Instructions for Teachers

This document and the information contained within is to be made available to centres by 1 June 2016 to allow teachers to plan and resource the Controlled Assessment Task.

The information is not to be disclosed to candidates until 1 September 2016.

Assessment Summer 2017.
Controlled Assessment Task

It is a requirement of the specification that candidates complete a 30 hour design, make and evaluate task. Teachers are required to monitor and verify that the time limit is adhered to and that the contributions of individual candidates are recorded accurately and that plagiarism does not take place.

Candidates will not gain additional credit by exceeding the time limit.

The task can be carried out in the normal classroom/workshop environment.

Candidates are allowed supervised access to resources that may include information gathered outside the 30 hours of controlled assessment time.

Candidates may gather research/inspirational material prior to or during the assessment period and this can be referred to during the task but this material is not to be included in the material to be assessed. No graphical work prepared by the candidate or others outside the control rules is to be submitted as part of the task.

Candidates may collaborate/confer with others in relation to the task but all assessed material must be the candidates' work only.

The supervising teacher can give candidates limited guidance during the task in order to clarify what is to be done and to ensure that safe working practices are adhered to.

All graphical and written work entered for this controlled assessment must be submitted on the pre-printed pages which are available for download from the WJEC website. The task must not exceed the 15 A3 pages provided. Candidates are free to use ICT applications where they are appropriate.

It is the responsibility of the centre to ensure the reliability and authenticity of all work presented for this controlled assessment. Teachers and students will be required to sign a declaration that all work presented is the work of the candidate alone. Failure to authenticate the work may result in grades being delayed or refused.

Further details of the assessment period, including the assessment criteria, can be found in Section 5 of the Specification for Design and Technology.
The Controlled Assessment Task is divided into two sections.

Section A is concerned with designing the product.

Marks will be awarded for:
- Analysis of the Task  5 marks  Page 1
- Writing a Design Specification  5 marks  Page 2
- Generating Ideas  10 marks  Pages 3 & 4
- Developing and Modelling a Solution  25 marks  Pages 5 to 9
- Communicating the Final Solution  10 marks  Pages 10 & 11
- **Demonstrating Creative Thinking**  5 marks  Throughout

Section B is concerned with planning, making and evaluating the product.

Marks will be awarded for:
- Planning the make  10 marks  Page 12
- Making the Product  90 marks
- Evaluation of the Product  10 marks  Page 13
- Suggesting Improvements  10 marks  Page 14

When completing the Controlled Assessment Task candidates should:
- Contextualise the chosen brief.
- Design creatively by generating, developing, planning and communicating ideas.
- Make products by working safely with tools, equipment, components, materials and ingredients.
- Apply systems and control, CAD/CAM, digital media and new technologies appropriate to the focus area.
- Analyse and evaluate processes and products.

**Teachers or candidates in consultation with their teachers should choose one of the Briefs set out below.**

**Brief 1: Energy providing breakfast**
Many adults participate in sporting activities and events. They need to eat a range of energy providing foods to enable them to perform at a constant high standard. Design and make a high energy, protein rich hot breakfast style product that has an edible casing/wrapper that could be eaten by adults before starting training.

The breakfast style product must:
- provide the main source of energy from carbohydrates;
- provide a good amount of protein;
- be a single/filling portion size for an adult;
- suitable to be eaten at the training ground/on the go

**Brief 2: Lacto-ovo vegetarian light bite**
Many people follow a lacto-ovo vegetarian diet. Research has discovered that the choice of interesting dishes available for lacto-ovo vegetarians can be limited.

Design and make a pastry based light bite for a lacto-ovo vegetarian that can be eaten for lunch.

The pastry based light bite must:
- be suitable for serving cold or warm;
- be flavoursome and interesting;
- include an alternative protein source (to meat);
- include a source of iron.
Brief 3: Pop up desserts
Pop up restaurants have become fashionable places to eat. Sometimes they will only open for a short period of time and will offer a certain style of food. Design and make a luxurious chilled dessert for a pop up restaurant which specialises in desserts.

The chilled dessert must:
- have handmade component parts;
- have an attractive decorated top;
- include more than one layer;
- provide a range of textures when eaten.