

Holy Family Catholic School

Curriculum Overview Year 8 – Technology (Food & Textiles)



	Curriculum Content	Suggested Reading or Extension Activities
Half Term 1 (Sept-Oct)	Food Students will learn about HACCP, which stands for Hazard Analysis and Critical Control Point, and how to identify potential risks during food preparation, along with the control measures needed to keep food safe and prevent contamination. They will also explore the hierarchy system in the catering industry, recognising the different roles in both the front of house (such as waiters and hosts) and back of house (such as chefs and kitchen porters). In addition, students will look at the skills and qualities required for various careers in the sector, including teamwork, communication, and time management. Students will also learn about a range of cooking methods such as, boiling, baking, frying, roasting, and steaming, and understand which ingredients suit each method best. During practical lessons students will prepare and make a Garden Pizza and Mushroom Risotto. This will allow them to develop their food preparation and cooking skills both safely and hygienically.	Choose a recipe and cook it at home https://www.foodafactoflife.org.uk/recipes/
Half Term 2 (Nov-Dec)	Food Students will learn to understand what food poisoning is, recognise its symptoms, and identify how to prevent it by avoiding cross-contamination. They will also learn to distinguish between low-risk and high-risk foods to ensure safe food handling practices. During practical lessons students will prepare and make a Thai Green Curry and Spaghetti Bolognese. This will allow them to develop their food preparation and cooking skills both safely and hygienically.	Choose a recipe and cook it at home https://www.foodafactoflife.org.uk/recipes/
Half Term 3 (Jan-Feb)	Food Students will learn to understand what cereal grains are, how they are used in food. They will become familiar with the different types of cereals and grains such as wheat, barley, rye and rice and be	Choose a recipe and cook it at home https://www.foodafactoflife.org.uk/recipes/

	able to identify the parts of a grain. Students will also learn about the farm-to-fork journey, understand the environmental impact of food miles, explore ways to reduce food miles, and develop the skills to calculate the food miles associated with different food items. During practical lessons students will prepare and make an Upside Down Fruit Cake. This will allow them to develop their food preparation and cooking skills both safely and hygienically.	
Half Term 4 (Feb-Mar)	Textiles: Pencil Case Project In Year 8 Textiles, students will explore the design process by analysing a design brief and using the theme of nature to inspire creative ideas. They will learn how fabric prints are developed by practising pencil mark-making techniques, creating tonal drawings using a viewfinder, and applying these skills to design their own fabric prints.	Read Textiles tips & techniques Watch How to use mark making techniques
Half Term 5 (Apr-May)	Textiles: Pencil Case Project Students will explore and understand different textile printing methods such as heat press printing, screen printing, block printing and digital printing. They will learn and experiment with heat transfer paints to bring their designs to life on paper They will also learn how to use a heat press safely and confidently in order to transfer their print design onto fabric.	Read Type of fabric printing Watch Screen Printing Block Printing
Half Term 6 (Jun-Jul)	Textiles: Pencil Case Project Students will recap on their knowledge on sewing machines. They will learn the different parts of a sewing machine along with their purposes. Students will be able to operate a sewing machine safely and confidently in order to construct their pencil case.	Activity Design a health & safety awareness poster on how to use a sewing machine safely Read History of the sewing machine Watch How to use a sewing machine

Examples of Home Learning Tasks	Food • Draw your own garden pizza design considering the different vegetables you can use. • Practical activity evaluations • Word of the week • Cooking methods • Animals and their meat and cuts worksheet
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	- Create a moodboard of different types of pasta shapes and their names Textiles - Create a mind map of all things related to natural forms. - Mirror Image Print Design worksheet - Research the different printing methods and create an information leaflet of your findings - Create a step by step instruction card on how to use heat transfer paints and transfer designs onto fabric. - Logo and package design for pencil case
Assessment Tasks, Methods & Frequency	Food - Mid project assessment paper (teacher assessed) - End of project assessment paper (teacher assessed) - Spelling tests (peer assessed) - Cooking skills assessed each practical (peer/self/teacher assessed) Textiles - Mid project assessment paper (teacher assessed) - End of project assessment paper (teacher assessed) - Spelling tests (peer assessed)
Equipment that Students Need	Pencils, pens, colouring pens/pencils, ruler, rubber, sharpener, homework folder

Parent / Carers can help their child by:	Parents/Carers can help their child by ensuring they check Google Classroom regularly so that they are aware of ingredients and homework they need to bring to lessons. We expect students to be able to wash up during practical lessons so please let students do this at home
Useful Websites	https://www.foodafactoflife.org.uk/ https://www.bhf.org.uk/ https://www.nutrition.org.uk/ https://www.nhs.uk/
Extra-Curricular Activities & Career Opportunities	Cooking club Textiles club

Who Can I Contact?	Head of Technology	Miss L.Jaber
	Teachers of Year 8 Technology	Miss Jaber, Mrs Cameron-Marques, Miss L. O'Donovan