

Design Technology

Programme of Study	Year 8 Milestones
Designing: Understanding contexts, users and purposes	work confidently within a range of relevant domestic, local and industrial contexts, such as the home, health, leisure, culture, engineering, manufacturing, construction, food, energy, agriculture and fashion
	Consider the influence of a range of lifestyle factors and consumer choices when designing products
	Consider additional factors such as ergonomics, anthropometrics or dietary needs
	Develop detailed design specifications to guide their thinking.
	Use research including the study of different cultures, to identify and understand user needs
Designing: Generating, developing, modelling and communicating ideas	Select appropriately from specialist tools, techniques, processes, equipment and machinery.
	Select appropriately from a wider, more complex range of materials, components and ingredients, taking into account their properties such as water resistance and stiffness.
	Produce ordered sequences and schedules for manufacturing products they design, detailing resources
Making: Planning Practical	Select appropriately from specialist tools, techniques, processes, equipment and machinery.
	Select appropriately from a wider, more complex range of materials, components and ingredients, taking into account their properties such as water resistance and stiffness.
	Produce ordered sequences and schedules for manufacturing products they design, detailing resources required
	Produce costings using spreadsheets for products they
Making: Practical skills and techniques	follow procedures for safety and hygiene and understand the process of risk assessment
	Use a broad range of manufacturing techniques including handcraft skills and machinery to manufacture products precisely.
	Exploit the use of CAD/CAM equipment to manufacture products, increasing standards of quality, scale of production and precision.
	Apply a range of finishing techniques to a broad range of materials including textiles and woods.
	Make use of specialist equipment to mark out materials
	Use a broad range of material joining techniques including stitching, heat processes and adhesives
Products	Use learning from science and maths to help design and make products that work

Making proc work	Understand the properties of materials, including smart materials, and how they can be used to advantage.
	How to competently use a range of cooking techniques for example, selecting and preparing ingredients; using utensils and electrical equipment.
Evaluating: Own ideas and products	Test, evaluate and refine their ideas and products against a specification, taking into account the views of intended users and other interested groups.
	Evaluate their products against their original specification and identify ways of improving them.
Evaluating: Existing products	New and emerging technologies.
	Products through disassembly to determine how they are constructed and function.
Cooking and nutrition: Where food comes from	That food is produced, processed and sold in different ways, e.g. conventional and organic farming, fair trade
Cooking and nutrition: Food preparation, cooking and nutrition.	How to store, prepare and cook food safely and hygienically
	How to use date-mark and storage instructions when storing and using food and drinks
	How to select and prepare ingredients

