

KS3 'Stages of Excellence': Design Technology

	Year 7	Year 8	Year 9
4. Extending	<ul style="list-style-type: none"> I can use detailed, precise and concise technical language within my written work. I can produce detailed written work using appropriate technical language. My work has no spelling or punctuation errors. I can identify and calculate measurements, geometry and constraints in a wide range of different design contexts. I can produce detailed, neat and accurate drawings showing full details. I can adjust the scale when appropriate. 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. 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. I can make outstanding products. I can independently select and use appropriate tools and equipment with precision. I can demonstrate a wide range of making skills with precision, finishing products to a very high standard. <p>Cooking & Nutrition:</p> <ul style="list-style-type: none"> I understand and apply the principles of nutrition and health. I can cook a repertoire of savoury dishes so that I will be able to feed myself and others a healthy and varied diet. 	<ul style="list-style-type: none"> I can gather research independently including both primary and secondary sources of information. My research is related specifically to my target user adding meaningful conclusions to state what I have found. I can produce an outstanding Product Analysis using the 5 W's. 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. I can sketch and colour appropriately at least 4 design ideas that are presented 3 dimensionally and are accurate and look realistic. I can produce ideas that are an appropriate solution to the design brief and are generated independently and presented in a professional manner. I can add detailed annotations that show all the details of the design solution. I can explore a wide range of ideas to develop my original idea and achieve an elegant solution. I can produce individual, detailed and realistic plans to meet stated objectives. I can act upon the Quality Control checks and make changes independently. I can make outstanding 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. <p>Cooking & Nutrition:</p> <ul style="list-style-type: none"> I understand and apply the principles of nutrition and health. 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 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. 	<ul style="list-style-type: none"> I can identify and solve complex problems independently. I can use the design process to produce a detailed and justified specification and high-quality outcome. [OO] I can fully test the outcome against users' requirements use the results to identify and appropriate improvements. 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. I can identify what my strengths and weaknesses are throughout the project and use this information to seek opportunities to improve my work. I can apply my knowledge and understanding of materials and ingredients throughout the making process producing outcomes to an outstanding standard of making. I can see what's working well and what needs improving and can overcome technical problems as they occur with minimum help. [OO] I can make a product with precision that is well made and works as intended. I can demonstrate a wide range of making skills with precision, finishing products to an outstanding standard. [OO] 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. <p>Cooking & Nutrition:</p> <ul style="list-style-type: none"> I understand and apply the principles of nutrition and health. 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 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. I understand the source, seasonality and characteristics of a broad range of ingredients
3. Secure	<ul style="list-style-type: none"> I can use detailed technical language within my written work. I can produce detailed written work spelling technical words correctly. My work has only occasional errors in spelling and punctuation. 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 excellent products. 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. <p>Cooking & Nutrition:</p>	<ul style="list-style-type: none"> 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. <p>Cooking & Nutrition:</p> <ul style="list-style-type: none"> I understand the principles of nutrition and health 	<ul style="list-style-type: none"> I can solve complex problems independently. I can use the design process to produce a specification and successful outcome. I can identify a wide range of good points of the outcome and a range of improvements 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. [OO] 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. I can make a product that is well made and works as intended. [OO] I can demonstrate a wide range of making skills with precision, finishing products to an excellent standard. [OO] I can write down a detailed description of how I used a tool/piece of equipment effectively including the correct order and a good use of technical language. <p>Cooking & Nutrition:</p> <ul style="list-style-type: none"> 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.

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