

# SMITH'S WOOD LEARNING JOURNEY

## Year 8 Technology

**Noodle Stir fry**  
Practical assessment



**Food science**  
Raising agents

**One pot yoghurt muffins**  
Eatwell guide



**Food choice**  
Meat/ no meat

**Burgers**  
Meat/ vegan



**Coffee cake**  
Dairy/non dairy

**End of Technology assessment**

**Nutrients**  
Fruits and vegetable



**Apple turnovers**  
fat

**Nutrients**  
fats



**Chicken kebab**  
protein

**Nutrients**  
protein



**Calzone**  
carbohydrates

**SUMMER TERM**

Year 8 students will start Food technology halfway through the spring term after completing Design and Technology



**Nutrients**



**Pasta salad**  
boiling



**Nutrients**  
carbohydrates

**Sausage rolls**  
Practical assessment

**FOOD**

**Food Safety**  
Food poisoning

**Baseline assessment**

**Food labelling**  
red amber green

**Manufacturing**  
Practical and written assessment



**Evaluation**  
Suggest improvements



**Manufacturing**  
Using 2D design and Laser cutter



**SPRING TERM**

**Client needs**  
Design brief and specification

**CAD/CAM**  
2D Design



**Manufacturing process**  
Laser cutting, 3D printing

**CAD/CAM assessment**

**Health and safety and materials assessment**



**Materials**  
plastic



**Health and safety**

**Baseline assessment**

**Introduction CAD/CAM technology**

Year 8 students will start with Design and Technology for the first part of the year before moving on to Food Technology

**AUTUMN TERM**

**Jewellery project**



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