

Design & Technology: Key Stage 3 **Grade Descriptors** **Year 7**

Y7	Designing	D&T: Making	DT: Tech Knowledge	Evaluating	Food: Cooking and Nutrition
Emerging	<ul style="list-style-type: none"> I can do simple research with guidance. I can explain basic details of a design problem. I can list key requirements for my design. I can produce a few design ideas with simple rendering. I can label my designs. I can explain the main steps to make my product with help. 	<ul style="list-style-type: none"> I can make a simple product with teacher support. I can demonstrate basic practical skills using a limited number of tools and processes, with support. 	<ul style="list-style-type: none"> I can identify basic properties of materials and give a simple reason for my choices 	<ul style="list-style-type: none"> I can identify some strengths and weaknesses in my product. I can carry out basic tests on my product with some support. 	<ul style="list-style-type: none"> I can identify basic healthy and unhealthy foods. I can cook a simple dish using basic cooking techniques like chopping and boiling, with help. I can identify where some ingredients come from.
Developing	<ul style="list-style-type: none"> I can research using a few sources with some independence. I can describe the design problem and suggest possible solutions. I can list specific design criteria for my product. I can develop several design ideas with some creativity. I can add notes to explain my designs. I can list the main steps to make my product. 	<ul style="list-style-type: none"> I can make a product that shows some attention to detail, with limited teacher support. I can use a range of materials, tools, and processes with some independence and growing confidence 	<ul style="list-style-type: none"> I can describe key properties of common materials and explain why they are suitable for my product. 	<ul style="list-style-type: none"> I can describe what works well and what could be improved in my product. I can test my product independently and describe how well it works. 	<ul style="list-style-type: none"> I can explain why some foods are healthier than others. I can follow a recipe and cook a few different dishes using techniques such as frying, baking, and grilling on my own. I can identify where some ingredients come from and describe their characteristics.
Meeting	<ul style="list-style-type: none"> I can choose useful sources and explain how they improved my design ideas. I can evaluate design problems and adapt solutions using feedback. I can write clear, measurable design criteria with ACCESSFM. I can create varied and creative, fully rendered design ideas. I can use ACCESSFM to annotate my design ideas. I can create a logical step-by-step plan with simple checks. 	<ul style="list-style-type: none"> I can make a product that is accurate and precise, solving problems during the process. I can use a wide range of tools, materials, and processes accurately and with some precision 	<ul style="list-style-type: none"> I understand the properties of materials and components and can explain how my choices help my product to function well. 	<ul style="list-style-type: none"> I can explain specific strengths and development areas in my product and suggest future improvements. I use accurate testing methods to check if my product meets the design criteria. 	<ul style="list-style-type: none"> I can apply basic nutrition principles to make balanced food choices. I can independently cook a variety of dishes using a range of cooking techniques. I can identify when ingredients are in season and explain their nutritional benefits
Exceeding	<ul style="list-style-type: none"> I can research from a range of sources and analyse my findings to guide my design choices. I can analyse design problems and justify my decisions with evidence. I can write detailed design criteria to ensure my designs are fit for purpose. I can create unique ideas using strategies like biomimicry and user-focused design. I can use ACCESSFM with subject-specific vocabulary to annotate and present my design ideas. I can make an accurate plan for manufacture with quality control and explain my material choices. 	<ul style="list-style-type: none"> I can make a high-quality product using a wide range of materials, tools, and processes. I can confidently and independently use a broad range of tools, materials, and techniques to produce high-quality work. 	<ul style="list-style-type: none"> I can confidently select materials and components based on a secure understanding of their properties and explain why they are the most suitable choice for my product. Electronics/systems: I can effectively use advanced mechanical and electronic systems (such as gears, levers, sensors) to enable movement and control in my product design. 	<ul style="list-style-type: none"> I can give a detailed evaluation of my product, explaining key strengths and weaknesses, and how specific improvements made during the process helped meet the design criteria. I carry out detailed testing using both qualitative and quantitative methods. 	<ul style="list-style-type: none"> I can explain nutrition principles and how to make balanced food choices for different people or purposes. I can independently cook a variety of dishes using a range of cooking techniques to a high standard. I can understand the source, seasonality, and use of a wide range of ingredients and what nutritional benefits they bring to a recipe.

Design & Technology: Key Stage 3 Grade Descriptors **Year 8&9**

Y8-9	Designing	D&T: Making	DT: Tech Knowledge	Evaluating	Food: Cooking & Nutrition
Emerging	<ul style="list-style-type: none"> I can research using a few sources with some independence. I can describe the design problem and suggest possible solutions. I can list specific design criteria for my product. I can develop several design ideas with some creativity. I can add notes to explain my designs. I can list the main steps to make my product. 	<ul style="list-style-type: none"> I can make a product that shows some attention to detail, with limited teacher support. I can use a range of materials, tools, and processes with some independence and growing confidence 	<ul style="list-style-type: none"> I can describe key properties of common materials and explain why they are suitable for my product. 	<ul style="list-style-type: none"> I can describe what works well and what could be improved in my product. I can test my product independently and describe how well it works. 	<ul style="list-style-type: none"> I can explain why some foods are healthier than others. I can follow a recipe and cook a few different dishes using techniques such as frying, baking, and grilling on my own. I can identify where some ingredients come from and describe their characteristics.
Developing	<ul style="list-style-type: none"> I can choose useful sources and explain how they improved my design ideas. I can evaluate design problems and adapt solutions using feedback. I can write clear, measurable design criteria with ACCESSFM. I can create varied and creative, fully rendered design ideas. I can use ACCESSFM to annotate my design ideas. I can create a logical step-by-step plan with simple checks. 	<ul style="list-style-type: none"> I can make a product that is accurate and precise, solving problems during the process. I can use a wide range of tools, materials, and processes accurately and with some precision 	<ul style="list-style-type: none"> I understand the properties of materials and components and can explain how my choices help my product to function well. 	<ul style="list-style-type: none"> I can explain specific strengths and development areas in my product and suggest future improvements. I use accurate testing methods to check if my product meets the design criteria. 	<ul style="list-style-type: none"> I can apply basic nutrition principles to make balanced food choices. I can independently cook a variety of dishes using a range of cooking techniques. I can identify when ingredients are in season and explain their nutritional benefits
Meeting	<ul style="list-style-type: none"> I can research using a range of sources and analyse my findings to guide my design choices. I can analyse design problems and justify my decisions with evidence. I can write detailed design criteria to ensure my designs are fit for purpose. I can create unique ideas using strategies like biomimicry and user-focused design. I can use ACCESSFM with subject-specific vocabulary to annotate and present my design ideas. I can make an accurate plan for manufacture with quality control and explain my material choices. 	<ul style="list-style-type: none"> I can make a high-quality product using a wide range of materials, tools, and processes. I can confidently and independently use a broad range of tools, materials, and techniques to produce high-quality work. 	<ul style="list-style-type: none"> I can confidently select materials and components based on a secure understanding of their properties and explain why they are the most suitable choice for my product. Electronics/systems: I can effectively use advanced mechanical and electronic systems (such as gears, levers, sensors) to enable movement and control in my product design. 	<ul style="list-style-type: none"> I can give a detailed evaluation of my product, explaining key strengths and weaknesses, and how specific improvements made during the process helped meet the design criteria. I carry out detailed testing using both qualitative and quantitative methods. 	<ul style="list-style-type: none"> I can explain nutrition principles and how to make balanced food choices for different people or purposes. I can independently cook a variety of dishes using a range of cooking techniques to a high standard. I can understand the source, seasonality, and use of a wide range of ingredients and what nutritional benefits they bring to a recipe.
Exceeding	<ul style="list-style-type: none"> I can research widely, using experts and investigations, to make informed design decisions. I can rethink design problems and independently identify and develop effective solutions. I can write detailed design criteria that meet user needs and ensure the product is fit for purpose. I can create innovative, commercially viable ideas that meet design criteria and user needs. I can present my design ideas effectively through sketches, plans, and annotations using specialist terminology. I can create detailed manufacturing plans with materials, tools, timings, safety, and quality checks for others to follow. 	<ul style="list-style-type: none"> I can create complex, commercially viable products (with only minor modifications) that meet the needs of users. I can accurately select and use specialist tools, techniques, and computer-aided manufacture to produce high-quality, professional outcomes. 	<ul style="list-style-type: none"> I can apply advanced knowledge of materials and components to make well-judged choices that ensure my product is functional, durable, and appealing. Electronics/systems: I can integrate mechanical systems, electronics, and computer control to create an intelligent product that responds to inputs and controls outputs using programmable components. 	<ul style="list-style-type: none"> I critically reflect on both the strengths and limitations of my product, considering user needs, commercial potential, and the wider impact of my design. I actively use feedback from intended users to refine and improve my product. I analyse existing products or other designers' work to inform my suggested improvements. 	<ul style="list-style-type: none"> I can adapt or create recipes to meet specific dietary needs or preferences. I can plan and prepare complex meals using a wide range of advanced cooking techniques. I can confidently explain how nutrition, ingredients, and seasonality impact food choices for individuals and communities