Year 8 Design & Technology			
1 Research & Analysis (Resistant Materials - Box)	 Can identify some areas to research linked generally to the design brief Can carry out research into some existing products and explain good features of designs. Can write some feasible specification points for their box 	 Can identify areas to research linked to design brief. Can carry out research into existing products and explain good features of designs that they might use with their own designs and why. Can write at least 1 feasible specification point for each part of ACCESSFM which has some links to research. 	 Can identify some specific areas to research linked to design brief. Can carry out independent research. For example, using online resources, questioning customer or taking measurements. Can explain how research will influence their designs and specification Can write one or more feasible specification point for each aspect of ACCESSFM which reflects what they have learnt from their research.
2 Designing and Developing skills (Graphics - Mug)	 Use CAD to design a basic product. An attempt to follow a specification and design for a chosen target market. Simple shapes and images produced. Some good use of colour. 	 Use CAD to design an original product. Specification mostly followed and target market identified and designed for Some more complex images created using CAD. Effective use of colour. Some variations explored. 	 Use CAD to design an original and very professional product. Specification successfully followed. Target market identified and effectively designed for. Excellent used of CAD by creating very effective images, text etc. Excellent use of colour. A range of different colour schemes produced.
3 Making skills (Food - Delicious Dinners)	 Can use equipment safely to prepare ingredients Can demonstrate food preparation skills (e.g. making a roux) with some support Can work hygienically throughout practical work The product is presented adequately 	 Can use equipment safely and with a good level of accuracy Can demonstrate an increasing range of food preparation skills independently Can identify how to store, prepare and cook dishes safely and hygienically The product shows some appropriate garnishing and is presented to a good standard Good evidence of time management with all dishes produced in the time available 	 Can independently and confidently select the correct equipment with a high level of accuracy Display a total awareness of all health and safety considerations throughout practical work Can produce a high quality well presented product with garnishing used effectively Very good evidence of time management following a recipe using the correct sequence of steps and quality control measures
4 Technical knowledge and understanding (End of Project Tests)	• To achieve between 35% and 41% in end of project tests.	• To achieve between 55% and 59% in end of project tests.	• To achieve between 72% to 79% in the end of project tests.
5 Evaluation & Testing (Textiles)	 Some self-assessment of the moodboard has been completed Some evaluation of the final design has been undertaken. A making assessment has been completed. The evaluation and modification sheet has been filled in. 	 A detailed self assessment for the moodboard has been completed. A detailed description for the final design evaluation has been written. A detailed making assessment has been completed. The evaluation and modification sheet has been completed in detail. 	 A detailed self assessment of the moodboard has been completed and acted upon. A detailed description for the final evaluation has been written explaining which initial idea you got each part of your final product from. A detailed making assessment has been completed, and improvements listed. The evaluation and modification sheet has been completed in detail and filled in by two other people.