

Key Performance Indicators	Year 7 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 investigate and develop skills in modifying the appearance of materials (textiles) –dying and applique.
	I can produce costings using spreadsheets for products I design and make.
	To design, make, evaluate and improve
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 I 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.	

	I can recognise 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 evaluate my products against my original specification and identify ways of improving them.
	I can actively involve others in the testing of my products.
	I can investigate and analyse products through disassembly to determine how they are constructed and function.
	I can develop detailed design specifications to guide my thinking.
	I can give oral and digital presentations.
	I can use research including the study of different cultures, to identify and understand users needs.
	I can understand how products contribute to lifestyle choices.
	I can use an approach of user-centred design to generate creative ideas.
	To use technical knowledge
I can understand the properties of materials and how they can be used to advantage.	
I can competently use a range of cooking techniques.	
I can classify materials by structure – hard woods and soft woods.	
I can recognise the physical properties of materials – wood.	
I can recognise the properties of textile fibre sources – natural and synthetic.	
To master cooking and nutrition	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.
	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 my 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 taste and prepare a broader range of ingredients and healthy recipes, accounting for ethnic diversity.
	I can understand how to compare the cost of food when planning to eat out or cook at home.