

7	Big Question/Theme	Small Questions	Assessment Opportunities and Criteria. Teacher Feedback point (TFP)	Homework
Product Design	<ol style="list-style-type: none"> 1. What methods can be used to join similar & dissimilar materials? 2. How is accuracy achieved when manufacturing? 3. What makes a product commercially viable? 4. How do you use tools & machinery safely? 	<ol style="list-style-type: none"> 1. What are the physical characteristics and working properties of plywood, MDF and acrylic? 2. Why is PVA a suitable adhesive for joining wood? 3. How do you achieve a high quality finish when working with wood? 4. Which screws would be best suited when joining dissimilar materials? 5. How do you drill through and blind holes with accuracy? 6. What is a JIG? 7. How can CAD CAM be used to achieve high quality products? 8. How can a product be personalised to suit the primary user? 9. How is the sanding disc and pillar drill used correctly and safely? 	<p>Verbal feedback throughout the project to support students when working practically. This could be technical support on how to correctly use tools and machines as well as offering help when students lack confidence.</p> <p>TFP : Project Booklet to be reviewed every two weeks.</p> <p>Formative Assessment : Mid term test on materials, adhesives, tools, machines and H&S.</p> <p>Summative Assessment : Final practical outcome and completion of project booklet. Students will be assessed on the accuracy of the final outcome, creativity and attention to detail in their supporting written work.</p>	<ol style="list-style-type: none"> 1. Why is it made from that? 2. Health & Safety Poem 3. What's that tool called?

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Graphic Products	<ol style="list-style-type: none"> 1. Can you describe what Graphics is giving a range of examples? 2. Can you complete an existing product analysis using appropriate criteria? 3. Can you draw an accurate, to scale orthographic projection? 4. Can you use a range of Computer Aided Design (CAD) and practical skills to make a successful Graphics product? 	<ol style="list-style-type: none"> 1. Can you identify a sans and an serif font? 2. Can you identify a range of typography styles and techniques? 3. Can you design an effective and suitable logo based on typography theory? 4. Do you understand why designers analyse existing products before designing their own? 5. Can you identify similarities between existing products and use tis information within your own design work? 6. Can you identify the sides of a 3D object? 7. Can you use numeracy skills to accurately measure and scale a 3D object? 8. Can you input text into a CAD program and use change the settings to create engaging and creative typography? 9. Can you use the information gathered from your product analysis to layout a range of graphics on a product? 10. Can you use suitable adhesives to assemble a development net into a 3D graphics product? 		

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Design Engineering	<ol style="list-style-type: none"> 1. How do electronic systems provide functionality to products and processes? 2. How do designers create sequential programs using programming software? 3. What different digital methods can designers use to communicate? 	<ol style="list-style-type: none"> 1. What is meant by the term system? 2. How do we define a system? 3. How do you differentiate systems from objects? 4. How do we navigate around the control station software program? 5. What is a start, end and directional arrows used for within a sequential system? 6. How do we control an output and/or motor? 7. How do we control a digital input signal? 8. How do we control an analogue input signal? 9. How do designers communicate designs using CAD software? 		

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Fashion & Textiles	<ol style="list-style-type: none"> 1. How could products be used to help others? 2. What is a Textile material? 3. What are temporary and permanent joins in Textile Materials? 4. What is Biomimicry and how does this relate to Design Technology? 	<ol style="list-style-type: none"> 1. What is a fibre? 2. Where do fibres come from? 3. Which methods are used to make textile materials? 4. What is a non-woven fabric? 5. How can you describe what the words 'temporary' and 'permanent' mean? 6. What is hand-stitching and how does it work? 7. What is machine stitching and how does it work? 8. How can you use a sewing machine? How do you thread a sewing machine? How can you ensure you are safe? 9. What is a fastening? What different types of fastening are there? 10. How and where is nature used to inspire designers? 11. Can you create new and unusual uses for fastenings to help others? 		

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Food Technology	<ol style="list-style-type: none"> 1. How can equipment be used to make food dishes? 2. How can food dishes be made safely and hygienically? 3. How would you prepare and test fruit kebabs? 4. How would you prepare and make a layered couscous salad with appealing aesthetics? 5. Explain what a healthy diet consists of. 6. How do you plan for a practical effectively? 7. What are the functions of ingredients when making muffins? 8. How can eating in season benefit the environment and the community? 	<ol style="list-style-type: none"> 1. Name a range of pieces of equipment that can be used in the food room. 2. Explain the functions of a range of equipment. 3. State five health and safety rules that must be adhered to in the food room. 4. Explain how you can work as a team to ensure that equipment is washed and dried effectively. 5. Name the skills that techniques that you would use to produce fruit kebabs to a good quality. 6. What is a profiling test? 7. What skills would you use when making a couscous salad? 8. Explain how you would make your couscous salad look attractive? 9. Assess how you could adapt your couscous salad. 10. Describe the eatwell guide. 11. Evaluate the quality of your own or a peer's diet. 12. What do you need to include in a plan of making. 13. Assess the quality of your own plan. 14. How can you explain errors in cake making? 15. What foods are currently in season? 16. How does eating in season affect the cost of the ingredient and an individual's carbon footprint? 17. Can you create your own pinwheel snack product that incorporates ingredients that are in season? 		