

## KS3 'Stages of Excellence': Design Technology

	Year 7	Year 8	Year 9
<b>4. Extending</b>	<ul style="list-style-type: none"> <li>I can use detailed, precise and concise technical language within my written work and explain how and why, to evidence my statement.</li> <li>I can produce detailed written work using appropriate technical language.</li> <li>I can make very refined products, including finishing</li> <li>I can identify and calculate measurements, geometry and constraints in a wide range of different design contexts.</li> <li>I can produce detailed, neat and accurate drawings showing full details.</li> <li>I can adjust the scale when appropriate.</li> <li>I can identify independently and write down where my product does/does not meet the success criteria and what I could do to improve this in the future.</li> <li>I can identify what my strengths and weaknesses are from the lesson/project and use this information to set myself a target to improve upon.</li> <li>I can independently select and use appropriate tools and equipment with precision and safely, I can identify what safety means.</li> <li>I can demonstrate a wide range of making skills with precision, finishing products to a very high standard.</li> <li>I demonstrate knowledge of materials and use that knowledge to design products. I can explain why I have used those materials and what are the properties.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I understand and apply the principles of nutrition and health.</li> <li>I can cook a repertoire of savoury dishes so that I will be able to feed myself and others a healthy and varied diet. I can explain why and how based on nutritional knowledge.</li> <li>I can list health and safety rules in the kitchen.</li> <li>I can explain how and why food Hygiene is important and work accordingly.</li> <li>I can make recipe adaptations for different diets.</li> <li>I can name and perform a range of different cooking methods.</li> </ul>	<ul style="list-style-type: none"> <li>I can gather research independently including both primary and secondary sources of information. I know what a design Brief is and I can analyse it to create a response.</li> <li>My research is related specifically to my target user adding meaningful conclusions to state what I have found.</li> <li>I can produce an outstanding Product Analysis using the 5 W's.</li> <li>I can include detailed written information about the good and bad design points from the existing product/s analysed using full sentences to justify my comments adding written suggestions for modifying the product.</li> <li>I can sketch and colour appropriately at least 3 design ideas that are presented 3 dimensionally and are accurate and look realistic.</li> <li>I can produce ideas that are an appropriate solution to the design brief and are generated independently and presented in a professional manner.</li> <li>I can add detailed annotations that show all the details of the design solution.</li> <li>I can explore a wide range of ideas to develop my original idea and achieve an elegant solution.</li> <li>I can produce individual, detailed and realistic plans to meet stated objectives.</li> <li>I can act upon the Quality Control checks and make changes independently.</li> <li>I can independently select and use appropriate tools and equipment effectively, according to health and safety rules.</li> <li>I can list the health and safety rules and explain why and how, to evidence my statements.</li> <li>I can make outstanding detailed and creative products</li> <li>I can demonstrate a wide range of making skills with precision, finishing products to a very high standard.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I understand and apply the principles of nutrition and health.</li> <li>I can cook a repertoire of savoury dishes so that I will be able to feed myself and others a healthy and varied diet.</li> <li>I am competent in a range of cooking techniques for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using my own recipe.</li> <li>I can name vitamins, their effects on the body and their sources.</li> <li>I have an understanding of seasonality.</li> <li>I can intelligently describe food texture and flavour</li> </ul>	<ul style="list-style-type: none"> <li>I can identify and solve complex problems independently.</li> <li>I can work from a design brief.</li> <li>I can use the design process to produce a detailed and justified specification and high quality outcome.</li> <li>I can create a variety of different design and select the most appropriate one, justifying my decision.</li> <li>I can fully test the outcome against users' requirements use the results to identify and appropriate improvements.</li> <li>I can identify independently and write down where my product does/does not meet the success criteria and what I could do to improve this in the future.</li> </ul> <ul style="list-style-type: none"> <li>I can identify what my strengths and weaknesses are throughout the project and use this information to seek opportunities to improve my work.</li> <li>I can apply my knowledge and understanding of materials throughout the making process producing outcomes to an outstanding standard of making.</li> </ul> <ul style="list-style-type: none"> <li>I can see what's working well and what needs improving and can overcome technical problems as they occur with minimum help.</li> <li>I can make a product with precision that is well made and works as intended.</li> <li>I can demonstrate a wide range of making skills with precision, finishing products to an outstanding standard.</li> <li>I can write down a detailed description of how I used a range of tools/pieces of equipment effectively including the correct order using the correct technical language.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I understand and apply the principles of nutrition and health.</li> <li>I can cook a repertoire of savoury dishes so that I will be able to feed myself and others a healthy and varied diet.</li> <li>I am competent in a range of cooking techniques for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using my own recipe.</li> <li>I understand the source, seasonality and characteristics of a broad range of ingredients.</li> <li>I have knowledge of dishes from different cuisines.</li> <li>I have understanding of dietary requirements and how to cater for them.</li> <li>I can identify and correct mistakes in my cooking independently.</li> </ul>

### 3.Secure

- I can use technical language within my written work, using some technical words and explain how and why to evidence my statements.
  - I can identify and analyse measurements or constraints in different contexts.
  - I can produce detailed, neat and accurate drawings.
  - I can add full detail to my drawings.
  - I can identify independently and write down where my product does/does not meet the success criteria and what needs to be improved upon.
  - I can identify what my strengths or weaknesses are from the lesson/project and use this information to set myself a target to improve upon.
  - I can make refined products including finishing
  - I can independently select and use appropriate tools and equipment effectively.
  - I can demonstrate a range of making skills with precision, finishing products to a high standard.
  - I can independently select and use appropriate tools and equipment with precision and safely, I can identify what safety means.
  - I can demonstrate a wide range of making skills with precision, finishing products to a very high standard
  - I demonstrate knowledge of materials and use that knowledge to design products.
- Cooking & Nutrition:**
- I understand and apply the principles of nutrition and health.
  - I can cook savoury dishes so that I will be able to feed myself and others a healthy and varied diet. I can explain why and how based on nutritional knowledge.
  - I can list health and safety rules in the kitchen.
  - I can explain how and why food Hygiene is important and work accordingly.
  - I can make some recipe adaptations for different diets.
  - I can name and perform different cooking methods.

- I can gather research independently including both primary and secondary sources of information.
  - I can complete research that is related specifically to my target user adding conclusions to state what I have found.
  - I can produce an excellent Product Analysis using the 5 W's.
  - I can add written details about the good and bad design points from the existing product/s analysed using full sentences to justify my comments adding written suggestions for modifying the product.
  - I can sketch and colour appropriately at least 4 design ideas neatly showing some accuracy.
  - I can produce ideas that are an appropriate solution to the design brief and are generated independently.
  - I can add annotations to support my design ideas.
  - I can explore a range of ideas to develop my original idea and achieve an appropriate solution.
  - I can plan independently.
  - I can complete and act upon the Quality Control checks and make changes with some guidance.
  - I can make excellent products.
  - I can independently select and use appropriate tools and equipment effectively.
  - I can demonstrate a wide range of making skills with precision, finishing products to a very high standard.
- Cooking & Nutrition:**
- I understand the principles of nutrition and health
  - I can cook a range of savoury dishes so that I will be able to feed myself and others a healthy and varied diet.
  - I am confident in a range of cooking techniques for example, selecting and preparing ingredients, using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell and combine ingredients; adapting recipes.
  - I can name vitamins and their sources.
  - I know of seasonality
  - I can clearly describe food texture and flavour

- I can solve complex problems independently.
  - I can use the design process to produce a specification and successful outcome.
  - I can create a variety of different design and select the most appropriate one, justifying my decision.
  - I can identify a wide range of good points of the outcome and a range of improvements can identify independently and write down where my product does/does not meet the success criteria and what needs to be improved upon.
  - I can identify what my strengths or weaknesses are from the lesson/project and use this information to set myself a target to improve upon.
  - I can apply my knowledge and understanding of materials and ingredients when completing practical work.
  - I can see what's working well and what needs improving to produce an excellent finish for my product.
- Cooking & Nutrition:**
- I understand the principles of nutrition and health
  - I can cook a range of savoury dishes so that I will be able to feed myself and others a healthy and varied diet.
  - I am confident in a range of cooking techniques for example, selecting and preparing ingredients, using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell and combine ingredients; adapting recipes.
  - I understand the seasonality and characteristics of a range of ingredients.
  - I understand the source, seasonality and characteristics of a broad range of ingredients.
  - I have knowledge of dishes from different cuisines.
  - I understand different dietary requirements and how to cater for them.
  - I can identify and correct mistakes in my cooking.

<p>2.Developing</p>	<ul style="list-style-type: none"> <li>I can use some technical language within my written work.</li> <li>I can explain some measurements or constraints used in a basic given context.</li> <li>I can draw different shapes with some accuracy.</li> <li>I can say what is good about my product and what needs to be better next time.</li> <li>I can state what was easy and what was difficult when making my product.</li> <li>I can create a products with some level of accuracy and some finishing.</li> <li>I can demonstrate some precision when using tools and equipment.</li> <li>I can list materials and use some of that knowledge to design products.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>I can cook savoury dishes so that I will be able to feed myself and others a healthy and varied diet.</li> <li>I can list health and safety rules in the kitchen.</li> <li>I can explain how and why food Hygiene is important.</li> <li>I can suggest recipe adaptations for different diets.</li> <li>I can name and perform some cooking methods.</li> </ul>	<ul style="list-style-type: none"> <li>I can gather suitable secondary research independently.</li> <li>I can produce a good Product Analysis using the 5 W's.</li> <li>I can add written details about the good and bad design points from the existing product/s analysed.</li> <li>I can produce at least 3 design ideas with some prompting from my teacher showing some drawing skills.</li> <li>I can use colour/texture to make my ideas look realistic.</li> <li>I can describe my designs using words or labelled sketches.</li> <li>I can explore some ideas to develop my original idea and achieve an appropriate solution.</li> <li>I can select the correct tools and equipment for the manufacture of my work. <ul style="list-style-type: none"> <li>I can think ahead about the order of my work and re-arrange it with prompting.</li> </ul> </li> <li>I can make good products.</li> <li>I can select and use appropriate tools and equipment effectively.</li> <li>I can demonstrate a range of making skills with precision, finishing products to a high standard.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>I can cook some savoury dishes so that I will be able to feed myself and others a healthy and varied diet</li> <li>I am confident in some cooking techniques for example, selecting and preparing ingredients, using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell and combine ingredients; adapting recipes.</li> <li>I can name vitamins and some of their sources.</li> <li>I know of seasonality</li> </ul>	<ul style="list-style-type: none"> <li>I can solve straight forward problems independently.</li> <li>I can explain the stages of the design process. <ul style="list-style-type: none"> <li>I can identify good points of the final outcome.</li> </ul> </li> <li>I can say what is good about my product and what needs to be better next time.</li> </ul> <ul style="list-style-type: none"> <li>I can state what was easy and what was difficult when making my product.</li> <li>I can, when prompted, apply my knowledge and understanding by selecting and using the correct tools to shape the materials effectively.</li> <li>I can see what's working well to produce a good finish for my product.</li> <li>I can work accurately at most stages and make sure that my product is made to a good standard showing some precision.</li> <li>I can demonstrate a range of making skills with precision, finishing products to a good standard.</li> <li>I can write down a description of how I used a tool/piece of equipment effectively.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>I can cook some savoury dishes so that I will be able to feed myself and others a healthy and varied diet</li> <li>I am confident in some cooking techniques for example, selecting and preparing ingredients, using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell and combine ingredients; adapting recipes. I understand the characteristics of some ingredients.</li> <li>I have knowledge of dishes from different cuisines.</li> <li>I understand some dietary requirements and how to cater for them.</li> <li>I can identify and correct some mistakes in my cooking.</li> <li></li> </ul>
<p>1.Novice</p>	<ul style="list-style-type: none"> <li>I can use basic language within my written work.</li> <li>I can recognise and remember some measurements or constraints.</li> <li>I can draw basic shapes.</li> <li>I can say what is good about my product.</li> <li>I can say when questioned what was easy and what was difficult when making my product.</li> <li>I can make a basic products.</li> <li>I can demonstrate basic skills when using tools and equipment</li> <li>I can list health and safety rules and work accordingly.</li> <li>I can list some properties of materials..</li> <li></li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>Can cook some savoury dishes so that I will be able to feed myself and others.</li> <li>I can list health and safety rules in the kitchen and cook accordingly.</li> <li>I can suggest some recipe adaptations for different diets.</li> <li>I can name some different cooking methods.</li> </ul>	<ul style="list-style-type: none"> <li>I can complete specific research tasks set by the teacher.</li> <li>I can produce a simple Product Analysis using the 5 W's (Who, What, When, Where and Why)</li> <li>I can recognise good and bad points from existing products.</li> <li>I can produce one design idea when prompted by my teacher.</li> <li>I can make minor changes to my original idea.</li> <li>I can identify/name tools and equipment with help from my teacher.</li> <li>I can complete work in the correct order during practical lessons.</li> <li>I can make satisfactory products.</li> <li>I can demonstrate some precision when using basic tools and equipment.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>Can cook some savoury dishes so that I will be able to feed myself and others.</li> <li>I am confident in some cooking techniques for example, preparing ingredients; using utensils and electrical equipment; applying heat in different ways.</li> <li>I can name vitamins.</li> <li>I know some of seasonality</li> </ul>	<ul style="list-style-type: none"> <li>I can solve straight forward problems with guidance.</li> <li>I can remember the design process.</li> <li>I can describe the outcome.</li> <li>I can, with prompting, say what is good about my product.</li> <li>I can say when questioned what was easy and what was difficult when making my product.</li> </ul> <ul style="list-style-type: none"> <li>I can, when prompted, apply my knowledge and understanding by using the correct tools safely during practical lessons.</li> <li>I can see what's working well to produce a satisfactory finish for my product.</li> <li>I can show a limited standard of making using tools and equipment demonstrating basic skills and ability.</li> <li>I can confidently name basic materials, tools, equipment or components correctly.</li> </ul> <p><b>Cooking &amp; Nutrition:</b></p> <ul style="list-style-type: none"> <li>I can understand the key terms nutrition and health.</li> <li>Can cook some savoury dishes so that I will be able to feed myself and others.</li> <li>I am confident in some cooking techniques for example, preparing ingredients; using utensils and electrical equipment; applying heat in different ways.</li> <li>I understand the purpose of some ingredients.</li> <li>I have some knowledge of dishes from different cuisines.</li> <li>I understand some dietary requirements .</li> <li>I can identify some mistakes in my cooking</li> </ul>

