


D&T					
		Projects		Projects	
		Balancing Toy Drawing skills Fridge magnet Jammy Dodger	Yr7	Mechanism project Mobile phone stand Promotional key fob Door sign	Yr8
					Architecture project Packaging project Side Lamp Electronics
Higher		Design: You are able to show a well thought out selection and appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates excellent making skills and demonstrated an excellent degree of safe working practice in the workshop Evaluate: You have shown that you can carry out an well founded evaluation of the prototype		Design: You are able to show independent selection and appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates competent making skills and demonstrated a high degree of safe working practice in the workshop Evaluate: You have shown that you can carry out an effective evaluation of the prototype	
		Design: You are able to show a mostly relevant selection and generally appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates some competent making skills and have demonstrated a reasonable degree of safe working practice in the workshop Evaluate: You have shown that you can carry out a limited evaluation of the prototype		Design: You are able to show a largely relevant selection and largely appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates good making skills and have demonstrated a good degree of safe working practice in the workshop Evaluate: You have shown that you can carry out a mostly competent evaluation of the prototype	
		Design: You are able to show a basic selection and superficial use of techniques to communicate ideas Manufacture: You are able to produce a prototype that demonstrates foundational making skills and you have demonstrated a minimal safe working practice in the workshop. Evaluate: You have shown that you can carry out a superficial evaluation of the prototype		Design: You are able to show a basic selection and limited use of techniques to communicate ideas Manufacture: You are able to produce a prototype that demonstrates rudimentary making skills and you have demonstrated a nominal degree of safe working practice in the workshop. Evaluate: You have shown that you can carry out a limited evaluation of the prototype	
Intermediate		Design: You are able to show a considered selection and fully appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates fully competent making skills. You have been observed in the fully competent use of tools, equipment and techniques and demonstrated a sustained high degree of safe working practice in the workshop Evaluate: You have shown that you can carry out a fully developed evaluation of the prototype		Design: You are able to show a relevant selection and appropriate use of techniques to communicate ideas. Manufacture: You are able to produce a prototype that demonstrates mostly competent making skills. You have been observed showing mostly competent use of tools, equipment and techniques and have demonstrated a high degree of safe working practice in the workshop Evaluate: You have shown that you can carry out a competent evaluation of the prototype	
Foundation					

<div>C&N</div> <div>  </div>	<div> <div>Projects</div> <div>Practical food preparation & cooking</div> <div>Principles of nutrition</div> <div>Healthy eating</div> <div>Health & safety in the kitchen</div> </div> <div>Yr7</div> <div> <div>Higher</div> <div>Planning:</div> <div>You have shown a well thought out plan, which is sequenced with appropriate timings, neatly presented, includes appropriate contingencies and has a high level of consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate excellent safe knife and cooking techniques that can be completed effectively with reasonable speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a effective range of presentation techniques with precision and you have carried out an well founded evaluation</div> </div> <div> <div>Intermediate</div> <div>Planning:</div> <div>You have shown mostly relevant knowledge and understanding in your planning, which is sequenced with appropriate timings, effectively presented and includes a reasonable degree of consideration for contingencies and health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate safe competent knife and cooking techniques that can be completed effectively with reasonable speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate an appropriate range of presentation techniques with precision and you have carried out a mostly competent evaluation</div> </div> <div> <div>Foundation</div> <div>Planning:</div> <div>You have shown superficial knowledge and understanding in your planning, which is sequenced with basic timings, simplistic presentation, basic contingencies and has basic consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate safe basic knife and cooking techniques that can be completed with limited speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a foundational range of presentation techniques and you have carried out a basic evaluation</div> </div>	<div> <div>Projects</div> <div>Adapting recipes to healthier alternatives</div> <div>Food trends</div> <div>Health & safety in the kitchen</div> </div> <div>Yr8</div> <div> <div>Planning:</div> <div>You have shown appropriate knowledge and understanding in your planning, which is sequenced with effective timings, clearly presented, includes highly effective contingencies and has excellent consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate safe competent knife and cooking techniques that can be completed effectively with speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a effective range of presentation techniques with precision and you have carried out an effective evaluation</div> </div> <div> <div>Planning:</div> <div>You have shown largely relevant knowledge and understanding in your planning, which is sequenced with mostly accurate timings, well presented and includes a good consideration for contingencies and health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate appropriate safe knife and cooking techniques that can be completed effectively with some speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate an appropriate range of presentation techniques with precision and you have carried out a competent evaluation</div> </div> <div> <div>Planning:</div> <div>You have shown limited knowledge and understanding in your planning, which is sequenced with limited timings, simplistic presentation, some contingencies and has some consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate safe limited knife and cooking techniques that can be completed with some speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a rudimentary range of presentation techniques and you have carried out a limited evaluation</div> </div>	<div> <div>Projects</div> <div>Adapting recipes to suit dietary requirements</div> <div>Commodities in the food industry</div> <div>Sensory functions with food</div> <div>Health & safety in the kitchen</div> </div> <div>Yr9</div> <div> <div>Planning:</div> <div>You have shown excellent knowledge and understanding in your planning, which is sequenced with accurate timings, clearly presented, includes highly effective contingencies and has excellent consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate excellent safe knife and cooking techniques that can be completed effectively with speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a excellent range of presentation techniques with precision and you have carried out an excellent evaluation</div> </div> <div> <div>Planning:</div> <div>You have shown good knowledge and understanding in your planning, which is sequenced with mostly accurate timings, well presented, includes good contingencies and has consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate good safe knife and cooking techniques that can be completed effectively with some speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a good range of presentation techniques with precision and you have carried out a good evaluation</div> </div> <div> <div>Planning:</div> <div>You have shown adequate knowledge and understanding in your planning, which is sequenced with limited accurate timings, basic presentation, mentions contingencies and has sufficient consideration with regards to health & safety.</div> <div>Preparation and cooking techniques:</div> <div>You can demonstrate safe basic knife and cooking techniques that can be completed effectively with sufficient speed and precision</div> <div>Evaluate:</div> <div>You can demonstrate a basic range of presentation techniques and you have carried out a limited evaluation</div> </div>
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