



# Design Technology Yr9



## Final Route Progress Indicator

No	Some	Good	Exceptional

# Skills Assessment

	Midpoint Grade	Criteria
E9		<p>Students can explain the chemical and functional processes of ingredients.</p> <p>Students should demonstrate accuracy and consideration over the way their final outcome is presented.</p> <p>Students are able to independently demonstrate complicated skills/processes with precision to produce a high-quality dish.</p>
E7-8		<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 and the scientific process that has been conducted.</p> <p>Students can discuss how their product can be adapted to meet the needs of different cooking methods that can be used.</p>
E5-6		<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>
E3-4		<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>
E1-2		<p>Students can identify problems and suggest ways of improving them.</p> <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>

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: