

Year 8	T1	T2	T3	T4	T5	T6
Content / Topic for Term	Nutrition and use of protein and carbohydrates in cooking basic meals.	Nutrition and use of protein and carbohydrates in cooking basic meals.	Designer and design movements and using them as inspiration to create prototypes using CAD.	Designer and design movements and using them as inspiration to create prototypes using CAD.	Quilted box	Quilted box
Key Knowledge for acquisition, recall and application in assessment or exam	High risk foods and hygiene related to preparing and cooking different types of protein. Examining the types of and origins of carbohydrates/staple foods and why we need them as part of a balanced diet.		Design movements and their key features and philosophy. Designers related to each design movement. Prototyping materials. Use of 2D design.		Manufactured material and how they are made into a stock form Lamination.	
Key skills to apply in assessment or exam	Boiling, sautéing, mashing, frying, baking, marinating, whisking, weighing, measuring, peeling and chopping.		Designing using different enhancement techniques 2D design tools to make a prototype		Using a former to curve wood when laminating Sawing Sanding Quilting Heat transfer printing Using a sewing machine	

**Design and Technology**  
**Year 8 curriculum map**

Title of Knowledge Organiser	KO Handling high risk foods, staple foods and key temperatures. KO Safe storage of foods and cross contamination. KO Food hygiene and safety practices.		Design movements of the 20 <sup>th</sup> century. Prototype knowledge organiser.		Fibres Ko Manufactured boards Manufacturing techniques KO	
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