

7	Design	Make	Evaluate	Technical Knowledge Cooking and nutrition
7 Mastered	I can develop alternative ideas for a product and adapt recipes and then model them and talk about choices made.	I can prepare an ordered sequence for making a product, check the quality of work when making and work confidently and accurately independently	I can evaluate in detail a finished product against the design specification by saying how it works, what materials have been used and why and how well it has been made, and use the information to suggest improvements to the design	I can create more complex ideas for food products and work with confidence and independence  I can use the correct materials and processes with confidence and change ways of working if required
7 Secure	I can use questionnaires to carry out a survey and record and explain findings and take the views of others into account when designing and specify who will use the product.  I can identify the needs of individual consumers when selecting ingredients for family meals. I can draw, colour and annotate ideas to say how they will work, what materials will be used and who will use them.	I can produce detailed step by step plans for making, showing equipment, materials and processes to be used.  I can follow plans for making and use a variety of materials and components with some accuracy, and pay attention to quality of finish when making	I can write about products and explain how they work and how they are assembled  I can evaluate what works well with the products and what could be improved	I can use equipment accurately, safely and with confidence to produce high quality products  I can use more advanced levers and linkages to make the toy move.
7 Developing	I can use knowledge of existing products to list a range of key features and ingredients to guide thinking about designing a product  I can produce a range of annotated design ideas and can explore ideas through modelling and tasting.  I can produce annotated research that informs my designing	I can produce clear step by step plans for making a product using a storyboard or list of tasks  I can select and use tools and equipment carefully and safely and think about the quality of work to achieve a good finish to the product	I can evaluate products write notes and sketch to say how they work and are assembled.  I can analyse products using adjectives, star diagrams and senses.  I can evaluate products in greater detail and give positives and negatives	I can work competently with a range of cooking techniques with some teacher input  I can show understanding of materials when creating products.
7 Emerging	I can identify who a product is for when designing and talk to people about what they need from a product  I can produce labelled drawings and model an idea in card to work out some parts of a design  I can gather information through research and tasting.	I can list a number of tasks to follow and talk about the equipment needed to work with and the materials and ingredients required  I can use tools carefully and safely, mark out and measure materials and weigh ingredients, and follow health and safety recommendations	I can produce labelled sketches and make notes about products recognising the positives and negatives	I can follow health and safety guidelines and make simple meals with teacher guidance.  I can use levers to produce a moving toy.