



AIMS OF PROJECT

- To write a design specification directly related to the requirements of your family
- To successfully produce a main course meal for your family
- To work independently when following the recipe
- To present your dish to an aesthetically pleasing standard

FEEDBACK KEY

Self / Peer evaluation

Circled Teacher Feedback - where you are working at

Starred/Underlined Progress target going forward

	EMERGING	SECURE	DEEPENING	MASTERY
Design	<ul style="list-style-type: none"> • A few aspects of specification are realistic • My chosen main meal <u>meets a few</u> of the requirements in my specification. 	<ul style="list-style-type: none"> • I have written a <u>basic specification</u> • My chosen dish <u>meets most</u> of the requirements in my specification. 	<ul style="list-style-type: none"> • I have written an <u>appropriate</u> specification based on my questionnaire results • I have <u>given a reasonable explanation</u> of how my main meal <u>meets the specification</u> 	<ul style="list-style-type: none"> • I have written a <u>highly appropriate</u> design specification based on my questionnaire results • I have <u>given a detailed explanation</u> of how my main meal <u>meets the specification</u> • My idea is <u>challenging and realistic</u>
Make	<ul style="list-style-type: none"> • I have made my main course which is <u>different to the original design</u> • I required <u>frequent guidance</u> to use the equipment and complete the main meal on time 	<ul style="list-style-type: none"> • I have <u>made</u> my main course. • I have <u>used equipment with occasional guidance</u> 	<ul style="list-style-type: none"> • I have <u>successfully produced</u> my main meal • I have used <u>equipment independently</u> with accuracy • I have demonstrated a <u>range of skills</u> and presented my dish to a <u>good standard</u> 	<ul style="list-style-type: none"> • I have shown <u>precision</u> and <u>accuracy</u> throughout the making of my main meal • I have <u>used equipment independently</u>, correctly and accurately at all times • I have demonstrated a <u>wide range of skills</u> and presented my dish to a <u>very high standard</u>
Evaluate	<ul style="list-style-type: none"> • I have evaluated <u>1 aspect of my practical</u> work • I have completed a <u>basic taste test analysis</u> with little thought on how to improve sensory points • I have used <u>1-2 key words</u> (e.g. claw grip, specification) 	<ul style="list-style-type: none"> • I have evaluated <u>some stages</u> of my practical work • I have completed a <u>basic taste test analysis</u> and identified <u>2</u> ways to improve • I have used <u>1-2</u> key words (e.g. simmering, specification) 	<ul style="list-style-type: none"> • I have evaluated my work at every stage of the practical and <u>justified most</u> of my thoughts • I have <u>completed a taste test analysis</u> and identified <u>3 points</u> to improve • I have used a <u>range of key words</u> (e.g. simmering, specification) 	<ul style="list-style-type: none"> • I have evaluated my work at every stage of the practical and <u>fully justified</u> my thoughts. • I have completed a <u>detailed taste test analysis</u> and identified <u>4 or more</u> specific points to be improved • I have used a <u>wide range of key words</u> (e.g. simmering, specification) • I have completed the <u>cost & nutritional analysis</u> of my meal using JR
Communicate	<ul style="list-style-type: none"> • Most aspects of my booklet are presented to an <u>acceptable standard</u>. • I know some of the equipment I will need for the practical • My time plan needs completing 	<ul style="list-style-type: none"> • I have presented my booklet to an <u>acceptable standard</u>. • I know most of the equipment I will need for the practical • I have completed a rough time plan 	<ul style="list-style-type: none"> • I have presented my booklet to a <u>good standard</u>. • I <u>know</u> the ingredients and equipment needed • I have completed a <u>fairly accurate time</u> plan 	<ul style="list-style-type: none"> • I have presented my booklet to an <u>exemplary standard</u>. • I have accurately <u>planned the equipment</u> needed and <u>clearly understand</u> the role of each ingredient • I have completed a <u>realistic</u> time plan

ATTITUDE TARGET

As well as a progress target starred/underlined above, you will also be set an attitude target to help you to continue to make progress in Design Technology

Fully focussed during classwork / practical work	
Don't distract others, don't get distracted easily	
Positive outlook in lessons	
Fully equipped and prepared	
Use time more efficiently – get more done	

Listen carefully and ask questions during pre practical discussion to address misconceptions	
Use specific keywords to demonstrate a deeper understanding	
Take more initiative – read the recipe the evening before to help improve your independence	
Complete all tasks on time – meet deadlines in both practical and theory lesson	
Take responsibility/care for your work	

Continue to maintain such an excellent standard	
Continue to maintain such an excellent attitude	
Be punctual to every lesson	
Challenge yourself!	
Be polite to your peers at all times	

PROGRESS MADE SO FAR

Towards expected

Expected

Good

Exceptional