

DT, Textiles and Food –1-3

Level 1 I can....

<ul style="list-style-type: none"> Show an example of product analysis using basic terminology Show some understanding of what I am going to make Be guided to produce a simple specification 	Research and Planning	
<ul style="list-style-type: none"> Sketch in 2D and produce basic labels for my designs Identify the important features of my design. Show an awareness of modelling techniques 	Design and Communication	
<ul style="list-style-type: none"> Show an awareness of the stages that my made product goes through. Identify one area of my product that needs to be improved and suggest why it needs to be improved. 	Test and Evaluate	
<ul style="list-style-type: none"> Use some tools, equipment, materials and techniques with guidance and assistance Apply basic QC and Health and Safety checks. Produce a largely complete product. 	Making	
<ul style="list-style-type: none"> I look at nutrition and health I can cook simple savoury dishes so that I will be able to feed myself 	Cooking and Nutrition	
<ul style="list-style-type: none"> Get a score of 50% in your assessment 	Technical Knowledge	

Level 2 I can....

<ul style="list-style-type: none"> Show an example of product analysis. Show a basic understanding of what I am going to make. Follow a simple specification. Mention the target market for my product. 	Research and Planning	
<ul style="list-style-type: none"> Sketch in 2D and label to explain my designs. Annotate my ideas with the names and working properties of some materials. 	Design and Communication	
<ul style="list-style-type: none"> Describe how I made the product using numbered stages or bullet points on a pre-populated sheet. Identify one feature of the product and suggest 1 area for improvement. 	Test and Evaluate	
<ul style="list-style-type: none"> Use some of the current tool, equipment, materials, components and techniques. Understand the importance of QC and Health and Hygiene. Produce a largely complete product. 	Making	
<ul style="list-style-type: none"> I understand a bit about the key terms nutrition and health I can cook simple 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 some differences between some ingredients 	Cooking and Nutrition	
Get a score of 60% in your assessment	Technical Knowledge	

Level 3 I can.....

<ul style="list-style-type: none"> Show an example of Product Analysis focusing on at least 4 key headings Show an analysis of the design context / design brief. Show a simple analysis of most of my research. Write a basic description of my target market. Complete a specification for my product. 	Research and Planning	
<ul style="list-style-type: none"> Sketch in 3D with some accuracy and label to explain my designs Make models and label them. Make comments about how my design ideas have been influenced by a social, moral or environmental or sustainability issue 	Design and Communication	
<ul style="list-style-type: none"> Describe how I made the product using a sequence of key terms and/or pictures. Identify at least 2 features that worked well. Suggest 2 areas for improvement 	Test and Evaluate	
<ul style="list-style-type: none"> Think about the order in which I will make my product using a step by step plan/recipe and can choose correct tools and equipment to follow these. Show some evidence of QC/Health and Safety/hygiene in my plans. I have made a fully complete final product/ 	Making	
<ul style="list-style-type: none"> I understand a bit about 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 an varied diet I am confident in some cooking techniques for example preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to combine ingredients; adapting recipes I understand the characteristics of some ingredients 	Cooking and Nutrition	
	Technical Knowledge	

DT, Textiles and Food – 4-6

Level 4 I can...

<ul style="list-style-type: none"> Show product analysis of related products to the one I'll be designing. Produce a design specification reflects most of my research. Choose my own target market. 	Research and Planning	
<ul style="list-style-type: none"> Label a range of different designs that match the specification. Annotate my design ideas with working properties of materials Use CAD in my designs. 	Design and Communication	
<ul style="list-style-type: none"> Describe how I made the product, explaining the parts I found easy and areas where I need to develop my skill. Compare my product to specification and say which points it meets and which it does not. Use a pre-designed basic peer survey to gather info. Suggest at least 2 areas for improvement. 	Test and Evaluate	
<ul style="list-style-type: none"> Use and independently select a range of materials components and techniques including CAD. Make a fully complete final product that shows some level of demand. 	Making	
<ul style="list-style-type: none"> Understand the principles of nutrition and health I can cook some savoury dishes so that I will be able to feed myself and others a healthy an varied diet I am confident in some cooking techniques for example preparing ingredients; using utensils and equipment; applying heat in different ways; using awareness of taste, texture and smell to combine electrical ingredients; I understand the seasonality characteristics of a range of ingredients 	Cooking and Nutrition	
	Technical Knowledge	

Level 5 I can....

<ul style="list-style-type: none"> Show a good understanding and analysis of the design brief. Write my specification based on evaluation of my research. 	Research and Planning	
<ul style="list-style-type: none"> Sketch a range of ideas and models that fit the specification and discuss my design modifications. Can use CAD to develop my ideas and/or models. Use ACCESS FM to develop my design ideas. Plan in detail some parts of my product 	Design and Communication	
<ul style="list-style-type: none"> Produce a detailed description of the making process, identifying areas where skills have been consolidated and where further practice is needed. Use key terms to describe stages in the process. Design a peer survey to find people's opinions of my product. Use the feedback to devise an amended specification. 	Test and Evaluate	
<ul style="list-style-type: none"> I understand the function of different materials, components, ingredients and processes. I can select and correctly use equipment/tools and understand the function of a range of advanced/specialist techniques and equipment/CAD. 	Making	
	Cooking and Nutrition	
	Technical Knowledge	

Level 6 I can....

<ul style="list-style-type: none"> Show research from at least 3 sources. I can show annotations and descriptions when analysing relevant products. Write a good analysis/evaluation of the relevant research I've collected. Produce a a client profile of my intended consumer/target market. 	Research and Planning	
<ul style="list-style-type: none"> Develop and modify my ideas by discussing my models/drawings with my target market. Use CAD to develop my models and techniques. Create a specification that is complete and reflects key aspects of the analysis 	Design and Communication	
<ul style="list-style-type: none"> Evaluate the making process, suggesting improvements to the system for making Devise a basic test for the product, designing a range of test criteria e.g. safety, durability, ease of use. Show the modification I could make to my products to improve its effectiveness. 	Test and Evaluate	
<ul style="list-style-type: none"> Choose my own equipment/components/ingredients/materials to make a high quality product that meets the requirements of a specification. Evidence QC, health and safety/ hygiene practice. 	Making	
	Cooking and Nutrition	
	Technical Knowledge	

DT, Textiles and Food – 7-8

Level 7 I can....

<ul style="list-style-type: none"> Show a very good understanding of the relevant and focussed research I collected. Justify my specification using the research that I have collected. Write a detailed client profile of my intended consumer/target market. 	Research and Planning	
<ul style="list-style-type: none"> Apply knowledge and understanding in a new design context and communicate creatively in new or imaginative ways. Use CAD to develop and work through experimentation to create a final design solution. Develop design proposals that take account of ACCESS FM. 	Design and Communication	
<ul style="list-style-type: none"> Explain how my product meets a range of criteria, including environmental, safety, aesthetic and user concerns. Modify my product to enable it to fulfil these criteria 	Test and Evaluate	
<ul style="list-style-type: none"> Work independently to produce a final product that shows a high level of making/modelling/finishing skills and accuracy. Evidence QC, health and safety/ hygiene practice. Explain how my product could be commercially viable with some further development 	Making	
<ul style="list-style-type: none"> I understand 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 an varied diet I am confident in some cooking techniques for example preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to combine ingredients; adapting recipes I understand the source, seasonality and characteristics of a broad range of ingredients 	Cooking and Nutrition	
	Technical Knowledge	

Level 8 I can...

<ul style="list-style-type: none"> Show excellent understanding and analysis of the design brief. I can show a detailed understanding of relevant existing products and processes related to the project. I have shown a clear, concise profile of my target market and how this impacts my product. 	Research and Planning	
<ul style="list-style-type: none"> Create imaginative and innovative ideas that have been developed demonstrating creativity, flair and originality. Produce a folder that is concise and relevant and demonstrates on appropriate selection of material for inclusion. Adapt and change my plans where appropriate throughout my work. 	Design and Communication	
<ul style="list-style-type: none"> Reflect critically and effectively throughout the designing and making process a range of criteria, including environmental, safety, aesthetic and user concerns. Evaouate and justify the need for modifications to the product to fulfil these criteria. 	Test and Evaluate	
<ul style="list-style-type: none"> Work independently to produce a rigorous and demanding outcome. Thoroughly evidence QC, health and safety/ hygiene practice throughout my project. Fully explain how my product has the potential to be commercially viable and suitable for my target market. 	Making	
<ul style="list-style-type: none"> I always consider the principles of nutrition and health I create and cook my own savoury dishes so that I will be able to feed myself and others a healthy an varied diet I am consistently confident in some cooking techniques for example preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to combine ingredients; adapting recipes I always source, seasonality and characteristics of a broad range of ingredients 	Cooking and Nutrition	
	Technical Knowledge	

Idea is to use the statements from the previous 3 slides.

Extract them

Put them into Assessment for your own SOW

See example

Sock Monkey SoL

Level 1 I can...

	M	
	M	
	T&E	
	TK	

Level 2 I can...

I have shown an example of product analysis.	R&P	
I can show a basic understanding of what I am going to make.	R&P	
I can sketch in 2D and label to explain my designs.	D&C	
Test score	TK	

Level 3 I can...

I have shown an example of Product Analysis focusing on at least 4 key headings	R&P	
I have shown an analysis of the design context / design brief.	R&P	
I can sketch in 3D with some accuracy and label to explain my designs	D&C	
Test score	TK	

Level 4 I can...

I have shown product analysis of related products to the one I'll be designing.	R&P	
I label a range of different designs that match the specification.	R&P	
Sketch in 3D with accuracy I have annotated my design ideas with working properties of materials	D&C	
Test score	TK	

Level 5 I can...

I can show a good understanding and analysis of the design brief.	R&P	
I can sketch a range of ideas that fit the specification and discuss my design modifications.	R&P	
Sketch in 3D with accuracy. I have used ACCESS FM to develop my design ideas.	D&C	
Test score	TK	

Level 6 I can...

I have shown research from at least 3 sources. I can show annotations and descriptions when analysing relevant products.	R&P	
I can develop and modify my ideas by discussing my models/drawings with my target market.	R&P	
I can develop and modify my ideas by discussing my models/drawings with my target market.	D&C	
Test score	TK	

Level 7 I can...

I can show a very good understanding of the relevant and focussed research I collected.	R&P	
I can apply knowledge and understanding in a new design context and communicate creatively in new or imaginative ways.	R&P	
My plans have been adapted and changed where appropriate throughout my work.	D&C	
Test score	TK	

Level 8 I can...

I can show excellent understanding and analysis of the design brief.	R&P	
I can show a detailed understanding of relevant existing products and processes related to the project.	R&P	
I can create imaginative and innovative ideas that have been developed demonstrating creativity, flair and originality.	D&C	
Test score	TK	

Bubble SoW/L

Level 1 I can...

Show some understanding of what I am going to make	R&P	
Sketch in 2D and produce basic labels for my designs	D&C	
Test score	TK	

Level 2 I can...

I have shown an example of product analysis.	R&P	
I can show a basic understanding of what I am going to make.	R&P	
I can sketch in 2D and label to explain my designs.	D&C	
Test score	TK	

Level 3 I can...

I have shown an example of Product Analysis focusing on at least 4 key headings	R&P	
I have shown an analysis of the design context / design brief.	R&P	
I can sketch in 3D with some accuracy and label to explain my designs	D&C	
Test score	TK	

Level 4 I can...

I have shown product analysis of related products to the one I'll be designing.	R&P	
I label a range of different designs that match the specification.	R&P	
Sketch in 3D with accuracy I have annotated my design ideas with working properties of materials	D&C	
Test score	TK	

Level 5 I can...

I can show a good understanding and analysis of the design brief.	R&P	
I can sketch a range of ideas that fit the specification and discuss my design modifications.	R&P	
Sketch in 3D with accuracy. I have used ACCESS FM to develop my design ideas.	D&C	
Test score	TK	

Level 6 I can...

I have shown research from at least 3 sources. I can show annotations and descriptions when analysing relevant products.	R&P	
I can develop and modify my ideas by discussing my models/drawings with my target market.	R&P	
I can develop and modify my ideas by discussing my models/drawings with my target market.	D&C	
Test score	TK	

Level 7 I can...

I can show a very good understanding of the relevant and focussed research I collected.	R&P	
I can apply knowledge and understanding in a new design context and communicate creatively in new or imaginative ways.	R&P	
My plans have been adapted and changed where appropriate throughout my work.	D&C	
Test score	TK	

Level 8 I can...

I can show excellent understanding and analysis of the design brief.	R&P	
I can show a detailed understanding of relevant existing products and processes related to the project.	R&P	
I can create imaginative and innovative ideas that have been developed demonstrating creativity, flair and originality.	D&C	
Test score	TK	

To do;

Hospitality and catering statements

Statements from current SoWs

Shared markbook needs to be reflective of; Research and Planning, Design and Communication etc

DT isn't really Units, the skills are taught and retaught.

Adding complexity in making where necessary