



Current Performance Indicators

Design and Technology		
Students who <u>consistently</u> show evidence that they can:		Have a CPI of
Independently and innovatively research, record, investigate and outline design possibilities that fully address the needs and wants of potential products/dishes.	AO1	9 or 8
Safely and effectively apply precise and sophisticated technical skills when using a wide range of tools, equipment, materials and ingredients to plan, prepare and present complex products/dishes.	AO2	
Critically analyse and evaluate issues relating to food/material choices, provenance and production to draw well-evidenced conclusions.	AO3	
Critically analyse and evaluate issues relating to food/products made by themselves and others to draw well-evidenced conclusions.	AO3	
Demonstrate relevant and comprehensive knowledge and understanding of the types of materials, manufacturing methods, concepts, properties and principles of food science, cooking and nutrition.	AO4	
Independently research, record, investigate and outline design possibilities that meet the needs and wants of potential products/dishes.	AO1	7 or 6
Safely and effectively apply complex technical skills when using a wide range of tools, equipment, materials and ingredients to plan, prepare and present technical products/dishes.	AO2	
Objectively analyse and evaluate issues relating to food/material choices, provenance and production to draw well-evidenced conclusions.	AO3	
Objectively analyse and evaluate food/products made by themselves and others to draw well-evidenced conclusions.	AO3	
Demonstrate relevant and complex knowledge and understanding of the types of materials, manufacturing methods, concepts, properties and principles of food science, cooking and nutrition.	AO4	
Identify, investigate and outline design possibilities to address needs and wants of potential products/dishes.	AO1	5 or 4
Safely and effectively apply competent technical skills to a range of tools, equipment, materials and ingredients to plan, prepare and present products/dishes with some degree of complexity.	AO2	
Analyse and evaluate issues relating to food/material choices, provenance and production to draw coherent conclusions.	AO3	
Analyse and evaluate food/products made by themselves and others to draw coherent conclusions.	AO3	
Demonstrate mostly accurate and appropriate knowledge and understanding of the types of materials, manufacturing methods, concepts, properties and principles of food science, cooking and nutrition.	AO4	
Identify and outline some design needs and wants of potential products/dishes.	AO1	3 or
Safely apply limited skills to some tools, equipment, materials and ingredients to plan, prepare and present simple products/dishes.	AO2	
Make straight forward and obvious comments on issues relating to food/material choices, provenance and production.	AO3	
Make straight forward and obvious comments on food/products made by themselves and others.	AO3	



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Demonstrate some relevant knowledge and understanding of the types of materials, manufacturing methods, concepts, properties and principles of food science, cooking and nutrition.	AO4	2
List limited design needs and wants of potential products/dishes.	AO1	1
Safely apply some skills to some tools, equipment, materials and ingredients to prepare and present basic products/dishes.	AO2	
Make comments on issues relating to food/material choices, provenance and production.	AO3	
Make comments on food/products made by themselves and others.	AO3	
Safely apply core skills with occasional control across three activities.	AO4	
List design needs of potential products/dishes with little support.	AO1	Step 3
Safely apply skills to some tools, equipment, materials or ingredients with little support.	AO2	
Make comments on issues relating to food/material choices with little support.	AO3	
Make comments on food/products made by themselves or others with little support.	AO3	
Show knowledge and be able to name some types of materials, manufacturing methods, cooking or nutrition with little support.	AO4	
List a design need of potential products/dishes with some support.	AO1	Step 2
Safely apply a skill to some tools, equipment, materials or ingredients with some support.	AO2	
Make comments on issues relating to food/materials with some support.	AO3	
Make comments on food/products made by themselves with some support.	AO3	
Show knowledge and be able to name some types of materials, cooking or nutrition with some support.	AO4	
List a design need of potential products/dishes with significant support.	AO1	Step 1
Safely apply a skill to some tools, equipment, materials or ingredients with significant support.	AO2	
Make comments on issues relating to food/materials with significant support.	AO3	
Make comments on food/products made by themselves with significant support.	AO3	
Show knowledge and be able to name some types of materials, cooking or nutrition with significant support.	AO4	