

Party Time!

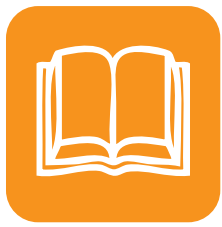
Stage 4 Technology



Name: _____

Class: _____





Identification of the need

On this page you will need to identify and explain the problem you will be solving in this project.

Design Situation

Popular culture has embraced cooking as an enjoyable pastime and valuable skill. Particularly with the rise in popularity of shows like Master Chef and My Kitchen Rules, creating food to share with friends and family has become a strong element in how we use our time and develop skills in the kitchen.

Everyone loves a good party, especially when it has a great dress up theme. The highlight of a birthday party has to be the cake! Reveling over its creation, and sharing a piece with friends and family, it reminds us how nice it is to give and receive gifts, but equally, how nice it is to create a gift for someone.

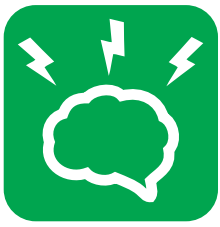
Food is a gift that can be shared amongst friends, helps create memories and creates an experience for all those at the party. In learning how to bake a cake, consider nutrition, develop a theme for your party, cake and packaging design, not only are you developing your own design and cooking skills, but you are also contributing to the creation of some fun memories for the recipient of your cake creation.

Design Brief

Target Influence Templates Baking paper Photograph Packaging

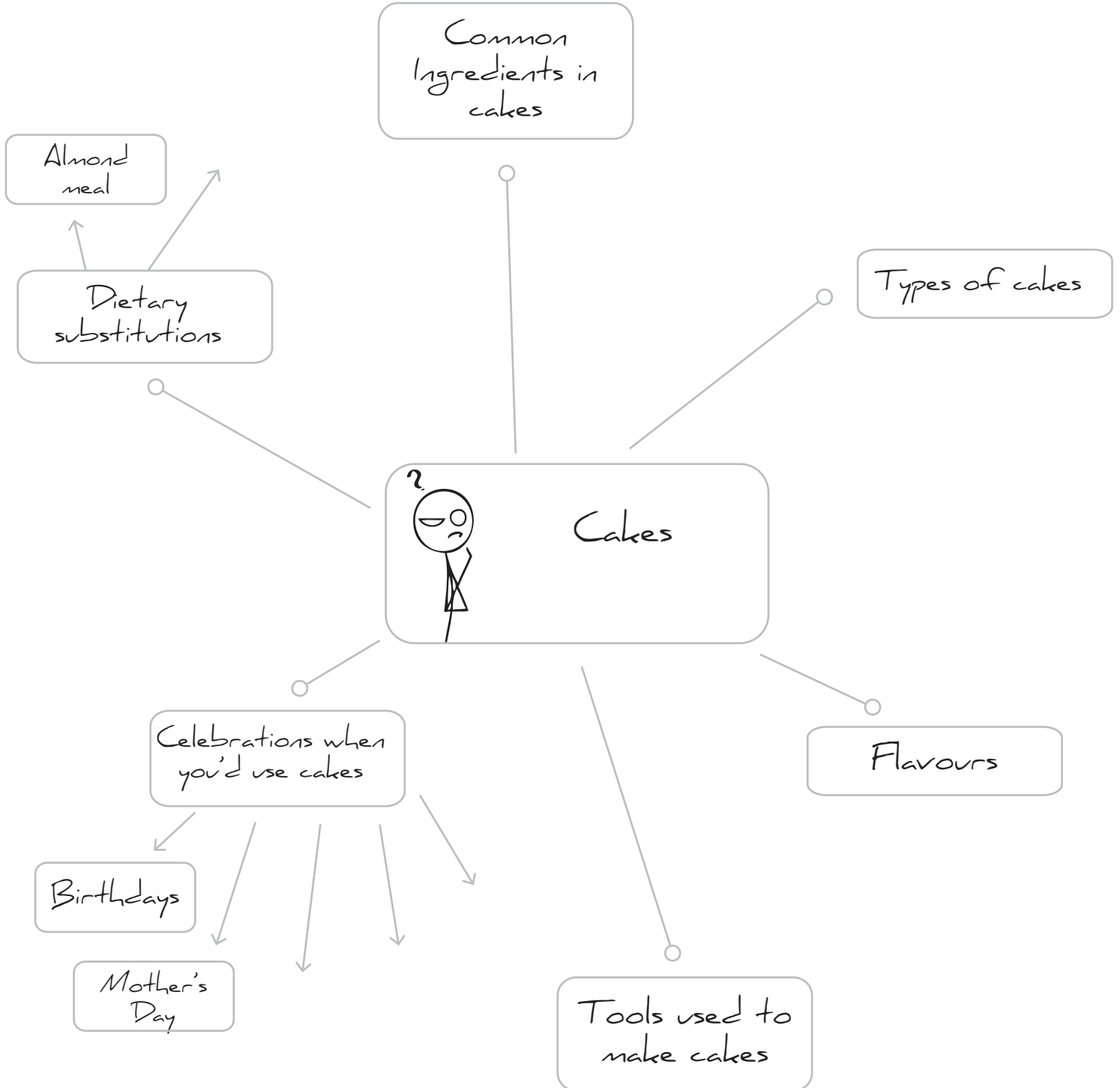
Use the words in the word bank above to fill in the design brief cloze passage.

Develop a theme and cake design for a _____ market. Identify key factors which _____ your target market and use this to plan, design and create a cake design. Design a recipe and create _____ for your cake shape and decorations. Use lollies, biscuits, icing, and tools easily found at home such as cardboard, _____, scissors, Ziploc bags to create all the elements of the design. _____ your cake and make a recipe card for inclusion in the SACTAS Birthday Cake Book. Design _____ to build on your theme and help you transport the cake to a birthday party.



Brain-Storm

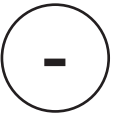
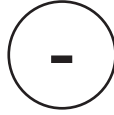
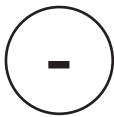
In the space below you will create a brainstorm that explores the themes ideas for your party.





Past Project Design Analysis

Using images from www.sactas.weebly.com you will need to do a detailed PMI analysis on 3 cake designs. Include the cake type and decorations used on the cake e.g.: types of lollies/icing

A large, empty white rounded rectangular box intended for pasting a cake design image.A large, empty white rounded rectangular box intended for pasting a cake design image.A large, empty white rounded rectangular box intended for pasting a cake design image.



Skill Development Task

Watching 'Cake Fails' on www.sactas.weebly.com.

Choose 1 cake from the video, sketch and colour the cake you have chosen in the box below.

Identify the following features about the cake:



What made it Fail?



What would you change?



How will you apply what you've learnt?



Tools & Techniques

Name each tool in the image below & identify when in the construction of your project will you need it. Are there any specific techniques or safety requirements when using this tool? What have you got at home that you can use? Include this in your annotation.





Cake decorating investigation

On this page there is an image of a cake design. Draw how you think it was made and how you could improve its decoration.

Consider the changes you could make to the cake including shape, different lollies and how you would use these to create the decorations. Annotate your drawings to show this.





Cake decorating investigation

On this page there is another image of a cake design. Draw how you think it was made and how you could improve it's decoration.

Consider the changes you could make to the cake including shape, different lollies and how you would use these to create the decorations. Annotate your drawings to show this.





Recipe Development

Find a recipe you would like to use to make your first cake. Choose something you can create and decorate out of a cookbook/ from weebly. Copy down your chosen recipe below. Remember to double check you have accurate measurements and cooking instructions. Don't forget to include what temperature to preheat the oven to!

Ingredients:

Shopping List:

(what do you need that you don't already have?)

Method



First Cake Analysis

Take a photo of your first cake creation, print it out and stick it in below. Use the survey below to get some feedback from your family about your first cake!

Glue photo of your first cake here

Family Survey:

Please give a score from 1-10
With 10 = great and 1 = needs improvement

Name: _____

Was the cake enjoyable to eat?

Out of 10, give a score for taste

Out of 10, give a score for consistency

Out of 10, give a score for how well it was decorated

Out of 10, give a score for how well it was constructed and presented

Family Survey:

Please give a score from 1-10
With 10 = great and 1 = needs improvement

Name: _____

Was the cake enjoyable to eat?

Out of 10, give a score for taste

Out of 10, give a score for consistency

Out of 10, give a score for how well it was decorated

Out of 10, give a score for how well it was constructed and presented



Research Task

You will need to complete the research task for this unit which can be found on www.sactas.weebly.com/party-time-ext-tech.html.

Before completing the research task, watch That Sugar Film on ClickView.

Remember to save your research task and direct message it to your teacher.



Ingredient Exploration

From what you have learnt in your research, Investigate with your teacher what ingredients are involved in creating a cake.

Ingredients in a cake

List the ingredients involved in making a cake. How many can you think of?

Food Allergies

List the food allergies you know of.

Substitution

List the food substitutions that can be made to accommodate for allergies.



Recipe Development

From what you have learnt in your research, find 3 nutritious versions of a cake recipe. Copy the ingredients of each recipe below. Choose the healthiest recipe. Justify why you have chosen this specific recipe. What ingredients make it healthier?

Recipe 1 Title:

Type of cake:

Source:

Ingredients:

Recipe 2 Title:

Type of cake:

Source:

Ingredients:

Recipe 3 Title:

Type of cake:

Source:

Ingredients:

Tick your
chosen
recipe

Justification for chosen recipe ingredients:



Recipe Development

Copy down your chosen healthy recipe below. Remember to double check you have accurate measurements and cooking instructions. Don't forget to include what temperature to preheat the oven to!

Ingredients:

Equipment:

Method:



Nutritious Cake Evaluation

Document your nutritious cake creation by photographing it and gluing the photo in the space below. Explain what worked with this cake design, what didn't work, and what you will need to do differently next time. Don't forget to be specific in your answer!

Glue photo of your cake here

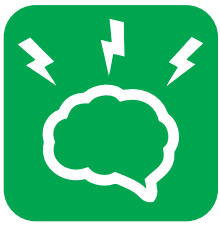
Evaluation of recipe design and cake creation:



Cake Analysis: Survey Design

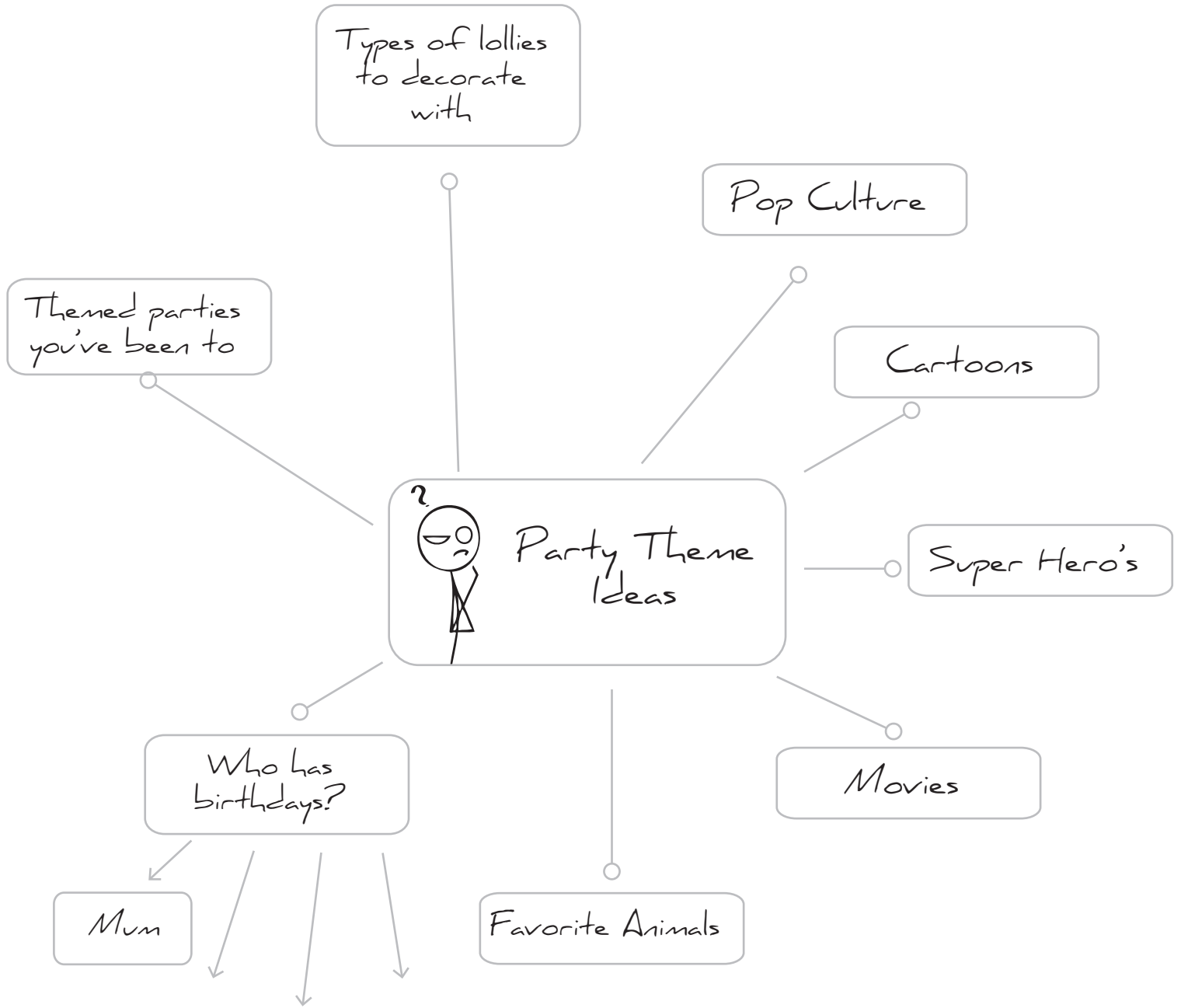
From your own evaluation of your healthier recipe you have just created, design a survey to ask your family members for their feedback.

Glue in your completed survey with results here



Brain-Storm

In the space below you will create a brainstorm that explores the themes ideas for your creative cake design party.

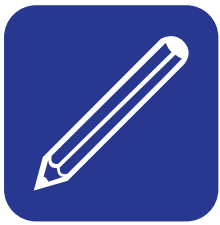




Cake design Moodboard

Using images from www.sactas.weebly.com, cookbooks at home, and the internet, create a moodboard to inspire your design ideas. Don't forget to annotate!





Target Market Identification

In the space below identify who your target market for your cake design could be. Consider any upcoming events? Then identify what themes your target market would like for a cake design. Don't forget to justify your answers.

Target Market idea 1:
(Who have you chosen and why)

Theme ideas for this target market:

Target Market idea 2:
(Who have you chosen and why)

Theme ideas for this target market:

Target Market idea 3:
(Who have you chosen and why)

Theme ideas for this target market:

Target Market idea 4:
(Who have you chosen and why)

Theme ideas for this target market:

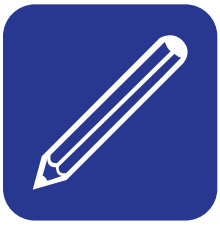
Chosen Target Market

Name of cake recipient:

Event to be celebrated:

Date:

Aspects of the theme you will need to create? What do you need to create to demonstrate your theme? List all the props, decorations, colours etc



Free-Sketching Idea Page

This page is a 'blank canvas' to sketch ideas for the cake theme and cake design for your target market. Feel free to have fun and be creative!





Design Ideas

In the space below explore design ideas for your cake designs Don't forget to annotate and render your sketches.

A large, empty white rectangular area with rounded corners, intended for sketching and annotating design ideas.

A second large, empty white rectangular area with rounded corners, identical to the one above, for further design exploration.



Props Sketching Idea Page

Draw the props you will need to create your cake theme. What lollies, biscuits or resources will you need to create your props?

Don't forget to annotate your drawings and consider how you will cut, shape and create each item.





Final Design & Justification

Document your final chosen design by drawing it neatly in the space below and justifying why you chose the design below.
Don't forget to render your drawing and annotate your design!

I chose this design because



Tools & Techniques

Thinking about the cakes you have made in this unit of work, and the props you are going to make, look in your kitchen and decide what specific tools will help you to ice and decorate your cake. What specific tools or techniques will you use to create your props? Draw these below



Steps of Construction: Cake

Based on your cake design, Draw the steps you will take to cut out and arrange your cake into your design. Include annotations and written instructions to explain each step.

1

2

3

4

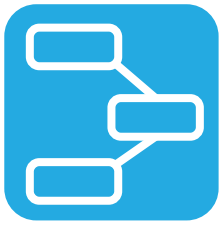
5

6

7

8

9



Steps of Construction: Cake

Continue to draw the steps based on your cake design, remember to include templates used to cut out and arrange your cake into your design. Include annotations and written instructions to explain each step.

10

11

12

13

14

15

16

17

18



Steps of Construction: Props

Based on your cake design, Draw the steps you will take to construct your props for your cake design. Include what lollies you need or any icing and templates. Don't forget to number the steps!



Steps of Construction: Props

Continue to draw the steps you will take to construct your props for your cake design. Include what lollies, biscuits, popcorn etc you need or any icing and templates. Don't forget to number the steps!



My Cake Shopping List

Below, Create a list for you to take shopping with you. Be specific!
List the quantity of each item you need, including lollies or props (such as toothpicks etc) for decoration.
Don't forget to check the cupboards and use what you already have at home first!



Prototype Production: Cake

As part of the development and production process you will need to create a prototype to plan & test the design and shape of your cake. You will need to make 2 copies of your final prototype. 1 to use for your cake, 1 to stick here in your book. Use recycled cardboard you can find

A large rectangular area defined by a dashed grey border, intended for affixing prototypes.

Affix your Prototypes here.



Prototype Production: Props

As part of the development and production process for your props, you will need to create prototypes to help you plan the shape and size of your props. If using Icing, draw the shape you need to create on baking paper. You will need to make 2 copies of your final prototype. 1 to use for your cake, 1 to stick here in your book.

Affix your Prototypes here.

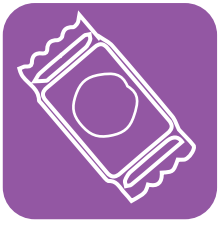


Initial design & Evaluation

Document your created cake creation by photographing it and gluing the photo in the space below. Explain what worked with this cake design, what didn't work, and what you will need to do differently next time. Did your cake represent your theme? Don't forget to be specific in your answer!

Glue photo of your first themed cake design here

Evaluation of cake design and creation:



Packaging Design Sketches

In the space below, sketch some ideas that you have for packaging to promote your cake. Remember it needs to link to your theme or help show off your cake masterpiece!



Final Packaging Design

Document your final chosen design by drawing it neatly in the space below and justifying why you chose the design below. Don't forget to render your drawing and annotate your design!

I chose this design because



Final Design & Evaluation

Document your final cake creation by photographing it and gluing the photo in the space below. Explain what worked differently with this cake design the second time around, what didn't work as well as you thought, and what you would change next time. Don't forget to be specific in your answer!

Glue photo of your final cake here

Evaluation of cake design and creation:



Finished Project Presentation

In the space below you need to insert a photo of your finished cake sitting inside your packaging. Use this photo for your recipe card creation.



Upload your work to instagram using #sactaspartytime

While you're there check out all the other fantastic student work on display!

* NB: Please respect this online forum in accordance with school policy.



Recipe Card

Using the template on weebly, create your recipe magazine page. In the space below glue in your completed recipe card, complete with photo, ingredients and method.

Glue completed recipe card here



Project Evaluation

Thinking critically about your project answer the questions below to evaluate the success of your project. Be honest!

Do I believe my project was successful? Why / Why Not?

What is one thing I learnt about nutrition during this project?

What is one thing I learnt about cake making processes in this project?

How could I change my design to improve its nutrition, flavour or appearance



Free Space!

Woooo! Get drawing!



Project Mark



Year 7 Technology



Year 8 Technology

Your Practical work will be marked in the following 3 areas:

Stage 4 (Yr7 & Yr8) Practical: Marking Criteria	
TOTAL MARK <hr/> 100	<p>SPECIFICATIONS: Does it meet the design brief requirements and adhere to the specifications and limitations?</p> <p>DESIGN: Is it a well-suited and developed design presenting a high level of functionality, challenge and originality?</p> <p>EXECUTION: Does it show accuracy & execution of practical skills using appropriate techniques and processes to a highly competent level?</p>

Stage 4 (Yr7 & Yr8) Practical: Marking Rubric	
Marks /60	Mark Descriptor
51-60	Demonstrates very high quality in all aspects of the project
41-50	Demonstrates high quality in most aspects of the project
31-40	Demonstrates substantial quality in most aspects of the project
21-30	Demonstrates limited quality in most aspects of the project
11-20	Demonstrates very limited quality with some incomplete work
1-10	Demonstrates basic quality with a majority of incomplete work
0	Non-submission of work

Stage 4 (Yr7 & Yr8) Written Task: Marking Rubric	
Marks /20	Mark Descriptor
19-20	Demonstrates very high quality in all aspects of the written task
17-18	Demonstrates high quality in most aspects of the written task
14-16	Demonstrates substantial quality in most aspects of the written task
11-13	Demonstrates limited quality in most aspects of the written task
7-10	Demonstrates very limited quality with some incomplete work
1-6	Demonstrates basic quality with a majority of incomplete work
0	Non-submission of work

Stage 4 (Yr7 & Yr8) Folio: Marking Rubric	
Marks /20	Mark Descriptor
19-20	Demonstrates very high quality in all aspects of the project folio
17-18	Demonstrates high quality in most aspects of the project folio
14-16	Demonstrates substantial quality in most aspects of the project folio
11-13	Demonstrates limited quality in most aspects of the project folio
7-10	Demonstrates very limited quality with some incomplete work
1-6	Demonstrates basic quality with a majority of incomplete work
0	Non-submission of work

<p>Additional Comment:</p>
