

Wollaston School: 2019/20 Curriculum Map for Design Technology Curriculum Lead: Victoria Ayres

Curriculum Aim & Scope: We study a range of design contexts across all material bases. This allows students to consider their own and others' needs, wants and values. At Key Stage 3 this is to ensure that all students acquire a broad range of skills and develop subject knowledge and a range of key life skills. Learning incorporates a range of subjects across the curriculum as well as focuses on industry, culture, environmental, moral and social issues. This is refined further as students move into KS4. Our students learn to take risks and develop their resilience when designing and realising products.

KS3		KS3	
	Food and Nutrition -	Product Design -	Textiles –
Year 7	Learning/Skills: Peeling, chopping, rubbing —in and combining ingredients, the foundations of nutrition and healthy eating. Functions of ingredients. Key technical language. Assessment: Theory and practical assessment (Apple Crumble, Jam Tarts and DMT Pizza) NC links: using utensils and electrical equipment Show understanding of health and nutrition (balanced diet) use a ingredients, taking into account their properties test and evaluate understand basic ingredients cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet	Learning/Skills: Technical Drawing, Scale Drawing, understanding of timbers & aluminium, Fine motor skills – using a range of tools for hand manufacturing skills, introduction to 2D-Design, Estimating surface area, Rendering, Analysis, Evaluation. Key technical language. Assessment: Theory and practical assessment. NC links: identify and solve their own design problems and understand how to reformulate problems given to them Use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture understand and use the properties of materials and the performance of structural elements to achieve functioning solutions test, evaluate and refine their ideas understanding of manufacturing and construction use computer based tools	Learning/Skills Understanding and applying health and safety in the classroom. Speed and control of the sewing machine. Inserting a zip. Developing skills of a design brief and design specification. Key technical language. Assessment: Theory and practical assessment NC links: • develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations • Use a range of materials, components • use research and exploration to identify and understand user needs • test, evaluate products against a specification, taking into account the views of intended users and other interested groups • understanding of manufacturing and construction



Year 8	Learnings/Skills:	Learning/Skills:	Learning/Skills:
	To build on existing knowledge of nutrition and	Isometric Drawing, Scale Modelling, understanding	Understand fabric properties and
	examine and produce dishes from a range of	of timbers & acrylic, CAM Manufacturing skills, 2D-	characteristics, product analysis, technical
	commodities. Meat preparation, use of standard	Design, Calculating Material costs, Shade & Shadow,	surface decoration skills. Measuring and
	components like flour. Key technical language.	Analysis, Evaluation. Key technical language.	modelling, basic pattern making. Investigating smart materials. Manufacturing and finishing
	Assessment:	Assessment:	techniques. Key technical language.
	Theory and practical assessment (Yeast Based Pizza,	Theory and practical assessment	teoringuest hey teorinour language.
	Pasta Bake and Quiche).		Assessment:
	, , , , , , , , , , , , , , , , , , ,	NC links:	Theory and practical assessment
	NC links:	Select from a range of specialist tools,	, .
	Understand and apply the principles of nutrition	techniques, processes, equipment and	NC links:
	and health	machinery precisely, including computer-aided	• investigate new and emerging technologies
	Develop a range of cooking techniques	manufacture	
	understand the protein and link to recipes and practical	 understand and use the properties of materials and the performance of structural elements to achieve functioning solutions 	 develop and communicate design ideas using annotated sketches, detailed plans, 3- D and mathematical modelling, oral and digital procentations and computer based
	 use ingredients, taking into account their properties 	identify and solve their own design problems and understand how to reformulate problems	digital presentations and computer-based tools
	 cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet build on a range of cooking techniques 	 given to them develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations and computer-based tools 	 understand and use the properties of materials and the performance of structural elements to achieve functioning solutions select a range of tool, materials, components
			 identify design problems and understand how to reformulate problems given to them
Year 9	Learning/Skills:	Learning/Skills:	Learning/Skills:
	Higher order making skills and start to develop their	Isometric Drawing, Scale Modelling, understanding	Fibres and Fabrics investigation, product
	food science knowledge for preparation for GCSE	of timbers & acrylic, CAM Manufacturing skills, 2D-	analysis, practical skills, designing and
	(9-1). Key technical language	Design, Calculating Material costs, Shade & Shadow,	development, advanced sewing machine skills.
		Analysis, Evaluation. Key technical language.	Independent paper pattern making. Key
	Assessment: Theory and practical assessment		technical language.
	(High Protein/Low Fat Dish, Lemon Meringue Pie	Assessment:	
	and Cuisine 1 Practical)	Theory and practical assessment	Assessment : Theory and practical assessment
	and cuisine i Fractical)	Theory and practical assessment	Assessment. Theory and practical assessment



- cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques
- Prepare ingredients independently and with skill, considering properties learnt across KS3
- Adapting and using own recipes

Design Technology

- Select from a range of specialist tools, techniques, processes, equipment.
- competent in a range of cooking techniques

- Select from a range of specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture
- understand and use the properties of materials and the performance of structural elements to achieve functioning solutions
- identify and solve their own design problems and understand how to reformulate problems given to them
- develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations and computer-based tools
- understand how more advanced mechanical systems used in their products enable changes in movement and force

- use research and exploration, such as the study of different cultures, to identify and understand user needs
- identify and solve their own design problems and understand how to reformulate problems given to them
- develop on understanding of specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations
- independently select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computeraided manufacture (where appropriate)
- use a variety of approaches [for example, biomimicry and user-centred design], to generate creative ideas and avoid stereotypical responses

Design Technology	Autumn 1 -	Autumn 2 -	Spring 1 –	Spring 2 -	Summer 1 –	Summer 2 -
(Product Design)						
Year 10	Learning/Skills:	Learning/Skills:	Learning/Skills:	Learning/Skills:	Learning/Skills:	NEA (Non Examination
	Timbers: Sources,	Timber: Surface	Timber: Dowels, Hinges &	Timber: Wood Joint	Project: Finishing, User	Assessment):
AQA	Conversion, Seasoning,	Treatments, Joining	Knockdown fittings, Joint	Testing & Analysis, Jigs,	Testing, Evaluation	Introduction, Analysis of
	Properties, Faults, Stock	Techniques	Construction	Templates & Patterns,	Theory: New & Emerging	Task, User/Client
	Forms	Project: Rendering, Thick	Project: Development	Tolerance & QC	Technologies, Enterprise,	Profile, Moodboard,
	Project: Design Process,	& Thin Lines, TM	drawing, Designing for	Project: Production plan,	Technology Push / Market	Impact on Society, Brief,
	Product Analysis, User	Questionnaires, Idea	Manufacture, Technical	Practical (Marking out,	Pull, Designers, Production	Specification
	Profile, Design Brief &	Modelling	Drawings, Cutting Lists	cutting, shaping, joining)	Techniques (CAD, CAM,	Specification.
	Specification, Idea	Sketching: Isometric,	Theory: Energy	Materials: Metals,	JIT, TQM), Planned	Assessment:
	Sketching	Orthographic & Exploded	Generation & Storage	Plastics, Textiles, Papers &	Obsolescence, Forces &	
	Sketching: 2D Sketching,	Drawing		Boards	Stresses, Design Strategies	User/Client Profile,
	Oblique, Perspective	Theory: Anthropometrics	Assessment: Timbers	Theory: Companies, New		Existing Products, Brief
		& Ergonomics, Graphs, Bar	Joining Test, Mortice &	Materials	Assessment: The Work	& Specification
	Assessment: Product	Charts & Pictograms, Data	Tenon Joint		of Designers (HW),	
	Analysis, Timbers Test	Analysis	Construction	Assessment: Timbers	Mock Examination	
		Development: Modelling		Wood Joints Test,		
		Techniques, Innovation,		Materials Polymers HW		



		Functionality, Aesthetics, Marketability Assessment: Iso - Ortho Exercises, Drawing Skills Test, Product Analysis Sheet				
Year 11 AQA	NEA: Research Plan, Design Sketches, Design Detailing, Research	NEA: Development, Presentation Drawing, Technical Drawings	NEA: Cutting List, Production plan, Practical Theory: Impact on Production, Impact on	NEA: Practical cont., Testing, Evaluation, LCA Theory: Mechanical Systems, Electronic		
	Assessment: Research Plan, Design Ideas	Assessment: Mock Exam, Development	Industry, Computer Based Tools Assessment: Production Plan, Impact on Industry worksheet	Systems Assessment: NEA Final Grade, Mechanical Systems worksheet	Examination	NA

Vehicle Engineering	Autumn 1 -	Autumn 2 -	Spring 1 –	Spring 2 -	Summer 1 –	Summer 2 -
Year 10	L1CAM01 & L1CAM02	L1CAM01 & L1CAM02	L1CAM01 & L1CAM02	L1CAM01 & L1CAM02	L1CAM01 & L1CAM02	L1CAM01 & L1CAM02
	L2CAM01 & L2CAM02	L2CAM01 & L2CAM02	L2CAM01 & L2CAM02	L2CAM01 & L2CAM02	L2CAM01 & L2CAM02	L2CAM01 & L2CAM02
	H&S, Tools &	Suspension	Electrical	Fittings	Tyres	Engines
	Equipment, Brakes					Work Experience – 2
	Assessment: Mock	Assessment: Practical 1	Assessment: Practical 2	Assessment: Practical 3	Assessment: Practical 4	weeks
	Entry test					Assessment: Practical 5
Year 11	ET113/213 – Major	ET113/213 – Major	ET115/PSD06 -	Optional Modules	Optional Modules	
	Project	Project	Working in Engineering	C/W sign off	C/W sign off	
	ET130/230 - Continued	ET130/230 - Continued	environment	ET130/230 - Continued		
			ET130/230 - Continued			
	Assessment: ET112/212	Assessment: ET112/212	Assessment: ET116/216	Assessment: ET116/216	Assessment: ET114/214	
	Mock	Online	Mock	Online	Online	



Design Technology	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
(Textiles)						
Year 10	Learning/Skills:	Learning/Skills:	Learning/Skills:	Learning/Skills:	Learning/Skills:	NEA (Non
	THEORY: Knowledge of textiles	THEORY: Gathering of	THEORY: People and	THEORY: scale of	THEORY: finishing	Examination
	and technical understanding	information,	cultures, tolerances,	production, technical	techniques,	Assessment):
	including sustainability,	questionnaires, testing	systems and	textiles, tools and	modification, testing.	Introduction, Analysis
	sources, manufacturing,	fabrics, treatments and	production, planning for	equipment		of Task, User/Client
	processes and environmental	finishes.	manufacture.		PROJECT: Finishing,	Profile, Research
	impact.		PROJECT: Mini NEA	PROJECT: Mini NEA	user testing,	pages, Impact on
		PROJECT: Mini NEA	manufacturing,	Production plan.	modifications	Society, Brief,
	PROJECT: Writing a brief,	designing and	decoration and	Practical/construction		Specification
	product analysis and	developing skirt/shorts	construction.	of final product.	Assessment:	
	specification writing. Exploring	project based on	Fastenings, fabrics		Core metals and	Assessment:
	the work of other fashion	designer of their choice.	selection including	Assessment:	alloys	User/Client Profile,
	designers.	Sketching and	stabilising and shaping	Core Paper and boards	Final practical piece.	Existing Products,
		presentation of fashion	materials.	Planning.	Evaluation and	Brief & Specification
	Assessment:	illustrations.	Technical drawings.		modifications.	
	Textiles core test	Modelling/pattern			Mock Examination	
	Brief and task analysis	making.	Assessment:			
	Mood boards – Work of others		Core Plastics and			
		Assessment:	polymers			
		Core Timbers	Development of final			
		Homework	product. Final Design.			
		Investigation/product				
		analysis. Design ideas				
Year 11	Core Paper and Boards	Core Social, Morals,	Assessment: Final NEA	Assessment: Final NEA	EXAMINATION	
	NEA: research includes	Ethics and Cultural				
	researching a given context.	study.				
	Analysing existing products for	NEA: initial ideas and				
	improvement/change. Creating	development. Includes				
	and analysing a mood board.	ideas and				
	Targeting a client/target	experimenting with				
	market and a client profile.	technical sampling and				
	Shop profile to identify need	modelling.				
	for development. Creating a	Toile making client				
	questionnaire with results,	feedback further				
	data and analysis. Additional	research				
	related research which					



includes information on Manufacturing	
sustainability, fabrics and specification	
focussed research need to lead Fabric specification	on and
NEA. Further development as testing	
required. Design brief and	
design specification	
Assessment: Design	igning
and development	t
Assessment: Course work 20 Marks	
assessment NEA grading	
research 10 Marks and Design	
and specification 10 Marks	

Carbohydrates Assessment: Investigation practical and write up Assessment: Past paper Past paper Assessment: Past paper Practical assessment: Past questions EXAMINATION Practical assess Assessment: Past questions EXAMINATION Practical assess Assessment: Past questions EXAMINATION Practical assess Assessment: Past questions EXAMINATION Assessment: Past paper Prod Science & Food Science & Food Science & Food Science & Nutrition Mutrition Meeting Nutritional Meeting Nutritional Meeting Nutritional Meeting Nutritional Meeting Nutritional Meeting Nutritional Meeting Nutritional Meeting Nutritional	Food and Nutrition	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Assessment: Investigation practical and write up Assessment: Past paper Food and the environment Assessment: Past questions Assessment: Past questions EXAMINATION Food Science & Nutrition Mock paper Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Assessment: Past paper Vitamins, minerals, water and fibre Assessment: Pood cuisines Food and the environment Assessment: Past paper Food ond the environment Assessment: Past questions EXAMINATION Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Needing Nutritional Needing Nutritional Needs Of Specific	Year 10	Nutrition - Proteins	Nutrition -	Raising agents	Nutrition -	Eatwell guide	Functions and chemical
Investigation practical and write up Assessment: Past paper Past paper Practical assessment Practical assessment: Past paper Practical assessment: Practical assessment: Practical assess Assessment: Past questions EXAMINATION Assessment: Past paper Past paper Past paper Past paper Pood Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Practical assessment: Past questions Assessment: Past que			Carbohydrates	Fats and Oils	Emulsification	Methods of heat	properties of food
and write up Past paper Practical assessment Assessment: Past paper Practical assessment Past paper Practical assessment: Past questions Practical assessment: Past questions EXAMINATION Assessment: Mock paper Past paper Past paper Pod Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Nord cuisines Practice mock (in practical assessment: Past paper EXAMINATION EXAMINATION Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Neeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific		Assessment:			Vitamins, minerals,	transfer	Special diets
Past paper Past paper Past paper Pod and the environment Assessment: Past questions Past questions Past questions Past questions Past questions EXAMINATION Assessment: Mock paper Past paper Past paper Past questions EXAMINATION Food Science & Food Science & Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Past paper Food and the environment practice mock (in practice mock (in practice) mock (in pract		Investigation practical	Assessment:	Assessment:	water and fibre	Sensory evaluation	
Year 11 NEA 1 NEA 2 NEA 2 Revision of content from Year 10 and 11 Assessment: Mock paper Year 12 Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific NEA 2 Revision of content from Year 10 and 11 Assessment: Past paper Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific NEEXAMINATION EXAMINATION Food Science & Food Science & Food Science & Nutrition Nutrition Nutrition Meeting Nutritional Needs Of Specific		and write up	Past paper	Practical assessment	Assessment:	World cuisines	Assessment:
Year 11 NEA 1 NEA 2 NEA 2 Revision of content from Year 10 and 11 Assessment: Mock paper Year 12 Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific NEA 2 Revision of content from Year 10 and 11 Assessment: Past paper Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific NEA 2 Revision of content from Year 10 and 11 EXAMINATION FOOD Science & Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Nutritional Neeting Nutritional Neeting Nutritional Neeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific					Past paper	Food and the	Practice mock (including
Year 11 NEA 1 NEA 2 NEA 2 Revision of content from Year 10 and 11 Assessment: Mock paper Year 12 Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific NEA 2 NEA 2 Revision of content from Year 10 and 11 Assessment: Past paper Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Neeting Nutritional Neeting Nutritional Needs Of Specific						environment	practical assessment)
Year 11 NEA 1 NEA 2 NEA 2 Revision of content from Year 10 and 11 Assessment: Mock paper Year 12 Food Science & Food Science & Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific NEA 2 Revision of content from Year 10 and 11 Assessment: Past paper Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Neeting Nutritional Neeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific NEA 2 Revision of content from Year 10 and 11 Assessment: Past paper Food Science & Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Neeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific						Assessment:	
Assessment: Mock paper Year 12 Food Science & Food Science & Food Science & Food Science & Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Nassessment: Past paper Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Nutrition Meeting Nutritional Needs Of Specific						Past questions	
Assessment: Mock paper Year 12 Food Science & Food	Year 11	NEA 1	NEA 2	NEA 2	Revision of content	EXAMINATION	
Year 12 Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Mock paper Past paper Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Past paper Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific					from Year 10 and 11		
Year 12 Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Meeting Nutritional Needs Of Specific Needs Of Specific Mock paper Past paper Food Science & Food Science & Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific Needs Of Specific Past paper Food Science & Food Science & Nutrition Nutrition Nutrition Nutrition Meeting Nutritional Meeting Nutritional Needs Of Specific Needs Of Specific Needs Of Specific							
Year 12Food Science & NutritionFood Science & NutritionMeeting Nutritional Needs Of SpecificMeeting Nutritional Needs Of Specific			Assessment:		Assessment:		
Nutrition Meeting Nutritional Needs Of SpecificNutrition Meeting Nutritional Needs Of Specific			Mock paper		Past paper		
Meeting Nutritional Needs Of Specific Needs Of S	Year 12	Food Science &	Food Science &	Food Science &	Food Science &	Food Science &	Food Science &
Needs Of Specific Needs Of Spe		Nutrition	Nutrition	Nutrition	Nutrition	Nutrition	Nutrition
		Meeting Nutritional	Meeting Nutritional	Meeting Nutritional	Meeting Nutritional	Meeting Nutritional	Meeting Nutritional
Groups. Groups. Groups. Groups. Groups. Groups. Groups.		Needs Of Specific	Needs Of Specific	Needs Of Specific	Needs Of Specific	Needs Of Specific	Needs Of Specific
		Groups.	Groups.	Groups.	Groups.	Groups.	Groups.
Assessment: Assessment: Assessment: Assessment: Assessment: Assessment: Assessment:		Assessment:	Assessment:	Assessment:	Assessment:	Assessment:	Assessment:



	Section C – Practical	Section A – short	Practise Practical Brief	Mock Exam – in prep	Written External Exam –	
	Assessment x 2.	answer questions.	for external	for external exam in	June 2020.	
		Section B – extended	assessment.	June.		
		answer questions.		Complete unit 1		
		Section C – Practical		practical brief – 15 th		
		Assessment x 2		May.		
Year 13	Unit 3	Unit 3	Unit 2	Unit 2		
	Experimenting to solve	Experimenting to solve	Ensuring food is safe to	Experimenting to solve		
	food production	food production	eat	food production		
	problems	problems		problems		
	Assessment:	Assessment:	Assessment:	Assessment:		
	Practical and theory	Practical and theory	Practical and theory	Practical and theory		
	assessment	assessment	assessment	assessment		

Hospitality and	Autumn 1 - 2019	Autumn 2 - 2019	Spring 1 – 2020	Spring 2 - 2020	Summer 1 – 2020	Summer 2 - 2020
Catering						
Year 10	The Hospitality					
	Industry – Unit 1.	Industry- Unit 1.	Industry – Unit 1.			
	Understand the					
	environment in which					
	hospitality and catering					
	operates.	operates.	operates.	operates.	operates.	operates.
		The operation of the				Start to introduce Unit 2
	Job requirements and	kitchen. The operation	Understand how	Know how food can	Be able to propose a	after completion of
	working conditions.	of the front of house.	hospitality and catering	cause ill health.	hospitality and catering	external exam.
	Factors affecting the	Meeting customer	provision meets health	Assessment:	provide to meet specific	Assessment:
	successes of catering	requirements.	and safety	End of unit test AO3/4	requirements.	External Exam
	providers.	Assessment: Practical's:	requirements.		Assessment:	
	Assessment:	Chicken Curry, Choux	The operation of the		Mock Exam	
	Practical's:	Pastry and end of	kitchen, front of house			
	Adapted Bread,	AO1/2 test.	and meeting customer			
	Bakewell Tart and end		needs.			
	of AO1 test.		Assessment: End of unit			
			test AO2/3			
Year 11	Unit 2 – Hospitality and					
	Catering in Action					



Students will complete					
a mock internal	Students will complete	Students will start the	Students will continue	Students will complete	Resits
assessment	a mock internal	'live' internal	the live internal	their assessment. They	
Nutrients, nutritional	assessment. Students	assessment.	assessment.	have to resit will start	
needs of specific groups	will learn the impact of			revision lessons.	Assessment: External
of people.	cooking methods on				Exam (Resit paper)
Unsatisfactory	nutritional value. Menu				
nutritional intake.	planning – meeting the	Assessment: External	Assessment: Food		
	customers' needs.	controlled assessment	practical exam		
Assessment: Time plan,	Environmental issues.				
Comparison activity					
	Assessment: Mock				
	controlled assessment,				
	Mock practical.				