

The Technology curriculum is broken down into 3 sub-areas of Computing, Design & Technology and Food Technology. Within each sub area the assessed competencies centre around designing, making and knowledge, which will be formally assessed during each rotation. Each student will explore the curriculum as a 12 week rotational scheme, enabling a breadth of skills to be experienced creatively in the whole of Key Stage 3.

Mid-Year Expectations		End of Year Expectations
Higher Prior Attainer	<ul style="list-style-type: none"> Students use key terms competently throughout written work. Students make dishes using complex skills, independently and sometimes help other students with their practical work. Students calculate the cost of making dishes. Students understand the function of ingredients used in a variety of dishes. 	<ul style="list-style-type: none"> Students adapt recipes by changing relevant ingredients based on cultural research and / or to make products more sustainable. Students evaluate products in detail and how they impact on the environment and can recommend seasonal and sustainable products to reduce food miles. Students explain how products could be improved with justifications taking in to account the needs of intended user. Students demonstrate innovative ideas in food products.
Middle Prior Attainer	<ul style="list-style-type: none"> Students use key terms appropriately with work. Students modify and work from students' own method where appropriate. Students use ingredients and equipment safely and competently. Students make their dishes using a range of medium and complex skills. 	<ul style="list-style-type: none"> Students adapt recipes by changing relevant ingredients based on cultural research and / or to incorporated seasonal ingredients. Students explain how to improve products by changing the recipe and cooking methods. Students explain how international cuisine can have a negative impact on the environment and how to reduce food miles. Students demonstrate creative ideas in food products.
Lower Prior Attainer	<ul style="list-style-type: none"> Students sometimes use key terms in their written work. Students use equipment safely and correctly with little or no help. Students make dishes to a good standard. Students use adjectives appropriately when evaluating products. 	<ul style="list-style-type: none"> Students adapt recipes by changing relevant ingredients based on cultural research and / or to make the dish healthier. Students describe how to improve ideas through changing ingredients. Students understand and explain what a healthy diet is. Students understand how international cuisine can have a negative impact on the environment.

