

Design Brief

To design and make a clay pot that could be used as a serving pot.

Key Skills

- To mould and shape using clay.
- A serving pot must be able to stand by itself and fulfil the purpose of holding food or liquid.
- It also needs to be deep enough and broad enough to hold food or liquid.
- You need to choose an appropriate design which may include having handles and/or a lid.

What I Should Already Know

- How to sketch a design from different viewpoints.
- Different tools and materials are appropriate for different purposes.
- Structures must be strong and stable.
- How to measure and mark with increasing accuracy for cutting.

Key Vocabulary

ceramic	An object that is made of clay and has been permanently hardened by heat.
mould	To form an object out of malleable material.
pottery	Pots, dishes, and other articles made of fired clay. Pottery can be broadly divided into earthenware, porcelain, and stoneware.
clay	Clay is a soft, loose, earthy material containing small particles.
functional	Describes an object that will be used for a particular function.



Key Information

- Pottery, one of the oldest and most widespread of the decorative arts consists of objects made of clay and hardened with heat. The objects made are commonly useful ones, such as vessels for holding liquids or plates or bowls from which food can be served.
- Clay, the basic material of pottery, has two distinctive characteristics: it is plastic (it can be moulded and will retain the shape imposed upon it) and it hardens on firing/drying.
- One of the earliest methods of shaping clay was moulding. Pots were made by smearing clay around the inside of a basket and this could be done by hand. Sometimes, a pottery wheel can also be used.
- Celtic pottery in history is made from ceramic. This was not a high-value material, and so Celtic pottery was not as treasured as Greek pottery at the time.

Links to other Learning

- History - Iron Age Celts, Romans, Vikings, Egyptians, Mayans
- Art - Sculpture and Form
- D & T - structures all year groups
- Maths - measures
- Food is mainly taught through:
 - Design and technology: Cooking and nutrition
 - Science
 - Personal, Social, Health and Economic education (PSHE)

Key Questions

- Appearance/aesthetics - how will it look? What will influence your design choices?
- Cost - are the resources readily available?
- Customer - who is it for? Can you discuss your ideas with others?
- Environment - will there be a lot of waste after producing this product?
- Size - how big or small is it? How might accuracy be important when making your serving pot?
- Safety - how can you make it safe to use by everyone?
- Function/purpose - how does it work? Can it successfully be used as a serving pot?
- Materials - what are the most appropriate tools, equipment and materials needed to produce this product?
- Manufacture - how will you make it?

