SUBJECT: DESIGN

TECHNOLOGY HOD: MR J. LOCKWOOD

	UNIT TITLES	LEARNING OBJECTIVES	ASSESSMENT ASSIGNMENTS
FOOD	Personal Hygiene and Safety Healthy Eating Licence to Cook Multicultural Food Packaging	 To be able to use basic food preparation knowledge to produce two different sauces Understanding how you can substitute different ingredients in a recipe Understanding origins of different ingredients Understanding about healthy eating using the eat well plate To be able to know the different stable foods around the world To be able to recognize specific information on food packaging 	Six practical assessments of key making skills Completion of license to cook program and receive a 'Licence to Cook' certificate
GRAPHICS	Presentation Drawings Childrens books	 Understanding of shading and rendering Understanding of orthographic projection Understanding of free hand sketching Understanding of sequential drawings 	 Rendering and shading of camera. Orthographic drawing of ketchup bottle. Free hand sketching of still life object. Production of sequential diagrams
RESISTANT MATERIALS	Design and Make a Pull Along Toy	 Understanding of template making and prototypes Understanding of simple mechanisms Use of fret saw and drilling machines 	 Production of a prototype model. Making a can mechanism to produce movement. Safe use of and identification of manufacturing stages.
TEXTILES	Design and Make an Appliqué Cushion	To learn how to do:	 Research topic. Design & model items. Practical work, e.g. stitching. Completed product to be assessed.