

LITTLE HEATH SCHOOL KS3 ASSESSMENT CRITERIA: Design & Technology

	Design, Research and Communication	Make	Evaluate	Technical Knowledge
Higher (emerging)	<ul style="list-style-type: none"> -You inspire your designs with personal research. -Designs are challenging but realistic, showing attention to detail through a range of sketches in tone, colour and technical form. -You go above and beyond, trying things at home, bringing in materials or re-making at home. -Development and final designs are unpredictable and annotation shows technical discovery and genuine interest. 	<ul style="list-style-type: none"> -Your finished work is made with precision, using a range of tools and techniques with confidence and accuracy. -You select materials, components and ingredients with care, taking account of their properties. -You are well organised and follow recipes or instructions with independence. -Food is prepared with precision and accurate temperature control. 	<ul style="list-style-type: none"> -You justify how the work of others, or external research influences your ideas, discussing material and ingredient choices in detail. -Your evaluations are varied and include feedback from others with analysis against your brief. -Your evaluation details how you refine your work based on successes and failures of your process and feedback received. 	<ul style="list-style-type: none"> -You have an accurate understanding of materials, used to inform choices in your work. -You can describe the technical functions of materials or ingredients using accurate technical terminology. -You explain the benefits of a varied diet, referring to correct nutritional properties; you explain the guidance of healthy living, giving examples. -You show a broad knowledge of wider design and food technology issues, including society and the impact on the environment.
Intermediate (Secure)	<ul style="list-style-type: none"> -You use provided research with some of your own. -Designs demonstrate some confident control with design tools when applying tone, colour and technical details. -Design development is slightly predictable, with emerging imaginative ideas. -Annotation demonstrates well explained knowledge and understanding. 	<ul style="list-style-type: none"> -Your finished work shows accuracy and control to achieve your design idea. You've shown confidence while making. -You mostly select and use tools, equipment, materials and components with independence. -Your practical food area is organised and hygienic. -Food is prepared and cooked correctly, with control over cutting techniques and temperature. 	<ul style="list-style-type: none"> -You demonstrate and explain how your work has been influenced by research. -Your evaluations give a good variety of positives and negatives and well explained suggestions to improve. -You get feedback for your finished products, from others. -Your evaluations and written work are effective. 	<ul style="list-style-type: none"> -You can explain basic properties of most materials, explaining their uses in products. -You name and explain the safe use of equipment using key vocabulary with some technical inaccuracy. -You show a sound understanding of nutrients, the foods where they are found, and can describe the guidance for healthy living. -You describe clearly how wider issues in design and food technology affect the choices we make as designers and consumers.

LITTLE HEATH SCHOOL KS3 ASSESSMENT CRITERIA: Design & Technology

<p style="writing-mode: vertical-rl; transform: rotate(180deg);">Foundation (Developing)</p>	<ul style="list-style-type: none"> -You use provided research and rely on copying basic ideas to create your designs. -Designs seem rushed with little or no development. -Communication is basic, with simple labelling, and limited technical details or drawing. 	<ul style="list-style-type: none"> -Your made work shows minimal accuracy and is maybe unfinished. -Extra help was needed when selecting and using tools, equipment, materials and components. -Your practical food area is disorganised and you require additional practical support. -Food may be cooked inaccurately, for too long or too high. 	<ul style="list-style-type: none"> -You describe the work of others with simplicity, identifying some good and bad points. -Your evaluation focuses on describing your processes rather than explaining your successes and improvements. 	<ul style="list-style-type: none"> -You can list basic properties of materials with some of their uses and properties. -You can name and describe the safe use of equipment -You can list some nutritional properties of foods and their benefits for healthy living. -You use basic vocabulary with limited reference to specialist terminology. -You list or explain verbally some wider issues in design and food technology.
---	--	--	--	---