

## Art and Design Curriculum Overview

### Year 8

Year 8 curriculum model is project based which builds on the skills set from Year 7 curriculum. Projects focus on developing a more in-depth technical knowledge, a higher level of creativity and a focus on quality finish. Students are encouraged to work with independence and problem solving to make design decisions about their own work.

Subject	Art	Product Design	Textiles	Food
<b>Knowledge/skills Overview</b>	<p><b>Students will:</b></p> <p>Be able to respond to the work of another artist.</p> <p>To be able to use <b>brush strokes</b> to create form.</p> <p>To be able to <b>blend</b> colour effectively when painting.</p> <p>Have an understanding of <b>mono printmaking</b>.</p> <p>Have an understanding of <b>line and tone</b>.</p> <p>To be able to use <b>perspective</b>.</p> <p>To be able to <b>record ideas</b> in written form.</p>	<p><b>Students will:</b></p> <p>Be able to measure and mark out accurately.</p> <p>Be able to plan work using technical drawing techniques and <b>isometric projection</b>.</p> <p>Be able to <b>use tools and workshop machinery safely</b> and accurately.</p> <p>Be able to use a range of tools and equipment to <b>measure mark</b> and <b>cut</b> accurately.</p> <p>Be able to <b>join materials</b> such as wood using a variety of different joining methods.</p> <p>Be able to manufacture a <b>quality</b> product with a <b>high finish</b>.</p>	<p><b>Students will:</b></p> <p>To be able to use <b>stencilling</b>.</p> <p>To learn how to use hand embroidery.</p> <p>To be able to draw from observation.</p> <p>To be able to <b>use transfer paper</b>.</p> <p>An understanding of a <b>range of textile artists</b> and <b>be able to analyse their work</b>.</p> <p>To be able to create a personal response and evaluate both outcome and processors.</p>	<p><b>Students will:</b></p> <p>How enzymes can spoil the appearance and texture of food.</p> <p>Understand Food preparation skills with a <b>knowledge of personal food hygiene and safe practices</b>.</p> <p>Know common food poisoning bacteria (<b>E Coli and salmonella</b>) and signs and symptoms.</p> <p>Know ideal conditions for <b>bacteria growth</b>.</p> <p>Know about <b>high-risk foods</b> and <b>be able to cook with them</b>.</p>
<b>Applying and evaluating</b>	<p><b>Students will:</b></p> <p>Select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p><b>Students will</b> select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p><b>Students will</b> select and use a variety of media and techniques to record ideas and observations in a <b>personal response</b>.</p>	<p>Students will plan, prepare, cook and <b>present a dish</b> that uses the learnt skills.</p>