

Key Performance Indicators	Year 8 Milestones - D.T
To master practical skills	I can produce plans including how to set about tasks.
	I can select from and use specialist tools, techniques, processes, equipment and machinery precisely.
	I can select from and use a wider, more complex range of materials, components and ingredients, taking into account their properties.
	I can follow procedures for safety and hygiene and understand the process of risk assessment.
	I can use a broad range of manufacturing techniques including handcraft skills and machinery to manufacture products.
	I can select from and apply a range of finishing techniques to a range of materials including textiles, polymers and woods.
	I can select and use appropriate tools and equipment safely when preparing and cooking food.
	I can recognise when it is necessary to develop a new skill or technique.
	I can make simple use of planning tools (Gant Chart.)
	I can communicate my plans clearly so that others can implement them.
	To design, make, evaluate
I can use specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations.	
I can develop and communicate design ideas using annotated sketches.	
I can understand the properties of smart materials and incorporate them in products they design.	
I can produce detailed plans for manufacture.	
I can produce 3D models to develop and communicate ideas.	
I can take into account personal preferences and socio-economic aspects when developing food products.	
I can use 2D and begin to use 3D CAD packages to model my ideas.	
I can test, evaluate and refine my ideas and products against a specification, taking into account the views of the intended users and other interested groups.	
I can investigate and analyse new and emerging technologies.	
I can investigate and analyse the positive and negative impact that products can have in the wider world.	

and improve	I can show knowledge about an increasing range of designers, engineers, chefs, technologists and manufactures and be able to relate their products to my own designing and making.
	I can select appropriate methods to evaluate my products in use and modify them to improve performance.
	I can produce short reports, making suggestions for improvements.
	I can investigate and analyse products I am less familiar with.
	I can develop design specifications that include a wider range of requirements such as environmental, aesthetic, cost, maintenance, quality and safety.
	I can research the health and wellbeing, cultural, religious and socio-economic contexts of my intended users.
	I can use an approach of biomimicry to generate creative ideas.
	I can give oral and digital presentations.
	I can use an approach of user-centred design to generate creative ideas.
To use technical knowledge	I can use learning from mathematics and science to help design and make products that work.
	I can understand the properties of materials and how they can be used to advantage.
	I can competently use a range of cooking techniques (example, selecting and preparing ingredients; using utensils and electrical equipment.)
	I can classify materials by structure – thermoplastic and thermosetting plastics.
	I can recognise the properties of materials – plastic.
	I can recognise the properties of textile fibre fabrics – plain and woven.
	I can understand where and how food is produced and sold.
	I can understand that advertising can influence what people choose to eat.
	I can understand that people choose different types of food and that this may be influenced by availability, season, need, cost, minimal packaging, where the food is produced, culture, religion and peer-pressure.
	I can understand cost when helping to shop for food and cook and make use of the main information on food labels.

To master cooking  
and nutrition

I can understand that food safety means preventing contamination, spoilage and decay when handling and storing food.

I can understand how to use good food safety practices when getting ready to store, prepare and cook food.

I can understand how to use information on food labels to store food correctly.

I can understand how to use awareness of taste, texture and smell to decide how to season dishes and combine ingredients.

I can understand how to use and adapt their own recipes.

I can understand how to cook a repertoire of predominantly savoury dishes to feed myself and others a varied and healthy diet.

I can understand how to use a broader range of preparation techniques and methods when cooking – (stir frying, blending.)

I can understand about the influence of food marketing, advertising and promotion on my own diet and purchasing behaviour.