

Ovingham Middle School Subject Overview Year 8



Subject: Design Technology - The 3 Year 5 classes are split into 4 mixed groups for the teaching of DT. This allows for smaller

class sizes, ideal for teaching practical skills. Each group spends 9 weeks with an individual teacher and will visit 4 teachers over the course of the year.

Topic	Product Design 1	Product Design 2	Product Design 3	Food Studies
Areas of curriculum covered	In this DT project pupils are introduced to product designing and innovation. The project begins by setting pupils challenges to help them understand what it means to be innovative. Pupils research new and emerging technologies and the use of smart materials and textiles. This sets the scene for pupils to think of problems in everyday life that they could develop innovative products to help solve. The design process of developing specifications, producing initial drawings and final designs and then evaluating using the ACCESS FM is followed.	In the systems and control product design project Year 8 pupils research past and present space rovers to look at how they are designed and work. Pupils build a range of Lego robots that employ different gear trains and then test the effectiveness of these gear trains on the motions of the robots.	Pupils begin by examining how designers approach a creative project and are shown examples of work by designers Hugh Syme and Andrew Skilleter. They research clocks and determine the different markets for them. Having chosen a theme for their clock, they begin by making a series of initial design roughs before choosing one to develop further. This idea is then experimented with (thinking about composition and colour arrangement) until the final design is decided upon. Pupils then use hand tools and machinery to cut an MDF clock face with a 3-D component, before final lessons teach the pupils how to apply thick acrylic paints to these effectively. Mechanisms are fitted and they review and evaluate their work.	Pupils will cook a wider range of dishes becoming more independent and considering the presentation of their work. Pupils will use awareness of taste, texture and smell to decide how to season dishes, combine ingredients and adapt and use their own recipes. Pupils will use the principles of healthy eating and understand the source, seasonality and characteristics of a broader range of ingredients. Examples of Year 8 recipes include a seasonal soup, Bolognese or chilli, Thai green curry, Swiss roll, marble pear cake and bread rolls.
Links To RRSA	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31	1, 2, 3, 13, 15, 24, 28, 29, 31

Please be aware that each class is unique and although the above planning will be followed as close as possible, at times, and with individual classes, we may deliver deeper, extended learning into a topic, move faster to another topic or go slower to make sure we have clarified learning.

If you are in any doubt or have any specific questions about this subject please contact the subject coordinator : Mr Wright