

9	Working Towards		Meeting	Exceeding
Research	<ul style="list-style-type: none"> <li>○ I can Identify needs of the customer with the use of ACCESSFM</li> <li>○ I can provide some evidence of analysis</li> <li>○ I can complete a basic design specification.</li> </ul>		<ul style="list-style-type: none"> <li>○ I am able to identify some of my own design problems and consider ACCESS FM</li> <li>○ I am confident in investigating, obtaining, generating, analysing and managing relevant research</li> <li>○ A can develop a detailed design specification.</li> </ul>	<ul style="list-style-type: none"> <li>○ I am able to identify and explore my own design problems.</li> <li>○ I can investigate design problems using ACCESS FM.</li> <li>○ I can complete a fully detailed and justified design specification.</li> </ul>
Create Ideas	<ul style="list-style-type: none"> <li>○ I can link designs to the specification, considering ACCESS FM</li> <li>○ I can develop satisfactorily annotated ideas and designs</li> <li>○ I create my ideas using a range of 2D &amp; 3D sketching, technical, CAD drawing and modelling, including CAM.</li> </ul>		<ul style="list-style-type: none"> <li>○ My ideas link to the design specification and have produced detailed annotation.</li> <li>○ I can use a variety of approaches to generate creative ideas with confidence.</li> <li>○ I can demonstrate good thinking and problem solving techniques with on-going testing.</li> </ul>	<ul style="list-style-type: none"> <li>○ I can creatively link my ideas to the specification using a range of approaches</li> <li>○ If possible I can use a CAD packages to draw my designs</li> <li>○ I take creative risks and can decide which designs clash and which should take priority linking to the brief.</li> </ul>
Plan and Make	<ul style="list-style-type: none"> <li>○ I can show that I recognise material properties with some help.</li> <li>○ I am able to select and use equipment or tools and processes to mark out and apply finishes, with accuracy.</li> <li>○ I am able to work safely and show some awareness of risk.</li> </ul>		<ul style="list-style-type: none"> <li>○ I can work with accuracy to make my product</li> <li>○ I am able to justify material, equipment and process selection for my product with confidence.</li> <li>○ I can work safely and accurately with a range of manufacturing and finishing techniques.</li> </ul>	<ul style="list-style-type: none"> <li>○ I can work independently, flexibly and accurately making multiple justified modifications.</li> <li>○ My work is demanding and complex resulting in a final product that fully responds to the customers' requirements</li> <li>○ I can work safely and accurately with a range of manufacturing and finishing techniques.</li> </ul>
Evaluate	<ul style="list-style-type: none"> <li>○ I am able to test and evaluate products against the specification.</li> <li>○ I can consider the views of customers.</li> <li>○ I can produce a short report on the findings and able to identify some improvements, modifications and refinements of my product.</li> </ul>		<ul style="list-style-type: none"> <li>○ I can select appropriate methods to evaluate my products against the specification.</li> <li>○ I take into account the view of the customer when evaluating.</li> <li>○ I am able to produce reports modifications to improve performance in my work.</li> </ul>	<ul style="list-style-type: none"> <li>○ I use on-going analysis, testing and evaluation to produce a fully detailed evaluation of my product.</li> <li>○ I can produce a detailed report on further modifications required to improve my product or performance in my work and justify my response.</li> <li>○ I take into account the view of the customer when evaluating.</li> </ul>
Food and nutrition	<ul style="list-style-type: none"> <li>○ I have some understanding of nutrition and how it relates to health.</li> <li>○ I can cook basic savoury dishes sufficient to feed myself and others.</li> <li>○ I can use basic techniques for preparing and cooking</li> <li>○ I understand the purpose of 3 or 4 different ingredients.</li> </ul>		<ul style="list-style-type: none"> <li>○ I can cook basic savoury dishes sufficient to feed myself and others a varied and healthy diet.</li> <li>○ I can use more than basic techniques for preparing and cooking food</li> <li>○ I understand the purpose and characteristics of different ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>○ I have a clear understanding of and can apply the principles and of nutrition and health.</li> <li>○ I can cook a wide range of nutritious, tasty savoury dishes and adapt them as necessary according to availability of ingredients and dietary requirements.</li> <li>○ I can use a range of techniques for preparing and cooking food including several advanced techniques.</li> </ul>

8	Working Towards	Meeting	Exceeding
Research	<ul style="list-style-type: none"> <li>I can gather some suitable information on the customer needs with the use of ACCESS FM</li> <li>I am able to produce a basic analysis of other products using ACCESSFM</li> <li>I can produce a basic specification.</li> </ul>	<ul style="list-style-type: none"> <li>I can gather suitable information on the customers' needs linking this to ACCESS FM</li> <li>My research shows detailed information by providing evidence of analysis of my research.</li> <li>I can produce a specification with some justification.</li> </ul>	<ul style="list-style-type: none"> <li>I can identify and explores my own design problem I am confident in investigating, obtaining, generating, analysing and managing relevant, creative research.</li> <li>I can develop a detailed and justified design specification.</li> </ul>
Create Ideas	<ul style="list-style-type: none"> <li>My Ideas link to some of ACCESS FM</li> <li>I can develop some simple annotated ideas and designs.</li> <li>My Ideas have a range of 2D &amp; 3D sketching, technical, CAD drawing and modelling.</li> </ul>	<ul style="list-style-type: none"> <li>My ideas and designs link to all of ACCESSFM if appropriate.</li> <li>I am able to create and develop ideas through annotated designs via a range of 2D &amp; 3D sketching, technical, CAD drawing or modelling</li> </ul>	<ul style="list-style-type: none"> <li>I can generate creative, innovative, functional and appealing products that respond to a variety of situations.</li> <li>I annotate my ideas with detail linked to ACCESSFM</li> <li>I can confidently take creative risks when making design decisions.</li> </ul>
Plan and Make	<ul style="list-style-type: none"> <li>I can with assistance select and use equipment, tools and processes to mark out, manufacture and apply finishes, with some accuracy.</li> <li>I am aware of CAD/CAM and can work safely in the workshop.</li> </ul>	<ul style="list-style-type: none"> <li>I can personally select the correct equipment, tools and processes to mark out, manufacture and apply finishes, with reasonable accuracy.</li> <li>I am aware of the benefits to quality, and accuracy of CAD/CAM,</li> <li>I always work safely in the workshop.</li> </ul>	<ul style="list-style-type: none"> <li>I am able to apply a high quality finish using the correct tools and equipment confidently in the workshop.</li> <li>I am able to quality control my work as I go along and make modifications if needed.</li> <li>I always work safely in the workshop.</li> </ul>
Evaluate	<ul style="list-style-type: none"> <li>Am able to complete a basic evaluation that tests and evaluates my product.</li> <li>I am able to link the evaluation against the specification.</li> <li>I can consider the views of others and record the findings listing limited improvements or modifications.</li> </ul>	<ul style="list-style-type: none"> <li>I can test and evaluate my design against the specification and the views of the customer</li> <li>I can make judgements on future improvements.</li> <li>I can identify more than one modification to improve my product</li> </ul>	<ul style="list-style-type: none"> <li>I show that I regularly test, evaluate and refine my ideas against the specification.</li> <li>I consider the intended user ensuring modifications or improvements for the future are reported.</li> <li>I can also show modifications required to improve performance of my product.</li> </ul>
Food and nutrition	<ul style="list-style-type: none"> <li>I show a basic understanding of nutrition.</li> <li>I can cook basic savoury dishes sufficient to feed myself and others.</li> <li>I can use basic techniques for preparing and cooking food Eg) weighing and mixing ingredients, applying heat in different ways.</li> <li>I understand the purpose of 3 or 4 different ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>I can show basic nutrition facts</li> <li>I can cook more than 4 basic savoury dishes sufficient to feed myself and others a varied and healthy diet.</li> <li>I can confidently use basic techniques for preparing and cooking food.</li> <li>I understand the purpose and characteristics of more than 4 different ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>I have a clear understanding of the principles of nutrition and health.</li> <li>I can cook a range of nutritious, tasty savoury dishes and adapt them as necessary according to availability of ingredients and dietary requirements.</li> <li>I can confidently use techniques for preparing and cooking food including 1 or 2 advanced techniques.</li> <li>I understand the seasonality, purpose and characteristics of a range of different ingredients.</li> </ul>

7	Working Towards	Meeting	Exceeding
<b>Research</b>	<ul style="list-style-type: none"> <li>I can gather limited research on the customer's needs, taking into account ACCESSFM</li> <li>My research is collated but evidence of analysis is minimal.</li> <li>I am able to complete a basic Specification</li> </ul>	<ul style="list-style-type: none"> <li>I can gather suitable information on the customers' needs taking into account ACCESS FM.</li> <li>I am able to justify and conclude the research gathered.</li> <li>I am able to complete a specification with justification points</li> </ul>	<ul style="list-style-type: none"> <li>I can gather valuable information on the customers' requirements covering all of ACCESS FM</li> <li>I am able to complete a full specification and justify points linking this to the research gathered.</li> </ul>
<b>Ideas</b>	<ul style="list-style-type: none"> <li>I can develop simple ideas and designs using some of the following; sketching, technical and CAD drawing or physical modelling</li> <li>My designs are linked to some of the specification points</li> </ul>	<ul style="list-style-type: none"> <li>I am able to apply a good level of thinking and problem solving</li> <li>I am able to develop detailed annotated ideas and designs experimenting with a range of 2D &amp; 3D sketching, technical, CAD drawing or modelling.</li> <li>I can link my ideas to the specification and brief</li> </ul>	<ul style="list-style-type: none"> <li>I can generate creative ideas that demonstrate good thinking and problem solving techniques.</li> <li>I show on-going testing / developing of ideas.</li> <li>I annotate my ideas linking this to the specification</li> </ul>
<b>Plan &amp; Make</b>	<ul style="list-style-type: none"> <li>I can select and use equipment, tools and processes with limited accuracy.</li> <li>My product links to the design brief or specification</li> <li>I can works safely in the workshop.</li> </ul>	<ul style="list-style-type: none"> <li>I can recognises material properties and with guidance select and use equipment, tools and processes to mark out, manufacture and apply finishes, with some accuracy.</li> <li>I show that I can works safely and show some awareness of risk.</li> </ul>	<ul style="list-style-type: none"> <li>I Can apply and explain the benefits of CAD/CAM.</li> <li>I can justify material, equipment and process selection</li> <li>I can work safely and accurately with a broad range of manufacturing and finishing techniques.</li> <li>I can adapt to changing circumstances.</li> </ul>
<b>Evaluate</b>	<ul style="list-style-type: none"> <li>With some help I can test and/or evaluate my product against the specification.</li> <li>I can show the view of the customer in my evaluation.</li> <li>I can show some basic improvement or modification.</li> </ul>	<ul style="list-style-type: none"> <li>I can test and evaluate my product against the specification.</li> <li>I can consider the views of customers and produce short reports on the findings</li> <li>With detail I can identify improvements and modifications</li> </ul>	<ul style="list-style-type: none"> <li>I can evaluate my product against the specification.</li> <li>I can show appropriate judgements/modifications that offer progression to future design</li> <li>In my evaluation I can produce reports showing two+ modifications to improve performance of the product.</li> </ul>
<b>Food and nutrition</b>	<ul style="list-style-type: none"> <li>I have some understanding of nutrition and health.</li> <li>I can cook 1 or 2 basic savoury dishes.</li> <li>I can use 1 or 2 basic techniques for preparing and cooking food.</li> <li>I understand the purpose of 1 or 2 different ingredients in a recipe</li> </ul>	<ul style="list-style-type: none"> <li>I have some understanding of nutrition and how it relates to health.</li> <li>I can cook some basic savoury dishes sufficient to feed myself and others.</li> <li>I can use 3 or 4 basic techniques for preparing and cooking food Eg) weighing and mixing ingredients, applying heat in different ways.</li> </ul>	<ul style="list-style-type: none"> <li>I understand that proper nutrition is essential for good health.</li> <li>I can cook more basic savoury dishes sufficient to feed myself and others.</li> <li>I can use more than 4 basic techniques for preparing and cooking food..</li> </ul>