

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