SUBJECT:

DESIGN TECHNOLOGY MR J. LOCKWOOD

	UNIT TITLES	LEARNING OBJECTIVES	ASSESSMENT ASSIGNMENTS
FOOD	Food Additives and Preservation Food Storage Cook –Chill Products Understanding of basic sauce recipes	 To consider that additives, preservation and food storage can alter the properties of ingredients and products Evaluate their making activities and develop them by testing against the specified criteria Understanding of industrial processes Understanding of different functions of ingredients in recipes 	 To identify additives on packages and why they are used Investigation of cook- chill products to develop suitable design proposals Six practical assessment of key making skills
GRAPHICS	Design and Make Perfume Packaging for cover	 Understanding of packaging layout and information Understanding of construction and design of nets Understanding of ways of presenting drawings 	 Analysis of packaging research Design and make a range of packaging nets Isometric projection Perspective drawing
RESISTANT MATERIALS	Design and Make a Key Fob and Packaging	 Understanding of the properties of plastics Understanding of production methods Understanding of packaging design and use of I.C.T. 	 Making key fob from acrylic plastic. Mould making and vacuum forming. Manufacturing of packaging using I.C.T.
TEXTILES	To Design and Make a Clothing Garment i.e. top Recycling Project – design and make a denim product from an old pair of jeans	 Make/adapt a pattern Determine suitable fabrics for tops Construct a simple top using the correct processes Investigate recycling, particularly in relations to textiles 	 Make mood boards. C.A.D. work Completed practical work Research work - presentation and analysis
		 Design and make a denim product that demonstrates effective recycling Evaluate product 	