

Textiles Key Stage 3 Assessment Criteria

Design Skills Success Criteria:

Accomplished	<ul style="list-style-type: none"><input type="checkbox"/> I have completed 6 design ideas and have coloured, labelled and explained in detail how they meet my specification<input type="checkbox"/> I have completed a high quality final design idea to show all its design features and is detailed enough for someone to use it to make my cushion<input type="checkbox"/> I have asked others their opinions of my designs and have changed my designs accordingly<input type="checkbox"/> I have labelled my idea in depth including all aspects of the design specification
Skilled	<ul style="list-style-type: none"><input type="checkbox"/> I have completed 6 realistic, detailed design ideas and have coloured, labelled and explained how they meet my specification.<input type="checkbox"/> I have completed a high quality final design idea to show all its design features<input type="checkbox"/> I have asked others their opinions of my designs and have changed my designs accordingly<input type="checkbox"/> I have labelled my idea in depth including all aspects of the design specification
Competent	<ul style="list-style-type: none"><input type="checkbox"/> I have completed at least 4 design ideas and have coloured and labelled them<input type="checkbox"/> I have explained why I have chosen these designs and how they meet the design specification<input type="checkbox"/> My final design idea uses some features from my design ideas<input type="checkbox"/> I have labelled my idea with the decorative techniques I will use<input type="checkbox"/> I have completed a final manufacturing specification
Improved	<ul style="list-style-type: none"><input type="checkbox"/> I have completed at least 4 design ideas and have coloured and have labelled some parts of them.<input type="checkbox"/> I have named my target market

Assessment of: planning and making skills

Success Criteria:

	Planning	Use of tools and equipment	Making skills
Accomplished 4	<ul style="list-style-type: none"> <input type="checkbox"/> I listed all of the equipment and materials needed and considered the cost of making my product <input type="checkbox"/> I produced a detailed production flow chart with timings, and safety and quality points 	<ul style="list-style-type: none"> <input type="checkbox"/> I used correct equipment consistently and with precision and showed another student how to use the equipment <input type="checkbox"/> I used other specialist equipment with precision to enhance my project when directed by my teacher and could demonstrate how to use the equipment to another student 	<ul style="list-style-type: none"> <input type="checkbox"/> I helped others to thread their needles and use the sewing machines <input type="checkbox"/> All of my stitching follows the correct route <input type="checkbox"/> I have made a high quality product <input type="checkbox"/> I have included appliqué, and 2 other features on my cushion <input type="checkbox"/> I finished my cushion on time and helped other students
Skilled 3	<ul style="list-style-type: none"> <input type="checkbox"/> I listed all of the equipment and materials needed <input type="checkbox"/> I produced a detailed production flow chart with timings, and safety points 	<ul style="list-style-type: none"> <input type="checkbox"/> I used correct equipment consistently and with precision <input type="checkbox"/> I used other specialist equipment to enhance my project when directed by my teacher 	<ul style="list-style-type: none"> <input type="checkbox"/> I managed to thread my needle myself <input type="checkbox"/> All of my stitching follows the correct route <input type="checkbox"/> I have made a good quality product <input type="checkbox"/> I have included appliqué and , machine embroidery on my cushion. I finished my cushion on time
Competent 2	<ul style="list-style-type: none"> <input type="checkbox"/> I listed most of the equipment and materials needed <input type="checkbox"/> My production flow chart include basic instructions 	<ul style="list-style-type: none"> <input type="checkbox"/> I used the correct equipment throughout the project <input type="checkbox"/> I used the equipment independently, safely and accurately 	<ul style="list-style-type: none"> <input type="checkbox"/> I managed to thread my needle myself most of the time <input type="checkbox"/> Most of my stitching follows the correct route <input type="checkbox"/> Most of the stitching on my cushion is straight/tidy <input type="checkbox"/> I have included appliqué on my cushion <input type="checkbox"/> I finished my cushion with some help
Improved 1	<ul style="list-style-type: none"> <input type="checkbox"/> I listed some of the equipment and materials needed <input type="checkbox"/> I did not finish my production flow chart 	<ul style="list-style-type: none"> <input type="checkbox"/> I used the correct equipment when shown by my teacher <input type="checkbox"/> I used some of the equipment accurately and safely 	<ul style="list-style-type: none"> <input type="checkbox"/> I tried to thread the needle by myself <input type="checkbox"/> some of my stitching follows the correct route on the machine test <input type="checkbox"/> Some of the stitching on my cushion is not very straight/tidy <input type="checkbox"/> I have included appliqué on my cushion <input type="checkbox"/> I did not finish my cushion

Food Key Stage 3 Assessment Criteria

	Improving (I cannot do this very well)	Competent (I can do this quite well)	Skilled (I can do this well)	Accomplished (I can do this well and show others)
Food preparation, cooking and nutrition				
I know which foods need to be stored in a refrigerator				
I know how to store, prepare and cook food safely and hygienically				
I know how to select and prepare ingredients.				
I know how to use utensils (vegetable knives, peelers, graters)				
I can use the bridge and claw method				
I know how to apply heat in different ways (melting, baking grilling)				
I know how to adapt and use their own recipes				
I know the importance of a healthy and varied diet as depicted in The eatwell guide and Eight tips for healthy eating				
I know that food provides energy and nutrients in different amounts; that they have important functions in the body; and that people require different amounts during their life.				
I know how to taste and cook a broader range of ingredients and healthy recipes, accounting for a range of needs, wants and values.				
I know how to actively minimise food waste such as composting fruit and vegetable peelings and recycling food packaging				
I know how to modify recipes and cook dishes that promote current healthy eating messages				
I fully understand how to use a hob independently.				
I fully understand how to use an oven with some support.				
Kitchen Procedures				
I understand the basic principles of personal hygiene and kitchen hygiene and safety.				
I know how to keep my work area tidy and well organised.				