

**Y8 Design Technology:
Polymers, Properties
& Processes**

1 Pre Assessment
Working safely in
DT & Food

Properties of
Materials

Home Learning & Key
Words Spellings Test

Application of
Skills and
Knowledge

2

Polymers & their
properties

Reflection & evaluation

6

Origins of chocolate &
fairtrade

5

Teacher PINS Assessment
How well have you designed
packaging for your chocolates?

Packaging & branding design

3

Peer Assessment
PINS checklist - Persuasive letter
about fairtrade chocolate.

Food hygiene & melting your
own chocolates

4

Self Assessment
Have I created a successful chocolate
mould ready for chocolate melting?

Clay chocolate
modelling

Vacuum forming process &
manufacturing your mould

**Monitoring my
Progress**

Task	Date Completed
1	
2	Score:
3	
4	
5	
6	

Links to Prior Learning

- **Design** – Using drawing skills from Y7 to develop and communicate design ideas using annotated sketches and 3-D modelling.
- **Make** – developing knowledge of properties from Y7 to select a suitable range of materials according to their performance and structural elements.

Key Words

Polymer, thermoforming, thermosetting, properties, ductile, malleable, vacuum forming, Fairtrade, mandatory