

STATUTORY REQUIREMENTS

Design and Technology

Year 5

Mrs Rana al-Hamdani

The student will be able to:

Design

- use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

- select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.

Evaluate

- investigate and analyze a range of existing products
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

Cooking and nutrition

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

ASSESSMENT POLICY

Purpose of assessment

- Test
- Work
- Effort
- Participation
- Projects
- Homework

Areas of assessment (Grade type weigh)

- Tests (weight 2)
- Projects (weight 3)
- Homework/Quizzes (weight 1)

Grading Criteria

100%	6 Excellent Working at greater depth within the expected standard
96% - 99%	5+ Better than Very Good Working at the expected standard
90% - 95%	5 Very Good Working towards the expected standard
84% - 89%	4+ Better than Good Produces good-quality work
72% - 83%	4 Good Working towards good-quality
65% - 71%	3+ Better than Satisfactory Produces work of an acceptable quality.
53% - 64%	3 Satisfactory Working towards acceptable quality.
46% - 52%	2+ Unsatisfactory Produces work of limited quality
36% - 45%	2 Needs improvement Produces work of very limited quality.
0% - 35%	1 Fail Produces work of poor quality.

Pupils' Rights and Duties

Pupils have the right to be unprepared for the lesson (no folder/homework/unready for an oral presentation) twice a term with no consequences, however they need to inform the teacher at the beginning of the lesson.