

Year 8 Curriculum Map: Art; Food and Nutrition; Design Technology

| | Art | Food & Nutrition | Design Technology |
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| Unit Title & Assessment Task | <p>Drawing/Painting Techniques/Developing ideas linked to a theme. Colour theory (complementary colours) and composition.</p> <p>End of unit assessment that will include a focus on drawing and shading techniques (skill and control); watercolour techniques (blending and washes) and understanding of how to develop ideas in the style of Artist's.</p> | <p>Making mini meals</p> <p>End of unit assessment will include a focus on safety and skill in a practical lesson and revising the baseline assessment.</p> | <p>Cultural influences.</p> <p>End of unit assessment will include a focus on creativity, designing, manufacturing and assembly.</p> |

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| <p>Key Knowledge/ Skills</p> | <p>Understand a range of drawing and painting techniques with watercolour. (grid drawing, using values to create form/ monochromatic and paint mixing)</p> <p>Learn about and use complementary colours and the rules of composition.</p> <p>To understand the Japanese Art of Notan with collage and symmetry.</p> <p>Understand how to use layering and graduation with mixed media.</p> <p>Learn how to develop ideas linked to a theme.</p> | <p>Understand about different kitchen hazards and understand how to avoid cross contamination</p> <p>Recap the Eatwell guide and its functions</p> <p>To understand how to flavour foods and dishes</p> <p>To understand why ready meals and products are consumed</p> <p>To develop sensory vocabulary</p> | <p>Understand about the safe use of the DT space, tools and equipment.</p> <p>Learn about how design might be influenced by different cultures.</p> <p>Learn how to create working drawings.</p> <p>Learn about and understand how to create a design specification.</p> <p>Further develop manufacturing skills.</p> |
| <p>Rationale:</p> | <p>The scheme develops students' techniques using a range of materials. It enables students to develop a critical understanding of artists and cultures and use this to develop their own ideas building on yr7 skills.</p> | <p>The scheme builds from KS2 and from KS3 (from year 7) and develops students understanding further of nutrition and different types of food groups whilst introducing more methods and techniques of preparing and cooking food, whilst following simple health and safety rules and developing time management skills whilst cooking.</p> | <p>The scheme revisits and builds on year 7 skills and knowledge and allows pupils to further develop their understanding of key design and make concepts. Also, students are introduced to problem solving and planning strategies which are key skills, not only in D&T, but in everyday situations.</p> |