



Which Band are you?

Band	Bloom's Link	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
3	State, Label	I can state the key parts of my design I can label the good points of a previous design	I can use some tools safely and require help. I make products that fit some of the success criteria	I can state what is good about my product from my point of view.	I know the basic names of material e.g. wood, plastic etc. I can label key equipment with its name.	I can name a nutrient used by the body I can cook some products with help.
4	Knowledge Label, List, Name	I can produce one idea that meets the user's needs I can list or label the main steps to produce my design.	I can use basic tools safety with help. I often need to seek help during practical lessons and products are rarely finished. I know the name of the basic equipment used in the making of my product.	I can list positives of my product. I can label the good parts of my product.	I can list the names of materials used in a product. I can label the key parts of an electrical circuit	I can identify a range of ingredients I can name basic utensils and electrical equipment I can name the sections of The Eatwell plate. I know the importance of cleaning, preventing cross-contamination and thoroughly cooking food
5	Comprehension Describe, Summarise	I can describe a range of different ideas which meet the user's needs I can describe the main steps needed to produce my design in a step by step plan.	I can use basic tools safely with minimal help. I am accurate when using tools and ensure my product is finished to a good standard.	I can describe the positives and weaknesses of my product and give ways the design could be improved. I can summarise other people's opinions of my product.	I can describe the properties of materials used in my product I can explain the functions of the key parts of a circuit	I can cook a range of predominantly savoury dishes to feed myself and others a healthy and varied diet. I can describe how to actively minimise food waste such as composting peelings and recycling food packaging. I can describe the 8 healthy eating tips. I can describe the importance of three key nutrients and the function within a healthy body.
6	Application Modify, Discuss, Argue	I can apply information from different sources to modify my designs I can apply my knowledge of different cultures, beliefs and sources of materials to the design process I can produce a detailed step-by-step plan which includes possible modifications	I can use a wider range of tools safely with minimal help. I can modify the product and finish the product to a very good standard. If I have a problem, I can usually solve this myself	I can discuss the strengths and weaknesses of my product/design and offers ways in which it can be modified. I can discuss how my product would compare to other similar products on the market.	I can discuss my select materials based upon their working properties. I can discuss how alternative materials could also be used. I can apply my knowledge of forces/circuits to create a working product.	I can apply rules of how to store, prepare and cook food safely and hygienically, I can modify recipes and cook dishes that promote current healthy eating messages or are tailored to different dietary requirements
7	Analyse	I can analyse in detail a range of existing products looking at strengths, weaknesses and linking this to my designs. I can design a range of creative ideas which take into account an analysis of existing products.	I can select the correct tools needed for the job and am able to use this independently. I can produce a high skilled product to a high standard finish. If I have a problem, I am able to adapt my design to solve this.	I can suggest tests for my product and analyse whether it is fit for purpose. I can analyse the strengths and weaknesses of my product/design taking into account the information found out at the start of the project.	I can analyse the suitability of different materials to my designs- discussing the properties to create a successful outcome. I can analyse/include the use of CAD/CAM within my product	I can analyse taste, texture and smell to decide how to season dishes and combine ingredients to produce a suitable dish. I can cook a broader range of ingredients and healthy recipes, accounting for a range of needs, wants and values. I can use a wider range of cooking techniques.
8	Synthesis Link Ideas	I can complete several pieces of research independently and link the findings to improve my designs. I can produce a flow chart which includes a wide range of information including quality control and health and safety considerations	I can select a wider range of tools, knowing the pros and cons of each, and use these independently. I work in a very organised manner and often refer to my detailed plan to ensure a high quality finish. I am able to link in the use of techniques from other technology disciplines to enhance my product.	I can do all of the above and: I can suggest additional techniques which could enhance the overall finish and complexity of my product. I can test my product against my design criteria and whether it is fit for the user. I can suggest where changes have been made to the process and how this has impacted on the product. I can link my product with a wide range of social, cultural, moral, ethical, sustainability and environmental issues.	I can do all of the above and: I can link my knowledge of materials to create a fully functional solution. I can create advanced mechanical products which enable changes in movement and force. I can link the use of Smart materials within my designs/products.	I can do all of the above and: I can use nutrition information and allergy advice panels on food labels to help make informed food choices, I can use date-mark and storage instructions when storing and using food and drinks I can create and cook a meal plan for a given situation, taking into account the nutritional requirements of that group of people.
8+	Evaluation Assess, Justify, Critique, Criticise	I can assess/critique both my designs; and those of others' to produce a creative set of designs. I can fully justify the choices I have made for my designs. I am able to constructively criticise the design ideas of others. I can produce a flow chart which includes a very detailed range of information including quality control and health and safety considerations. This could be used by someone else to replicate my product.	I am able to use all tools to create a high level finished product. I am able to link in the use of techniques from other technology disciplines to enhance my product and justify their use. I can criticise, assess and evaluate the method given and modify it yet still producing a high quality outcome.	I can do all of the above and: I can critique my product with reference to a wide range of social, cultural, moral, ethical, sustainability and environmental issues.	I can do all of the above and: I can fully justify and critique the use of selected materials in existing products based upon their working properties. I can assess and evaluate the use of materials in my own design outcome.	I can do all of the above and: I can assess/critique both my food products; and those of others' to produce a creative and exciting finished product. I can fully justify the choices I have made when cooking/preparing food. I can evaluate the success of my product using nutritional analysis software and modify

Understanding your Band: If you get a "c" after the band that means you are a beginner, "b" means you are safely in that band, and "a" means you are an expert in that bank and close to the next one!