

2022 Scope & Sequence - Year 8 Technology Mandatory

TERM	2	3	4	5	6	7	8	9	10	11
1	ROTATION 1 Topic/Unit: Food and Agriculture Technologies Materials Technologies Engineering Technologies Digital Technologies Food Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-6FO Materials Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-9MA TE4 – 10TS Engineering Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-8EN TE4 – 10TS Digital Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-7DI, TE4 – 10TS					Skills: <u>Numeracy</u> – understanding units of measurement, measuring time, understanding money, operating with decimals and/or interpreting fractions <u>Literacy</u> – interpreting subject specific terminology, using subject specific terminology, Monitoring, and Summarising to develop research skills 4C's: Communicating, Critical thinking, Creativity				

Assessment dates and weightings:

Assessment Task – Design and Production Folio and Practical projects from class focus area.

30% weighting,
Due Friday Week 1 Term 2

TERM 2	AT1 Due	2	3	4	5	6	7	8	9	10
<p>Subject specific skills -</p> <p>Food Skills: - Investigating/researching Assessing/ evaluating WHS in the kitchen Design/ modify recipes Techniques for dishes Correct use of equipment Application of safe food handling (processing, preparation and storage)</p> <p>Engineering Skills: -</p> <p>The Engineered Systems context focuses on how force, motion and energy can be used in systems, machines and structures. Students are provided with opportunities to experiment and develop prototypes to test their solutions. They understand how forces and the properties of materials affect the behaviour and performance of engineered systems, machines and structures. Knowledge of these principles and systems enables the design and production of sustainable, engineered solutions.</p> <p>Material Skills: -</p> <p>The Material Technologies context focuses on the application of specialist skills and</p>		<p>ROTATION 2</p> <p>Topic/Unit: Food and Agriculture Technologies Materials Technologies Engineering Technologies Digital Technologies</p> <p>Food Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-6FO</p> <p>Materials Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-9MA TE4 – 10TS</p> <p>Engineering Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-8EN TE4 – 10TS</p>				<p>Skills: <u>Numeracy</u> – understanding units of measurement, measuring time, understanding money,operating with decimals and/or interpreting fractions</p> <p><u>Literacy</u> – interpreting subject specific terminology, using subject specific terminology,Monitoring, and Summarising to develop research skills</p> <p>4C's: Communicating, Critical thinking, Creativity</p>				

techniques to a broad range of traditional, contemporary and advancing materials. Students develop knowledge and understanding of the characteristics and properties of a range of materials through research, experimentation and practical investigation, and then they will make products to satisfy identified needs and opportunities.

Digital Skills: -

The Digital Technologies context encourages students to develop an empowered attitude towards digital technologies, use abstractions to represent and decompose real-world problems, and implement and evaluate digital solutions. Students have the opportunity to become innovative creators of digital technologies in addition to effective users of digital systems and critical consumers of the information they convey.

Students are provided with opportunities to develop fluency in a general-purpose programming language and use these skills to solve information problems and to automate repetitive tasks.

Digital Outcomes:

TE4-1DP, TE4-2DP, TE4-3DP,
TE4-7DI, TE4 – 10TS

Assessment dates and weightings:

Assessment Task – Design and Production
Folio and Practical projects from class focus area.
35% weighting,
Due Friday Week 4 Term 3

TERM 3	1	2	3	AT2 Due	5	6	7	8	9	10	
	<p>Subject specific skills -</p> <p>Food Skills: - Investigating/researching Assessing/ evaluating WHS in the kitchen Design/ modify recipes Techniques for dishes Correct use of equipment Application of safe food handling (processing, preparation and storage)</p> <p>Engineering Skills: -</p> <p>The Engineered Systems context focuses on how force, motion and energy can be used in systems, machines and structures. Students are provided with opportunities to experiment and develop prototypes to test their solutions. They understand how forces and the properties of materials affect the behaviour and performance of engineered systems, machines and structures. Knowledge of these principles and systems enables the design and production of sustainable, engineered solutions.</p> <p>Material Skills: -</p> <p>The Material Technologies context focuses on the application of specialist skills and techniques to a broad range of traditional, contemporary and advancing materials. Students develop knowledge and understanding of the characteristics and properties of a range of materials through research, experimentation and practical investigation, and then they will make products to satisfy identified needs and opportunities.</p> <p>Digital Skills: -</p> <p>The Digital Technologies context encourages students to develop an empowered attitude towards digital technologies, use abstractions to represent and decompose real-world problems, and implement and evaluate digital solutions. Students have the opportunity to become innovative creators of digital technologies in addition to effective users of digital systems and critical consumers of the information they convey.</p> <p>Students are provided with opportunities to develop fluency in a general-purpose programming language and use these skills to solve information problems and to automate repetitive tasks.</p>						<p>ROTATION 3</p> <p>Topic/Unit: Food and Agriculture Technologies Materials Technologies Engineering Technologies Digital Technologies</p> <p>Food Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-6FO</p> <p>Materials Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-9MA TE4 – 10TS</p> <p>Engineering Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-8EN TE4 – 10TS</p> <p>Digital Outcomes: TE4-1DP, TE4-2DP, TE4-3DP, TE4-7DI, TE4 – 10TS</p> <p>Assessment dates and weightings: Assessment Task – Design and Production Folio and Practical projects from class focus area. 35% weighting, Due Friday Week 5 Term 4</p>				

TERM 4	1	2	3	4	AT3 Due	6	7	8	9	10
	<p>Skills: <u>Numeracy</u> – understanding units of measurement, measuring time, understanding money, operating with decimals and/or interpreting fractions</p> <p><u>Literacy</u> – interpreting subject specific terminology, using subject specific terminology, Monitoring, and Summarising to develop research skills</p> <p>4C's: Communicating, Critical thinking, Creativity</p>					<p>Subject specific skills -</p> <p>Food Skills: - Investigating/researching Assessing/ evaluating WHS in the kitchen Design/ modify recipes Techniques for dishes Correct use of equipment Application of safe food handling (processing, preparation and storage)</p> <p>Engineering Skills: - The Engineered Systems context focuses on how force, motion and energy can be used in systems, machines and structures. Students are provided with opportunities to experiment and develop prototypes to test their solutions. They understand how forces and the properties of materials affect the behaviour and performance of engineered systems, machines and structures. Knowledge of these principles and systems enables the design and production of sustainable, engineered solutions.</p> <p>Material Skills: - The Material Technologies context focuses on the application of specialist skills and techniques to a broad range of traditional, contemporary and advancing materials. Students develop knowledge and understanding of the characteristics and properties of a range of materials through research, experimentation and practical investigation, and then they will make products to satisfy identified needs and opportunities.</p> <p>Digital Skills: - The Digital Technologies context encourages students to develop an empowered attitude towards digital technologies, use abstractions to represent and decompose real-world problems, and implement and evaluate digital solutions. Students have the opportunity to become innovative creators of digital technologies in addition to effective users of digital systems and critical consumers of the information they convey.</p> <p>Students are provided with opportunities to develop fluency in a general-purpose programming language and use these skills to solve information problems and to automate repetitive tasks.</p>				