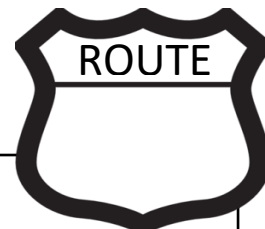




# Design Technology Yr8



## Final Route Progress Indicator

|    |      |      |             |
|----|------|------|-------------|
| No | Some | Good | Exceptional |
|    |      |      |             |

Skills Assessment

|      | Midpoint Grade | Criteria  |
|------|----------------|---|
| E9   |                | <p>Students can reflect on feedback given during practical to develop follow up dishes to a higher standard.</p> <p>Technical vocabulary is used to articulate the dish that has been made.</p> <p>Students can discuss how their product can be adapted to meet the needs of a specialist diets.</p> |
| E7-8 |                | <p>Students are able to articulate ways in which the dish can be adapted to suit the Eat Well Guide.</p> <p>Students can adapt how the dish is prepared and different ways in which they can develop the dish further.</p>  |
| E5-6 |                | <p>Students can identify the different groups of the Eat Well Guide and explain the nutritional value of the dish.</p> <p>Students demonstrate high level of making skills whilst completing a dish.</p>  |
| E3-4 |                | <p>Students can identify and demonstrate key health and safety elements whilst completing the practical.</p> <p>Students can demonstrate appropriate uses of equipment during the practical.</p>  |
| E1-2 |                | Students can identify problems and suggest ways of improving them.  |

|                        |
|------------------------|
| Midpoint grade comment |
|                        |

## Evaluation Book Polishing

|  |  |
|--|--|
| 1. Have you read through and acted on feedback given?                            |  |
| 2. Have you looked through your TATs to see how to achieve the next track point? |  |
| 3. Have you finished any incomplete work?  |  |
| 4. Have you corrected any spelling (sp) mistakes?                                |  |
| 5. Have you made sure your work is presented well and is neat/tidy?              |  |

Parent Comments:

Checked by:

Signed: