledge & Understanding**	**Literacy Skills** **Building vocabulary** **Developing oral skills** **Developing reading skills** **Developing writing skills**	**Key Skills** **Subject Skills** **Numeracy Skills** **21st Century Skills** **Employability Skills**	**Assessment** **Formative** **Interim** **Summative**
Computing	**1**	Pupils will understand the following areas of eSafety: • Sharing Content • Age Restrictions • Digital Footprint • Disinformation and Misinformation - "Fake News" Pupils will understand the theory behind the following areas of Web Design: • Colour scheme • Layout and whitespace • Features and uses of Interactive elements	**Keywords**: Header, Footer, Navigation, Whitespace, **Writing** to advise – offering eSafety advice Recording **spoken audio** tracks	**Subject Skills:** • Graphic design to create header and footer • Web editing • Interactive elements **Employability:** Digital Literacy – web design Independent learning – use of tutorials **21st Century:** Communication – through webpages	An assessment for each rotation will be based on 50% from homework project outcomes and 50% from performance of practical skills in lesson.
Food Preparation	**2**	• Understanding of health-related diseases, including obesity, diabetes, skeletal disease anaemia and coronary heart disease. • Understand the link between food/diet and health. • Ways to prevent health related diseases. • Importance of a healthy lifestyle Tomato and basil sauce – obesity Chicken kebabs – obesity Apple pie samosas – healthy alternatives Mixed bean chilli – high fibre Banana bran muffins – high fibre	**Keywords**: Health related disease, adaptation, modification, anaemia, diabetes, cardio vascular. **Reading**: Identification of command words. **Writing to inform** – raising awareness of a disease	**Subject Skills:** • Sauce making skills • Cooking methods • Prepare, combine and shaping **Employability**: Independence – following recipes Adaptation – adapting recipes **21st Century:** Critical thinking	An assessment for each rotation will be based 50% from homework project outcomes and 50% from performance of practical skills in lesson. The homework project will be based on adapting an existing evening meal recipe.

Product Design	**3**	Pupils will study materials including: • Timber – both natural and manufactured • Metals such as ferrous, non-ferrous and alloys • Suitability and sustainability of materials.	**Keywords**: MDF, Alloy, Coping Saw, Casting, Ferrous **Research** – metal classifications **Presenting** ideas on material sustainability	**Subject Skills:** • Coping Saw • Filing and sanding • Metal Casting • Weaving **Employability:** Initiative Working independently Measuring and calculations **21st Century:** Creativity	An assessment for each rotation will be based 50% from homework project outcomes and 50% from performance of practical skills in lesson. The homework project will be an investigation into the work of famous designers.