

Assessment | When do formal assessments take place?

Parental Assessment Calendar – D&T

	<u>Assessment window 1</u>	<u>Report sent home to parents</u>	<u>Assessment window 2</u>	<u>Report sent home to parents</u>	<u>Assessment window 3</u>	<u>Report sent home to parents</u>
Year 7	Week beginning: 20/11/2024	Week beginning: 11/12/2024	Week beginning: 25/03/2025	Week beginning: 06/05/2025	Week beginning: 17/06/2025	Week beginning: 08/07/2025
Year 8	Week beginning: 20/11/2024	Week beginning: 11/12/2024	Week beginning: 11/03/2025	Week beginning: 15/04/2025	Week beginning: 17/06/2025	Week beginning: 08/07/2025
Year 9	Week beginning: 10/10/2024	Week beginning: 06/11/2024	Week beginning: 08/01/2025	Week beginning: 22/01/2025	Week beginning: 03/06/2025	Week beginning: 08/07/2025
Year 10	Week beginning: 06/11/2024	Week beginning: 20/11/2024	Week beginning: 04/03/2025	Week beginning: 25/03/2025	Week beginning: 03/06/2025	Week beginning: 08/07/2025
Year 11	Week beginning: 16/10/2024	Week beginning: 13/11/2024	Week beginning: 22/01/2025	Week beginning: 26/02/2025	Week beginning: 13/05/2025	Results day: 22/08/2025

Year 7

Subject	Assessment window 1: What do I need to know to be a knowledge expert for my assessment?	Assessment window 2: What do I need to know to be a knowledge expert for my assessment?	Assessment window 3: What do I need to know to be a knowledge expert for my assessment?	What can I use to help with revision?
D&T	<ul style="list-style-type: none"> • What is Isometric Drawing and why do designers use it? • What is a Hardwood, where do they come from and what is it used for? • Can you explain what a design specification is and why designers use them. • Can you explain what a Design Brief Is, and how designers use them. • Can you describe and Tenon Saw and what it is used for. • Can you describe a Coping Saw and what it is used for • What key words could you use to describe the key properties of materials eg. Timber or Plastic. • Name three items/tools that you would use to finish a product made from Wood/Timber. • What is the name of the drawing method that uses 30 and 90 degree angles? 	<ul style="list-style-type: none"> • Know that a structure is something that will support an object or a load. • Know that the 4 features of a structure are span, material, placement and form. • Know that the primary function of a bridge is to carry traffic loads • Know the 4 causes of stress on a bridge are Compression, Torsion, Torsion and shear Know that Beam bridges are the simplest structural forms. • Know that a truss bridge is a bridge with its load-bearing structures composed of a series of wooden or metal triangles, known as trusses. • Know a cantilever bridge is a bridge built using cantilevers, structures that project horizontally into space, supported on only one end. • Know that an arch bridge is a bridge with abutments at each end shaped as a curved arch. 	<ul style="list-style-type: none"> • Know that hygiene maintains health and prevents illness. • Know that a Hazard is a potential source of harm. • Know that A healthy diet is low in salt, sugar and fat but high in fibre. • Know that Macronutrients are needed by the body in large amounts. • Know that Micronutrients are needed in smaller amounts. • Know that Amino acids are the building blocks of life. • Know that Nutrients are the components that make up food. • Know that diet is the food you choose to eat. • Know that saturated fats usually come from animal sources and can be harmful to health 	<ul style="list-style-type: none"> • Knowledge Organisers (Google Classroom) • Lesson Content (Google Classroom) • Mind Mapping • Roadmap

Year 8

Subject	Assessment window 1: What do I need to know to be a knowledge expert for my assessment?	Assessment window 2: What do I need to know to be a knowledge expert for my assessment?	Assessment window 3: What do I need to know to be a knowledge expert for my assessment?	What can I use to help with revision?
D&T/ Food and Nutrition	<ul style="list-style-type: none"> • What does Biomimicry Mean? Name some examples in everyday life. • What is an extreme environment and give 3 examples of this. • What are the fundamental categories of the design process? • Explain what is meant by Isometric Drawing including the angles that are used. • What is meant by rapid prototyping? • What does CAD/CAM stand for? • What does sustainability mean? • What are the 6 R'S? 	<ul style="list-style-type: none"> • Know that CAM - CAM (Computer aided manufacturing)) is the outcome of the Computer Aided Design. • Know that CAD is Computer Aided Design. Software used by designers to create drawings or technical illustrations • Know that a Prototype is a first or preliminary version of a device or vehicle from which other forms are developed. • Know that Batch Production is a method of manufacturing where identical or similar items are produced together for different sized production runs. • Know that Mass Production is he production of large quantities of a standardized article by an automated mechanical process. 	<ul style="list-style-type: none"> • Know that International Food covers the entire planet. • Know that Civilisations were created due to early agriculture. • Know that Temperature helps to determine where food comes from • Know that Food Provenance is about how food is grown, caught, produced and transported. • Understand that food miles affect the environment and contribute towards global warming. • Understand that food poisoning bacteria are microorganisms in food that can cause illness. • Know that filleted means to cut a chicken breast across into smaller slices. 	<ul style="list-style-type: none"> • Knowledge Organisers (Google Classroom) • Lesson Content (Google Classroom) • Mind Mapping • Roadmap • Tutorials

Year 9

Subject	Assessment window 1: What do I need to know to be a knowledge expert for my assessment?	Assessment window 2: What do I need to know to be a knowledge expert for my assessment?	Assessment window 3: What do I need to know to be a knowledge expert for my assessment?	What can I use to help with revision?
D&T/ Food and Nutrition	<ul style="list-style-type: none"> Know that CAD/CAM is the Process of Computer Aided Design and Manufacture within the design industry, with the use of 2D Design, Google sketchup and the laser cutter. Know that a prototype is a test, or practice model before creating a final design. Know that Laser -cutting is an industrial method to be used and part of Computer Aided Manufacture Know that Ethics or Ethical Design is the consideration of morals, beliefs and principles, that affect people, and the environment 	<ul style="list-style-type: none"> Know that perspective drawing such 1,2 and 3 point Perspective is a 3D presentation drawing skill to show an accurate detailed image of a design. Know that Isometric is a 3D drawing skill using 30 and 90 degree angles to show an accurate detailed image of a product. Know that packaging symbols are applied to packaging to inform customers of important information and uses of the packaging 	<ul style="list-style-type: none"> Know that Oblique drawing is a technical 3d drawing given in true proportions Know that ACCESSFM is an acronym to be used by designers to accurately analyse existing products to a high standard Know that Lithography is an industrial process used to print on flat surfaces. Know that a Packaging Net is a 2D template that when folded creates a 3d Box or packaging 	<ul style="list-style-type: none"> Knowledge Organisers (Google Classroom) Lesson Content (Google Classroom) Mind Mapping Roadmap Tutorials

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Year 10

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H&C	<ul style="list-style-type: none"> • Know that the hospitality and catering sector includes; pubs, bars and nightclubs; restaurants, tourist services, hospitals, prisons, schools and care homes. • Know that types of provider are categorised into commercial residential, commercial non-residential, non-commercial residential and non-residential non-commercial. • Know that front of house job roles in Hospitality and catering include receptionist, concierge, Manager, Restaurant Manager, Waiter, bar staff and baristas. • Know that the structure of the kitchen brigade is head chef, sous chef, chef de partie, commis chef and plongeur. • To understand the differences between a full time, part time, zero hours, casual/agency and temporary contracts. 	<ul style="list-style-type: none"> • Know that workflow in front of house describes the flow of food and drinks from the catering kitchen and bar to customers in the dining areas, bars and lounges • Know that front of house staff have to look smart and clean to present a positive image. They often have a corporate uniform. • Know that types of customer include leisure, business or corporate and local residents • Know that customer rights include Consumer Protection Act 1987, Consumer Rights Act 2015 and General Data Protection Regulation 2016. • Know that the Equality Act of 2010 protects customers from direct discrimination on the basis of: age, disability, gender, race, religion or belief, pregnancy, marital status, sexual orientation 	<ul style="list-style-type: none"> • Know that a control measure is an action or object used to reduce the risk of hazard damaging a persons health or physically hurting them. • Know that microbes are tiny microorganisms that can contaminate food and spoil it, causing ill health. These include bacteria, yeasts and moulds. • Know that bacteria need moisture, time, the correct pH, warmth and food to multiply. • Know that a food allergy is a rapid and potentially serious response to food by your immune system. It can trigger allergy symptoms such as rash, wheezing, itching and swelling. The main food allergens include shellfish, nuts, milk, soya, eggs, mustard and celery. 	<ul style="list-style-type: none"> • Knowledge Organisers (Google Classroom) • Revision Book • Lesson Content (Google Classroom) • Mind Mapping • Roadmap • Tutorials • Website

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Year 10

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D&T	<ol style="list-style-type: none"> 1. Know how to explain what a design specification is and why designers use them. 2. Know how to explain what a Design Brief Is, and how designers use them. 3. Know what ACCESSFM stand for? And what do designers use it for? 4. Explain what is meant by the term Orthographic Projection? 5. Explain what is meant by the term Perspective Drawing? 6. Name 5 different modelling materials that can be used for prototyping. 7. What is meant by the term prototyping? 8. What does Aesthetics mean? Give an example 9. What does Ergonomics mean? Give an example 10. Explain what is meant by the term function when designing a new product. 11. Explain what is meant by the term manufacture, and give one example of a manufacturing method. 	<ol style="list-style-type: none"> 12. Know how to investigate a context and Brief. 13. Understand and investigate use of a primary use and stakeholder. 14. Understand the properties and functions of Polymers and timbers. 15. Investigate and analyse existing products. 16. Know how to present and generate creative design ideas. 17. Understand the knowledge of specialist equipment and Techniques. 18. Understand the importance and skills to create prototypes. 19. Understand and know how to analyse and evaluate the design process 	<ol style="list-style-type: none"> 20. Understand the knowledge of specialist equipment and Techniques. 21. Understand the importance and skills to create prototypes. 22. Understand and know how to analyse and evaluate the design process. 23. Understand ethics, social and moral design issues. 24. Understand Sustainability in Design 25. Understanding Manufacturing processes and industry based practices. 26. Understanding Smart Materials. 	<ul style="list-style-type: none"> • Knowledge Organisers (Google Classroom) • Revision Book • Lesson Content (Google Classroom) • Mind Mapping • Roadmap • Tutorials • Website -Technology Student.com

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Year 11

Subject	Assessment window 1:	Assessment window 2:	Assessment window 3:	What can I use to help with revision?
D&T	<p>Assessment window 1:</p> <p>What do I need to know to be a knowledge expert for my assessment?</p> <p>NEA: Research Deadline 1.</p> <ol style="list-style-type: none"> 1. Know how to explain what a design specification is and why designers use them. 2. Know how to explain what a Design Brief Is, and how designers use them. 3. Know what ACCESSFM stand for? And what do designers use it for? 4. Explain what is meant by the term Orthographic Projection? 5. Explain what is meant by the term Perspective Drawing? 6. Name 5 different modelling materials that can be used for prototyping. 7. What is meant by the term prototyping? 8. What does Aesthetics mean? Give an example 9. What does Ergonomics mean? Give an example 10. Explain what is meant by the term function when designing a new product. 11. Explain what is meant by the term manufacture, and give one example of a manufacturing method. 	<p>Assessment window 2:</p> <p>What do I need to know to be a knowledge expert for my assessment?</p> <p>NEA: Design Development Deadline 2. Design Ideation</p> <p>Drawing techniques and presentation Annotation Modelling Knowledge of materials and Properties.</p>	<p>Assessment window 3:</p> <p>What do I need to know to be a knowledge expert for my assessment?</p> <p>NEA: Final Submission.</p>	<p>What can I use to help with revision?</p> <ul style="list-style-type: none"> • Knowledge Organisers (Google Classroom) • Revision Book • Lesson Content (Google Classroom) • Mind Mapping • Roadmap • Tutorials • Website