

2022 Scope & Sequence - Year 8 Technology Mandatory

TERM	2	3	4	5	6	7	8	9	10	11		
1	ROTATION 1					Skills:	Skills:					
	Topic/Unit: Food and Agric Materials Tech Engineering Te Digital Technol	nologies echnologies	ogies			<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						
	Food Outcom TE4-1DP, TE4 TE4-6FO) ,			4C's: Communicating, Critical thinking, Creativity						
	Materials Outc	omes:										
	TE4-1DP, TE4-2	2DP, TE4-3DP,										
	TE4-9MA TE4 -	- 10TS										
	Engineering O	utcomes:										
	TE4-1DP, TE4-2	2DP, TE4-3DP,										
	TE4-8EN TE4 -	- 10TS										
	Digital Outcom	ies:										
	TE4-1DP, TE4-2	2DP, TE4-3DP,										
	TE4-7DI, TE4 –	1075										

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	AT1 Due	2	3	4	5	6	7	8	9	10
2	Assessing/ evalua Design/ modify re Techniques for di equipment Applic (processing, prep Engineering SI The Engineered S how force, motion in systems, mach Students are prov experiment and d their solutions. Th and the properties behaviour and pe systems, machine Knowledge of the enables the desig sustainable, engine Material Skills:	ic skills - nvestigating/researching ating WHS in the kitchen scipes shes Correct use of ation of safe food handling aration and storage) kills: - Systems context focuses on and energy can be used ines and structures. vided with opportunities to evelop prototypes to test ney understand how forces s of materials affect the rformance of engineered es and structures. se principles and systems in and production of neered solutions.	Materials Te Engineering Digital Tech Food Outco TE4-1DP, T TE4-6FO Materials Ou TE4-1DP, TE TE4-9MA TE Engineering	griculture Tech echnologies i Technologies nologies omes: E4-2DP, TE4- E4-2DP, TE4-3E E4-2DP, TE4-3E E4 – 10TS g Outcomes: E4-2DP, TE4-3E	3DP, DP,		Skills: <u>Numeracy</u> – unc time, understanc interpreting frac <u>Literacy</u> – interpr specific terminolo research skills 4C's: Communicating, Crit	ling money,opera tions reting subject spe ogy,Monitoring, a	ating with decim ecific terminology and Summarisin	nals and/or /, using subject

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.

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	1	2	3	AT2 Due	5	6	7	8	9	10				
	Subject specific Food Skills: - Inv Assessing/ evaluati Techniques for dish and storage) Engineering Ski	restigating/resear ng WHS in the ki nes Correct use o	tchen Design/ moo		sing, preparation	ROTATION 3 Topic/Unit: Food and Agriculture Technologies Materials Technologies Engineering Technologies Digital Technologies Food Outcomes:								
	The Engineered Sy machines and struc test their solutions. performance of eng enables the design	tures. Students a They understand ineered systems	are provided with c how forces and th , machines and str	opportunities to exp he properties of ma ructures. Knowledg	elop prototypes to behaviour and	TE4-1DP TE4-2DP TE4-3DP								
	Material Skills: -						Materials Outo	comes:						
	The Material Techn	ologies context fo	ocuses on the app	lication of specialis	st skills and techn	iques to a broad	TE4-1DP, TE4-2DP, TE4-3DP,							
	range of traditional, understanding of th	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						TE4-9MA TE4 – 10TS						
	Digital Skills: -					Engineering Outcomes:								
	-				TE4-1DP, TE4-2DP, TE4-3DP,									
	The Digital Techno technologies, use a evaluate digital solu technologies in add	bstractions to rep utions. Students h	present and decom have the opportuni	npose real-world p ity to become innov	TE4-8EN TE4 – 10TS									
	convey.						Digital Outcomes:							
	Students are provic and use these skills					ming language	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 5 Term 4							

TERM	1	2	3	4	AT3 Due	6	7	8	9	10		
4	Skills: <u>Numeracy</u> – under understanding mo <u>Literacy</u> – interpret terminology,Monito 4C's:	ney,operating w ing subject spec	ith decimals and	d/or interpre	ting fractions ct specific	Subject specific skills - 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) Engineering Skills: -						
	Communicating, C	ritical thinking, (Creativity			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.						
						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 range of materials through research, experimentation and practical investigation, and the they will make products to satisfy identified needs and opportunities.						
						Digital Skills: -						
						The Digital Technologies context encourages students to develop an empowered att towards digital technologies, use abstractions to represent and decompose real-worl problems, and implement and evaluate digital solutions. Students have the opportun become innovative creators of digital technologies in addition to effective users of dig 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.						