

# KS4 Design and Technology Assessment Summary

## GCSE Design and Technology

### Pre – Easter Assessments

**Assessment 1:** mock examination and tasks set prior to March 24<sup>th</sup> A0 1-4

**Assessment 2:** Unit 3 assessment Jan 2021

**Assessment 3:** Unit 4 assessment March 2021

### In Class Assessments

**Assessment 4:** core principles and materials AO3 and 4

**Assessment 5:** specialist area materials, design and manufacture. AO4 Assessment specific from the exam board.

### Extended Assessments

**Assessment 6:** Core technical principles, a mixture of long and short answer questions assessing a breadth of technical knowledge and understanding. Maths based questions including specialist technical principles. AO3 and 4 Assessment specific from the exam board.

### NEA

design and make task • Assessment criteria: • Identifying and investigating design possibilities • Producing a design brief and specification • Generating design ideas • Developing design ideas • Realising design ideas • Analysing & evaluating • In the spirit of the iterative design process, • Students will produce a portfolio of evidence

Assessment specific to exam board mark scheme. A01-4 All students coursework will be considered holistically with consideration given to time out of school due to Covid 19.

## NCFE L2 Technical Award Graphic Design

### Pre-Easter Assessments

**Assessment 1:** Examination sat in year 1 of the course which is a teacher assessed banked grade. To achieve the Level 2 Technical Award in Graphic Design, students must successfully demonstrate their achievement of all learning outcomes of all the units. Students must also achieve a minimum of a Pass in the external assessment.

### NEA

First year of course: Unit 1 and 2 are completed in the first year of the course and have teacher assessed banked grades.

Unit 1 introduction to graphic design Learners will develop an understanding of the components of graphic design. The learner will be introduced to graphic design components through personal experimental work.

Unit 2 Graphic design practice Learners will explore design disciplines, examine the work of recognised designers and use their understanding of design components to identify successful design practice. They will choose one discipline, select some work by a recognised designer in that discipline and create their own piece of graphic design, taking inspiration from their research and using components found in the work of their designer.

### NEA

Second year of course

Unit 3 Responding to a graphic design brief. Students need to complete the unit 3 portfolio of work for the design brief of Harrogate Life.

Unit 4 producing a Graphic design portfolio – students need to complete a portfolio of work with examples of the different types of Graphic design that they have studied over the 2 years. This will be internally assessed against the exam boards marking criteria and moderated by the exam board.

## L2 Hospitality and Catering

### Pre- Easter Assessments

**Assessment 1:** Banked Unit 1 CAG grade

**Assessment 2:** Nutrition assessment

**Assessment 3:** Forms assessment

**Assessment 4:** Evidence of practical work.

### In Class Assessments

**Assessment 5:** understanding the environment in which hospitality and catering operates (L01-L05)

**Assessment 6:** Nutrition (L01-L05)

These are exam board specific.

### Extended Assessments

**Assessment 7:** Hospitality and catering industry, types of provision, job roles, health and safety (L01-L05)

These are exam board specific.

### NEA

**Assessment 8:** Analysis of the brief

Target groups chosen

Nutritional needs

Comparison of target groups

Effect of cooking on nutritional value

Environmental issues

Product choices – suitability for brief and target group

Time planning

Previous practical work

Practical examination –

1 final dish linked to the NEA project

L01-L03

Assessment marked to exam board criteria.

## GCSE Food Preparation and Nutrition

### Pre- Easter Assessments

**Assessment 1-4** 1. Nutrition assessment. 2. Mock examination. 3. Forms assessment. 4. Evidence of practical work.

### In Class Assessments

**Assessment 1.** Nutrition and food science

AO1,02,04

**Assessment 2.** ethical and environmental issues

AO1,02,04

These are exam board specific

### Extended Assessments

**Assessment 3:** Internal assessment to cover aspects of nutrition, food science, culinary traditions, ethical and environmental food issues, world food traditions.

AO1,02,04

These are exam board specific

### NEA

Analysis of brief

Customer profiles

Idea generation

Time planning

Previous practical products – photos and evaluations

Practical to make products linked to the brief and target group

Sensory evaluation, costing, nutritional analysis

Practical examination

3 hours – 2 dishes

AO1 – 6

Assessment marked to exam board criteria.