The Fisher Way: Curriculum

The Fisher Way aims to educate and inspire with joy, faith and love because we are an inclusive Catholic community.

Successful and resilient learners who aspire to and achieve excellence

Confident individuals who can explore and communicate effectively

Responsible citizens who are active, loving and wise in all their endeavours

Subject	Design and Technology
Year Group	Year 8
Intent	**Successful and Resilient Learners:** who use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. **Confident Individuals:** Who are able to solve practical problems by taking risks, being resourceful, innovative, and enterprising. **Responsible Citizens:** who recognise the effects their work can have on others and the environment and are able to make a positive contribution to the creativity, culture, wealth and well-being of their community.
Narrative	

	By the end of the year learners will have a greater understanding of the 'Design Process' and understand the importance of each stage. They will be taught how to safely use a wider range of tools and equipment than they experienced in Y7 for working with woods, plastics, electronics and food. They will further develop their 3D drawing skills particularly their isometric drawing/rendering.. They will gain a greater understanding of food /nutrition, plastics, structures and electronic/mechanical control systems.					
Half term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge (topics studied)	**Product Design** Security alarm - Simple SCR alarm circuit, Production of PCBs, types of plastic, plastic thermoforming. Problems with plastics and Biopolymers. Input, process and output. **Food and Nutrition** Food Safety Food Waste Special Diets Quality and Storage Nutrition Sugar in drinks Assessing your own dish		Pasted garlic and chopped parsley Flavoured Bread Pizza Samosa Sweet pastry Lemon tart Jerk chicken Chocolate orange scones			

Key skills	Designing skills, use of vacuum former and strip heater, soldering, PCB drill, use of basic hand tools, use of glue gun	Further develop coordination, fine motor, organisation and numeracy skills are developed through practical skills. Basic knife skills. Analysis nutrition of foods. Evaluate dietary requirements of different groups.	Further develop use of electrical equipment such as hob, oven and grill safely. Develop numeracy skill through weighing.		
Cultural capital	Helping learners to develop a basic understanding of how electronic systems work which they can apply in their everyday lives. Helping learners to become informed consumers who are able to evaluate the work of others and use this to help them make appropriate choices when buying goods. **Careers** – Learners are taught about the role of professional designers. Problem solving skills are at the heart of the work.	Helping learners to make informed decisions about what they eat and the dietary needs / choices of others. Develop the skills to safely prepare / cook a range of dishes. Helping learners to take food source/ environmental factors/ nutritional value when making decision about the food they buy. **Careers** – Learners are taught about the role of chefs and other food specialists and the			

			importance that they have in the industry.			
Assessment	Workbook grading, Practical Assessment, End of topic test		Workbook grading, , Topic tests			