**Design Technology KS3 pathways Food – Year 7**

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| Strand | Working towards | 1-2 | 3-4 | 5-6 | 7-9 |
| **Investigation, Analysis & Evaluating** | One source used to collect information on fruit and vegetables and healthy eating.  Identifies what went well.  No improvements are suggested for the final dishes. | Limited research on fruit and vegetables and healthy eating.  Identifies what went well and areas that need to be improved.  Some comments made about sensory qualities of dish.  Limited improvements are suggested for the final dish | Sound research on fruit and vegetables and healthy eating.  Strengths and weaknesses identified.  Some conclusions about how healthy the final dish is.  Sensory characteristics of dish are described.  Some suggested improvements of final dishes. | Sound research on fruit and vegetables and healthy eating.  Stating how this information can be used to plan meals.  Analysis of final dish discusses strengths and weaknesses of dish in relation to task, commenting on the making, sensory characteristics and how healthy it is.  Relevant improvements suggested for the final dish. | Accurate and relevant research carried out including information to make it suitable for their family. Analysis is detailed.  Analysis of final dish is explained with conclusions about how healthy it is, quality of making and sensory aspects.  Detailed improvements suggested for the final dishes. |
| **Meal/product planning** | Minimal understanding of healthy eating.  No reasons for choice for final dishes.  Minimal or no planning | Has basic understanding of healthy eating.  Minimal reasons for choice for final dish.  Simplistic plan for chosen dish. | Knowledge of basic processes and how ingredients work.  Reasonable understanding of healthy eating  Produced a reasonably detailed plan . | Shows knowledge of  processes and understanding of how ingredients work.  Good understanding of healthy eating and can explain how to make products healthier.  Reasons for choice for final dish cover main points.  Logical detailed plan  . | Specialist knowledge of processes and understanding of how ingredients work and why.  Can apply knowledge of healthy eating to existing recipes to make healthier.  Reasons for choice for final dish are covered in detail.  Detailed and accurate planning. |
| **Making** | Final dishes are undemanding.  Basic level of organisation and required frequent help  Basic application of food safety practices.  Poor level of finish. | Mostly basic skills and processes with some problems.  Reasonable organisation, follows plan with minimal help.  Good food safety practices.  Final dishes sound but lack finish. | Reasonable uses of basic skills with minimal problems.  Reasonably well organised, follows plan.  Good food safety practices.  Final dishes sound with a reasonably good finish. | Uses basic and some complex technical skills and processes  with reasonable accuracy.  Sound organisation of planned work.  Good food safety practices applied appropriately.  Final dish is accurate and finished to a good standard. | Wide range of high level technical skills and processes used with accuracy.  Logical organisation of planned work.  Applies all appropriate food safety controls.  Final dish is made and finished to a very good standard. |