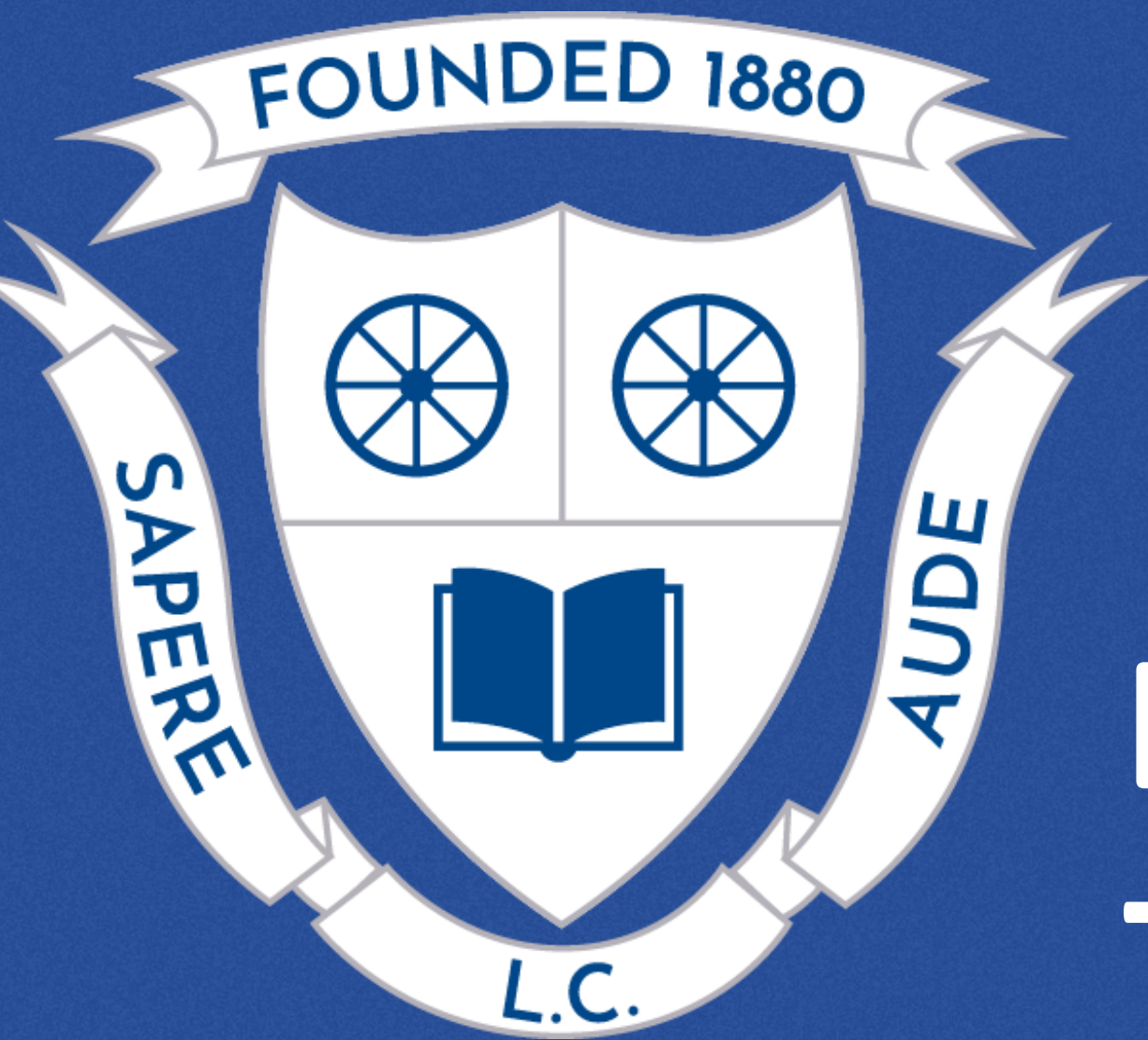




KS3 ASSESSMENT FRAMEWORK:

DESIGN AND TECHNOLOGY

DESIGN AND TECHNOLOGY: Year 7 Assessment Framework

	Research, Design and Planning	Practical Skills (Making)	Evaluation	Technical Knowledge and Understanding
Developing	Begins to respond to a design brief or practical task but ideas may be simple or require significant support. Identifies basic safety rules and follows simple instructions. Research and planning are limited.	Uses basic tools, equipment, materials, fabrics or ingredients with regular support. Follows instructions safely when reminded. Practical outcomes may lack accuracy, control or finish.	Describes simple likes and dislikes about products or outcomes. Needs support to identify strengths, weaknesses or possible improvements.	Recalls some basic technical knowledge, including names of tools, materials, fabrics, ingredients and processes. Understands basic hygiene, safety and classroom routines but explanations may be limited.
Approaching	Responds to a design brief with some relevant ideas. Researches products, materials, textiles or ingredients with guidance. Begins to consider the user, purpose and design criteria. Plans ingredients, materials and equipment needed.	Selects and uses appropriate tools and equipment with increasing independence. Demonstrates basic practical skills such as cutting, measuring, joining, shaping, sewing, grating and rubbing-in. Maintains basic safety and organisation.	Tests and evaluates products against simple criteria. Uses some sensory or technical vocabulary and suggests straightforward improvements.	Uses relevant technical vocabulary to explain materials, ingredients, structures, mechanisms, textiles or processes. Understands healthy eating guidance, simple ingredient functions and basic construction or manufacturing methods.
Secure	Independently researches users, products, materials, textiles or ingredients. Uses research and design criteria to inform decisions and justify choices. Plans practical work effectively and communicates ideas clearly through sketches, annotations, modelling or digital methods.	Works safely and independently. Selects and uses appropriate tools, materials, fabrics, components or ingredients with accuracy and control. Demonstrates a range of techniques confidently and produces functional, well-finished outcomes.	Evaluates products independently using evidence, feedback and appropriate vocabulary. Explains how materials, ingredients, skills and techniques influenced the outcome and identifies realistic improvements.	Applies accurate technical knowledge independently. Explains the properties of materials, fabrics and ingredients and how they affect products. Understands key food preparation processes, structures, mechanisms and manufacturing techniques.
Extending	Produces detailed and independent research. Develops creative and thoughtful solutions using research to justify decisions. Demonstrates an excellent understanding of user needs, sustainability, nutrition and function. Suggests adaptations and refinements confidently.	Works confidently and independently using a wide range of tools, equipment, materials, textiles and ingredients. Selects appropriate techniques to improve quality and precision. Produces highly accurate, functional and professionally presented outcomes.	Evaluates throughout the design and making process. Uses testing, sensory analysis, feedback and design criteria to justify decisions. Produces detailed evaluations and confidently explains how refinements improve outcomes.	Applies technical knowledge confidently and consistently when designing and making. Justifies the selection of materials, textiles, ingredients, structures, mechanisms and processes using accurate terminology. Links food science, nutrition and design theory directly to practical outcomes.

DESIGN AND TECHNOLOGY: Year 8 Assessment Framework

	Research, Design and Planning	Practical Skills (Making)	Evaluation	Technical Knowledge and Understanding
Developing	Responds to a design brief, practical challenge or creative task with some relevant ideas. Begins to consider the needs of the user, purpose and success criteria. Communicates ideas through simple sketches, plans, samples, recipes, labels, mood boards or digital methods with support.	Selects and uses some appropriate tools, equipment, materials, fabrics or ingredients with support. Demonstrates developing practical skills and follows safety and hygiene procedures when reminded. Outcomes show some accuracy and control.	Begins to test and evaluate outcomes against simple criteria. Identifies strengths and areas for improvement, although comments may be general.	Uses some relevant technical vocabulary and begins to explain how materials, fabrics, ingredients, structures, components, processes or techniques affect outcomes. Demonstrates a basic understanding of safety, hygiene and nutrition where appropriate.
Approaching	Develops relevant ideas independently in response to a design brief or practical challenge. Uses research to inform decisions and communicates ideas clearly through annotated sketches, plans, samples, prototypes, recipes or digital methods.	Selects and uses appropriate tools, equipment, materials, fabrics and ingredients with increasing independence. Demonstrates a range of practical skills safely and accurately, producing functional outcomes of a suitable quality.	Tests and evaluates outcomes independently against design criteria or intended purpose. Uses feedback and evidence to identify what works well and suggest improvements.	Applies technical knowledge to explain design and practical decisions. Understands the properties and functions of materials, fabrics and ingredients and can explain how they influence products and outcomes.
Secure	Develops creative ideas independently and confidently. Uses research and investigation to justify decisions, refine ideas and communicate solutions effectively using appropriate design methods.	Works independently and confidently using a range of tools, equipment, materials, fabrics and ingredients. Selects appropriate techniques to improve quality, accuracy and presentation, producing well-finished outcomes.	Evaluates confidently throughout the development process. Uses testing, feedback and success criteria to justify decisions and explain improvements.	Applies accurate technical knowledge confidently and independently. Explains and justifies the selection of materials, fabrics, ingredients, structures, systems, processes and techniques using appropriate terminology.
Extending	Produces imaginative, innovative and well-considered ideas. Critically uses research, testing and feedback to justify decisions and continuously improve solutions to meet the needs of users and contexts.	Demonstrates a high level of independence, accuracy and craftsmanship. Adapts techniques to improve quality and solves problems effectively during practical work. Produces highly successful outcomes with a consistently high standard of finish.	Critically evaluates outcomes throughout the development process. Uses detailed evidence, testing and feedback to make justified refinements that significantly improve the final outcome.	Demonstrates an advanced understanding of technical principles and confidently applies this knowledge when designing and making. Justifies decisions using detailed technical vocabulary and makes links between performance, function, sustainability, nutrition and user needs.

DESIGN AND TECHNOLOGY: Year 9 Assessment Framework

	Research, Design and Planning	Practical Skills (Making)	Evaluation	Technical Knowledge and Understanding
Developing	Develops relevant and purposeful ideas in response to a design brief, user and context. Uses research and design criteria to inform decisions and communicates ideas through annotated sketches, modelling, plans or digital methods.	Selects and uses appropriate tools, equipment, materials, components and techniques independently, safely and with increasing control. Produces practical outcomes that are functional and finished to a suitable standard.	Tests and evaluates ideas and outcomes against design criteria. Uses feedback and evidence to explain strengths and identify areas for improvement.	Applies technical knowledge to explain design and making decisions. Understands the properties of materials, fibres, fabrics, components and processes and how these influence product performance.
Approaching	Develops creative ideas independently and confidently in response to a design brief, user and context. Uses research to justify decisions, refine ideas and communicate solutions clearly using appropriate design methods.	Works independently using a range of tools, equipment, materials, components and techniques. Produces accurate and functional outcomes with a good standard of finish.	Evaluates ideas and outcomes confidently throughout the design process. Uses testing, feedback and design criteria to justify decisions and explain improvements.	Applies technical knowledge independently when designing and making. Justifies the selection of materials, fibres, fabrics, structures, mechanisms, systems and processes using appropriate technical vocabulary.
Secure	Develops imaginative and well-considered ideas independently and confidently. Uses research to justify decisions, refine ideas and communicate solutions effectively using a range of design methods.	Works independently and confidently using a range of tools, equipment, materials, components and techniques. Selects and adapts methods to improve quality, producing accurate and well-finished outcomes.	Evaluates ideas and outcomes confidently throughout the design process. Uses testing, feedback and design criteria to justify decisions, explain refinements and improve outcomes.	Applies technical knowledge confidently when designing and making. Explains and justifies the selection of materials, fibres, fabrics, structures, mechanisms, systems and processes to improve function and performance.
Extending	Develops innovative and imaginative ideas independently and confidently. Uses research critically to justify decisions, explore alternative solutions and refine ideas to produce highly effective outcomes.	Works independently with a wide range of tools, equipment, materials, components and techniques. Adapts and refines methods to solve problems and achieve a consistently high standard of quality and finish.	Evaluates ideas and outcomes critically throughout the design process. Uses testing, feedback and evidence to justify decisions, explain the impact of refinements and identify further opportunities for improvement.	Applies technical knowledge confidently to solve design and making challenges. Justifies the selection of materials, fibres, fabrics, structures, mechanisms, systems and processes using accurate technical vocabulary, explaining how decisions improve function, performance and sustainability.

DESIGN AND TECHNOLOGY: Food Preparation and Nutrition Year 9 Assessment Framework

	Research, Design and Planning	Practical Skills (Making)	Evaluation	Technical Knowledge and Understanding
Developing	Completes simple research tasks with support. Identifies basic information about food safety, nutrition, ingredients and food products. Produces basic plans which may lack detail or organisation.	Follows recipes and instructions with regular guidance. Demonstrates basic preparation skills and works safely when reminded. Outcomes may lack consistency, accuracy or presentation.	Identifies simple strengths and weaknesses of a product. Gives basic comments about appearance, taste and texture. Suggests simple improvements when prompted.	Recalls some key facts relating to food safety, hygiene, storage, contamination and nutrition. Uses limited technical vocabulary.
Approaching	Uses research to gather relevant information and begins to apply findings to practical work. Produces organised plans, including ingredients, equipment and methods, with some justification for choices.	Demonstrates a range of preparation and cooking skills with increasing independence. Works safely and hygienically. Produces dishes that are generally successful and appropriately presented.	Evaluates products against success criteria using appropriate sensory vocabulary. Identifies strengths and areas for improvement using evidence from practical outcomes.	Explains food safety, preservation methods, food science processes and nutrition principles using some technical terminology.
Secure	Independently conducts and applies research to inform decisions. Produces detailed plans that consider ingredients, nutritional needs, target users and practical processes. Uses research findings to improve outcomes.	Demonstrates competence in a wide range of food preparation and cooking techniques. Maintains high standards of safety and hygiene and produces successful outcomes consistently.	Evaluates products thoroughly using sensory analysis, testing and feedback. Explains how ingredients, processes and techniques affect the final outcome. Suggests realistic improvements supported by evidence.	Applies accurate technical knowledge to explain food spoilage, preservation, food science principles, dairy production, nutrition, macronutrients and global food issues. Uses technical terminology correctly.
Extending	Uses a range of primary and secondary research methods confidently. Analyses findings critically and uses them to develop, refine and justify decisions. Produces detailed and purposeful planning comparable to GCSE-style project work.	Demonstrates excellent independence, organisation and technical skill. Selects and adapts methods confidently to achieve high-quality outcomes. Produces dishes with precision, creativity and excellent presentation.	Critically evaluates products throughout the process. Uses sensory analysis, research findings, nutritional considerations and testing data to justify decisions and refinements. Makes well-reasoned recommendations for future development.	Demonstrates a sophisticated understanding of food science, nutrition, food provenance, sustainability and industry practices. Makes links between theory and practical outcomes and uses technical language accurately and confidently.