

Year 8

Intentions within designing:

- Students to be able to confidently identify an intended user and to create a range of ideas that suit their needs and wants
- Students to respond to a variety of briefs, creating specification/criteria points and then using problem solving skills to design creative, functional and appealing products, students to do this more independently by applying the skills learnt in year 7
- Students to be able to communicate their ideas/recipes clearly using detailed annotated sketches, plans and 3D drawings, students to do this more independently by applying the skills learnt in year 7
- Students to be able to evaluate their ideas against the specification and users' needs and wants to help refine and develop their ideas further

Intentions within Make:

- Students to develop their skills when working with a range of tools, equipment and processes safely
- Students to apply and develop their practical skills and learn how to work with a further range of material/food types by increasing their repertoire of dishes.
- Students to independently measure accurately

Intentions within Knowledge:

- Students to know the processes of how a materials are manufactured from raw material to stock forms
- Know and apply the health and safety procedures and food hygiene rules for new equipment, machines and processes
- Students to further their knowledge and are able to apply their knowledge on the principles of food and nutrition.
- Understand how CAD/CAM work within the Technology industry and identify what processes would be used for their projects
- Understand and use key vocabulary and terminology for the specialist areas