

Medium Term Plan

Subject: Design	Unit: Chocolate Mould	Term/Duration:	Year Group: 7	
Technology		Rotation 4 weeks		
Prior Learning:	y in the workshop. ng saw to cut curved and straight lines in timber. nd glass paper to smooth the edges of timber	Rotation 4 weeks Key Vocabulary: Vacuum formi High impact portion Thermolastic Thermosetting Medium densi Mould Former Aesthetics Function Evaluation	olystyrene g plastic ty fibreboard	
How to evaluate d	esign ideas and a finished design.	uation		

By the end of this unit...

All pupils will be able to:

Give a simple explanation of vacuum forming.

Analyse an existing product.

Produce 2 ideas for the chocolate mould that are coloured and simply annotated (labelled).

Make a model from card.

Make a former from MDF.

Select the correct tools to make the former.

Think about how making the chocolate mould went.

Most children will have made more progress; they will be able to:

Explain the stages of vacuum forming.

Know the difference between thermoplastics and thermosetting plastics.



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Analyse an existing product using ACCESSFM.

Use ACCESSFM to annotate ideas.

Ideas include detail about how they would be suitable for vacuum forming.

Evaluated what is good about your model and what needs changing.

Explain how your design has changed from your initial idea sketch.

Use different layers of MDF to add raised detail to your former.

Select the correct tools to make the former.

Name the tools you have used.

Explain how your chocolate mould has developed from the original design idea.

Explain what went well and how you could improve at each stage of making the chocolate mould.

Know which materials you used to make the chocolate mould.

Some children will have progressed further; they will be able to:

Give examples of different types of plastic and their uses.

Analyse an existing product explaining the points you make and use your analysis of to inform your designing.

Explain the points you annotate.

Ideas include strengths and weaknesses of the designs in the annotation. .

Explain the changes you are going to make before making your former.

Use indents to add detail to your former.

Explain why the tools you have used are suitable.

Explain how you could change your chocolate mould to improve it further.

Explain why the materials you used were suitable.

♦ Notes:

Visit: Cadburys World including one hour educational session KS3&4 Design and Food Technology.

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	Learning Objectives	Content	Assessment	Resources /Health and Safety	ICT Opportunities
1	To develop knowledge of plastics and vacuum forming. To be able to analyse an existing product. To be able to write a specification.	Starter - What zoomed products are below? Students try to work out what the products are. Use random questioning to feedback. What is the link between the products? Think, pair, share. Explain this is the process that is going to be worked with. Discuss the two categories of plastic, the differences between them, examples and uses of each and which plastic will be used for the chocolate mould. Students answer questions on plastics in their work booklets. Monitor students progress and give assistance as required. Explain what the process of vacuum forming is. Show students the video clip and talk through the pictorial stages of how the process works. Demonstrate how to vacuum form a mould, focusing on the key features of the mould and the key stages of the process. Students fill in the section on vacuum forming in their work booklets. Monitor student progress and give assistance as required. Discuss why it's important to look at existing products before starting designing. Explain what ACCESSFM stands for and how to use it in analysing a product. Model analysing the first two points of ACCESSFM for the example chocolate mould, focusing on what needs to be covered and explaining the points made.	Highlight learning objective, must, should or could in the booklet. Questions on plastics Specification	Year 7 Chocolate mould powerpoint Printed work booklet Example chocolate moulds HIPs Former H&S - see Room 5 risk assessment	





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	Monitor students progress as they produce their ideas		
	giving assistance as required.		
	Discuss identifying the strengths and weaknesses of		
	the designs. This should focus on how well it works		
	as a mould to form the chocolate not on the neatness		
	of drawing, colouring etc.		
	Students evaluate the strengths and weaknesses of		
	their designs in their work booklets.		
	Students explain which idea they plan to make and		
	why.		
	Monitor students progress and give support as		
	required.		
	Watch the video clip on iterative design. Discuss what		
	iterative design means.		
	Discuss what a prototype is and why it is important to		
	make one of the chocolate mould. Model how to		
	make a prototype from card and discuss what you		
	have found out by doing it.		
	Students make a prototype of their chosen design		
	idea. The completed prototype should be glued into		
	their work booklets and annotated to explain what they		
	have found out. Emphasise the importance of		
	explaining the annotation points.		
	Students explain what they will need to change when		
	making their idea.		
	Discuss the materials being used to make the former		
	from and why these are suitable. Discuss which tools		
	will be used to make the chocolate mould.		



		Using random questioning recap information learnt about materials and processes and why they are suitable for the chocolate mould.			
3	To be able to develop a design idea into a working solution.	Starter - What do we need to remember about making a vacuum forming mould? What are the names of these tools and what are they used for? Think, pair, share. Explain and model how to mark out the chocolate mould, use the coping saw to cut out the shape of the chocolate mould, how to file the edges to remove the idents, and the glass paper to get a smooth finish. Students work through the stages of making their chocolate mould. Monitor student progress and give assistance as required. Recap how to use the vacuum former, demonstrate how it works going through the stages. Demonstrate how to trim the edges of the chocolate mould. As students complete their chocolate moulds in groups they vacuum form them. Assist students with the process. Discuss how to fill out the production record for making the chocolate. Explain how a plan of production is usually made before making a product and why. Recap on the tools and equipment needed to make the chocolate mould and the stages of production. As students finish their moulds they fill in the production record.	Highlight learning objective, must, should or could in the booklet. Completed design ideas. Completed prototype	Year 7 chocolate mould powerpoint Printed work booklet Coping saw Flat file Half round file Glass paper MDF blocks HIP sheets Vacuum former H&S - see Room 5 risk assessment Focus on use of coping saws, files and vacuum former	



		Monitor student progress and give assistance as required. Using random questioning recap the tools and materials used to make the chocolate mould and why these are suitable.			
		those are saltable.			
4	To be able to evaluate the final chocolate mould.	Starter - Can you remember the name of the material you used to make your former? What makes this material suitable? Can you remember the name of the plastic you used to make your mould? What makes this material suitable? Think, pair, share. Recap on the key features of a vacuum forming mould. Students draw their completed mould and label the key features that make it suitable. Monitor student progress and give assistance as	Highlight learning objective, must, should or could in the booklet. Completed record of production Completed evaluation Completed questions on materials and	Year 7 chocloate mould powerpoint Printed work booklet Washing up bowls Tea towels Dish clothes Washing up liquid White trays Chocolate	
		required. Discuss how students' ideas may have changed from their original idea on paper to their final mould and the reasons for this. Students explain in their work booklets how their idea has changed and if there were any further changes they would choose to make. Monitor student progress and give assistance as required. Take students through to the food room to make chocolates in their moulds.	processes Chocolates	H&S - see Room 5 risk assessment .See Room 6 risk assessment	



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Discuss why it is important to wash the mould before using it. Students wash their moulds and put them onto the white trays. Melt the choclate and pour into the chocolate moulds. Put the moulds into the fridge for the chocolate to set. Return to the tech room.		
Students answer the questions about materials and processes used to make the chocolate mould. Monitor student progress and give assistance as required.		
If students still need to vacuum form their mould, this can be done alongside the booklet tasks. Students feedback one thing they have learnt while		
doing the vacuum forming project.		