



Design and Technology Grade Descriptors

Food and Nutrition

Key Concepts and Skills	Developing	Proficient	Confident	Mastery
Food Safety and Hygiene	Understands basic hygiene rules and applies them with reminders.	Applies hygiene and safety rules correctly in most situations.	Maintains high standards of hygiene independently.	Demonstrates exemplary and consistent food safety practice.
Food Preparation Skills	Uses basic tools with support.	Uses a range of food preparation tools safely and competently in most contexts.	Demonstrates accuracy, control and efficiency in the use of food preparation utensils.	Works with speed, precision and competence when using food preparation utensils and equipment.
Understanding Nutrition	Identifies basic nutrients. May confuse fats and sugars.	Understands the function of nutrients in some contexts.	Understands and explains nutritional knowledge when discussing their dishes.	Justifies food choices using detailed nutritional understanding when discussing their dishes and ways to improve.
Ingredient Knowledge	Identifies common ingredients.	Explains how ingredients affect the appeal of the final product.	Selects ingredients for function, flavour and nutrition.	Uses in-depth ingredient knowledge to refine and adapt recipes for individuals.
Recipe Adaptation	Follows a recipe with support.	Makes simple adaptations to recipes.	Adapts recipes independently to meet needs.	Creates and refines recipes creatively and purposefully.
Planning and Organisation	Needs support to plan tasks.	Plans practical tasks with guidance.	Plans effectively to manage time and resources.	Works independently with excellent organisation and timing.

Making Quality	Produces basic outcomes with some support.	Produces functional, consistent outcomes.	Produces high-quality dishes that look finished and well made.	Produces dishes of exceptional quality and finish; final product looks appealing.
Evaluation and Improvement	Gives simple opinions without reference to sensory aspects or ingredients.	Identifies some strengths and possible improvements.	Evaluates against criteria using sensory and technical vocabulary.	Critically evaluates and refines outcomes with insight, referring to ingredients and scientific aspects..

Textiles

Key Concepts and Skills	Developing	Proficient	Confident	Mastery
Materials and Fabric Knowledge	Identifies basic fabrics and materials.	Explains basic fabric properties, such as texture, strength, or flexibility.	Selects fabrics based on their properties and the intended purpose.	Justifies fabric choices using detailed and accurate technical knowledge.
Construction Techniques	Uses basic stitching techniques with guidance.	Joins materials accurately using suitable construction techniques.	Selects and applies construction techniques independently and effectively.	Combines construction techniques accurately to produce high-quality, professional outcomes.
Use of Tools and Equipment	Uses tools safely with close support.	Uses tools correctly and safely.	Uses tools confidently and accurately.	Demonstrates excellent control and consistently safe working practices.
Pattern and Template Use	Uses templates with support.	Follows patterns accurately.	Modifies patterns independently and effectively.	Designs and adapts patterns with accuracy, precision, and creativity.
Surface Decoration	Uses basic textile decoration techniques with some control and simple design choices.	Uses textile decoration techniques accurately and consistently.	Selects and combines textile decoration techniques well, showing creativity and good control.	Applies textile decoration techniques creatively and accurately to produce a high-quality, professional finish.

Making Quality	Produces outcomes with limited accuracy.	Produces functional outcomes.	Produces high-quality outcomes that meet design specifications.	Produces exceptional outcomes with precise construction and a refined, professional finish.
Design Development	Develops ideas with support.	Develops ideas through testing and refinement.	Develops ideas independently and creatively.	Produces exceptional outcomes with precise construction and a refined, professional finish.
Evaluation	Gives simple feedback on own or others' work.	Identifies strengths and areas for improvement.	Evaluates work against design criteria.	Critically evaluates and refines work with detailed insight and thoughtful reasoning.

Graphic Communication

Key Concepts and Skills	Developing	Proficient	Confident	Mastery
Visual Communication	Communicates ideas simply.	Communicates ideas clearly using drawings.	Communicates ideas confidently and effectively.	Communicates ideas with impact and professional clarity.
Drawing Skills	Uses basic drawing techniques.	Uses drawing techniques accurately.	Uses drawing techniques confidently and fluently.	Demonstrates exceptional accuracy, control and style.
Use of Colour and Typography	Uses colour and text simply.	Applies colour and font choices appropriately.	Uses colour and typography purposefully.	Uses colour and typography expressively and strategically.
Digital / CAD Skills	Uses digital tools with support.	Uses digital tools competently.	Uses digital tools confidently and independently.	Produces professional-quality digital outcomes.

Layout and Composition	Arranges elements simply.	Organises layouts clearly.	Uses layout principles effectively.	Creates dynamic, engaging compositions.
Audience and Purpose	Identifies basic audience needs.	Designs with audience in mind.	Tailors designs clearly to purpose and audience.	Designs strategically to influence and communicate meaning.
Design Development	Develops ideas with support.	Develops ideas through refinement.	Explores alternatives independently.	Develops original ideas with strong personal style.
Evaluation	Gives simple opinions.	Explains strengths and improvements.	Evaluates using appropriate terminology.	Critically evaluates with depth and justification.