

Technology Year 7	Designing	Making	Evaluating	Technical knowledge	Food and Nutrition
Developing	<p>I can understand the design brief and user needs.</p> <p>I can understand what a design specification is and how to write a basic one.</p> <p>I can come up with 4 different ideas and develop them, so they are improved.</p> <p>I can produce ideas that are sketched and annotated.</p>	<p>I can name some of the tools and equipment I use.</p> <p>I can name some of the materials I use.</p> <p>I can name some of the processes I use in my practical work.</p> <p>I can produce work that is accurate sometimes.</p> <p>I can work safely.</p>	<p>I can look at other products on the market to help me with my ideas.</p> <p>I know a bit about new technologies and smart materials and how they can help the user.</p> <p>I can evaluate my work against my specification.</p> <p>I know what some of my responsibilities as a designer are and show this in my work.</p> <p>I can understand how my product can impact the user.</p>	<p>I can understand the properties of some materials.</p> <p>I can understand a little about mechanical systems.</p> <p>I can understand a little about electronic systems.</p> <p>I can understand a little about computing and know what an input and output is.</p> <p>I can understand a little about design software and know how to apply the appropriate tool.</p>	<p>I can understand a bit about the key terms nutrition and health.</p> <p>I can cook some dishes so that I will be able to feed myself and others.</p> <p>I can use some cooking techniques, for example preparing ingredients, using utensils and electrical equipment, applying heat in different ways.</p> <p>I can understand the purpose of some ingredients.</p>
Securing	<p>I can research to identify the users' needs.</p> <p>I can identify a design situation and write a design brief.</p> <p>I can use research to write a detailed design specification based on the main areas of design and technology.</p>	<p>I can name the tools and equipment used.</p> <p>I can name the materials I use.</p> <p>I can name the processes I use to make.</p>	<p>I can look at existing products that are relevant to my work and use them for ideas.</p> <p>I know about new technology and smart materials and how they can help my designs and the user of my product.</p>	<p>I can understand the properties of some materials and know how they might benefit my product.</p> <p>I can understand some mechanical systems and how they improve my work.</p> <p>I can understand some aspects of the use of design software and know how to apply the appropriate tool.</p>	<p>I can understand what is meant by a healthy diet.</p> <p>I can cook some dishes so that I will be able to feed myself and others a healthy and varied diet.</p>
Extending	<p>I can use a variety of methods to develop and improve design ideas e.g. CAD, Modelling.</p> <p>I can produce annotation that is detailed, and I have a plan to make my final design.</p>	<p>I can produce work that is mostly accurate.</p> <p>I can work very safely.</p>	<p>I can test and evaluate my final product against my specification.</p> <p>I can understand what my responsibility as a designer is and show this in my work.</p> <p>I can understand how my product can impact the environment and the user.</p>	<p>I can understand some electrical and electronic systems and how I may include them in my work.</p> <p>I can understand how to apply some computing, what an input and output is and how to use it in my work.</p> <p>I can understand how to use design software and know how to apply the appropriate tool.</p>	<p>I can confidently use 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.</p> <p>I can understand the characteristics of some ingredients.</p>



Technology Year 8	Designing	Making	Evaluating	Technical knowledge	Food and Nutrition
Developing	<p>I can understand social, moral, and cultural issues that link to the user's needs.</p> <p>I can identify and solve a design situation with a broad design brief that allows me to be creative.</p> <p>I can develop a design specification that allows me to respond to the design situation in a creative way.</p>	<p>I can select the correct tools in my practical work and explain their function.</p> <p>I can make good choices when I select the materials.</p> <p>I can explain the best process to use when making.</p>	<p>I can analyse existing products and use this to develop my own ideas.</p> <p>I can explain how new technologies and smart materials will enhance my design and how they impact on the user and the environment.</p> <p>I can test and evaluate my final product against my specification and improve on my product as a result.</p>	<p>I can understand and use the properties of materials to achieve functioning solutions.</p> <p>I can understand how mechanical systems are used in my product to enable changes in movement and force.</p> <p>I can understand how to use design software and know how to apply a range of tools appropriate to the product.</p>	<p>I can understand a bit about the key terms nutrition and health.</p> <p>I can cook some dishes so that I will be able to feed myself and others.</p> <p>I can use some cooking techniques, for example preparing ingredients, using utensils and electrical equipment, applying heat in different ways.</p>
Securing	<p>I can use research to inform my designs and have creative responses to the design brief.</p> <p>I can produce a detailed plan for my final design.</p> <p>I can present my ideas using more than two techniques.</p>	<p>I can produce work that is accurate.</p> <p>I can work very safely and can help others in their practical.</p>	<p>I can understand what my responsibility is as a designer and show this in my work.</p> <p>I can understand the impact of my product on individuals, society and the environment.</p>	<p>I can understand how electrical and electronic systems can be powered and used in the products.</p> <p>I can apply computing and use electronics in my product that respond to inputs and control outputs.</p> <p>I can understand how to effectively use design software and know how to apply a range of tools appropriate to the product.</p>	<p>I can understand the purpose of some ingredients.</p> <p>I can understand what is meant by a healthy diet.</p> <p>I can cook some dishes so that I will be able to feed myself and others a healthy and varied diet</p>
Extending	<p>I can research and explore relevant information based on the user's needs.</p> <p>I know how to use Social, Moral and Cultural information to understand your user more clearly.</p> <p>I can identify and solve my own design problems and understand how to develop problems given to me.</p> <p>I can develop a specification that allows me to be innovative, functional and create an appealing product that responds to the user's needs.</p>	<p>I can select specialist tools in my practical and my choices are justified.</p> <p>I can justify the reasons for my choice of materials, taking into consideration their properties.</p> <p>I can justify the process that I choose to make my product.</p> <p>I can be very accurate in my work.</p> <p>I can work very safely and can demonstrate to others.</p>	<p>I can compare and contrast existing products by analysing them and explaining how the information I have found will influence my own designs.</p> <p>I can understand developments in design and technology. This includes the use of smart materials.</p> <p>I can test, evaluate, and refine my ideas and products against a specification.</p> <p>I can consider the views of intended users and other interested groups.</p> <p>I can understand the responsibilities of designers, engineers and technologists and clearly show this in my work.</p> <p>I can evaluate the impact of my product on individuals, society and the environment.</p>	<p>I can understand and use the properties of materials and the performance of structural elements to achieve functioning solutions.</p> <p>I can understand how more advanced mechanical systems are used in my products to enable changes in movement and force.</p> <p>I can understand how more advanced electrical and electronic systems can be powered and used in my product.</p> <p>I can apply computing and use electronics to embed intelligence in my product that respond to inputs and control outputs, using programmable components.</p> <p>I can comprehensively master the use of design software and know how to apply a range of tools appropriate to the product.</p>	<p>I can confidently use 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.</p> <p>I can understand the characteristics of some ingredients.</p> <p>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.</p>

