

# YEAR 8 – ART, DESIGN AND FOOD TECHNOLOGY

Art Term 1.5	Powerful knowledge and Application	Design Term 1.5	Powerful knowledge and Application	Food Term 1.5	Powerful knowledge and Application
<p>To be able to draw from observation using a range of measuring strategies</p> <p>To be able to draw a range of shapes and forms using the principles of perspective</p> <p>To understand how to use positive and negative space to ensure drawings are accurate and in proportion</p> <p>To understand how to use a range of tones to create depth, contrast and texture</p> <p>To know a range of basic painting techniques and be able to apply them consistently</p> <p>To be able to print using at least one art printing technique</p>		<ul style="list-style-type: none"> <li>• Two groups of plastics – thermoplastics and thermosets</li> <li>• methods of manipulating plastics in a workshop</li> <li>• Industrial methods of manufacturing plastics and its impact on products and people</li> <li>• The impact of designers/people on the environment – the role manufacturing, resource gathering has on the world.</li> <li>• Soft soldering electronic components</li> <li>• The impact of standard components on designers and consumers</li> <li>• To be able to draw in isometric using a grid and free hand to generate design ideas</li> <li>• Be able to use CAD to measure and draw parts to fit and solve problems</li> <li>• To know about sensors and how they fit into electrical systems linking to programming a microbit</li> </ul>		<ul style="list-style-type: none"> <li>• Know how to design and create healthy balanced meals that link to the government’s recommendations – The Eatwell Guide.</li> <li>• Know the hazards that can occur within the kitchen environment through hygiene &amp; kitchen safety practices.</li> <li>• To know a range of different food types and identify the 5 main nutrient groups they link to, making links to the function of the body.</li> <li>• To be able to analyse and describe foods through sensory analysis.</li> <li>• Be able to reflect on prior learning and outcomes in order to make judgements to improve practices by evaluation.</li> </ul>	