

KS3 Design & Technology Assessment Grid

Progression Model: Developing → Emerging → Secure → Working Beyond

Aligned with the National Curriculum for KS3 Design & Technology

Year 7 – Resistant Materials: Tangram Puzzle

Skill Area	Developing	Emerging	Secure	Working Beyond
Measuring & Marking	Measures roughly ($\pm 5\text{mm}$), limited accuracy	Measures accurately ($\pm 2\text{mm}$), checks once	Precise measurement ($< 1\text{mm}$), checks consistently	Uses marking tools with confidence, adjusts plan to improve accuracy
Cutting & Sawing	Uses saw with support	Safe technique, some uneven edges	Straight accurate cuts	Exceptional precision and finish; demonstrates support for others
Surface Finishing	Rough sanding, uneven	Smooth finish with guidance	Smooth, even, safe edges	Polished finish, considers aesthetic and tactile quality

Year 8 – Resistant Materials: Desk Tidy

Skill Area	Developing	Emerging	Secure	Working Beyond
Measuring & Marking	Inconsistent	Accurate, uses try square	Consistent precision	Anticipates material waste, optimises measurements
Designing and cutting a motif from acrylic	Basic design, simple sawing technique	Developed design with technical sawing angles	Complex design with accurate planning and	Achieves professional fit, supports peers with technique

			development and finish	
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Year 9 – Resistant Materials: Book Rack

Skill Area	Developing	Emerging	Secure	Working Beyond
Cutting & Jointing	Loose fit	Functional joint	Tight, accurate joint	Exceptional fit and alignment; confident with multiple joint types
Design & Evaluation	Describes what was done	Identifies strengths/weaknesses	Reflects critically	Suggests design improvements with full justification and sketches

Year 7 – Textiles: Hand Sewing Skills

Skill Area	Developing	Emerging	Secure	Working Beyond
Hand Sewing	Uneven stitches	Even stitches	Consistent, durable seams	Decorative stitches used for function and design enhancement
Decoration	Limited creativity	Adds embellishments	Neat, considered design	Original creative design that shows personal style

Year 8 – Textiles: Stuffed Bird

Skill Area	Developing	Emerging	Secure	Working Beyond
Sewing Accuracy	Uneven seams	Neat seams	Consistent seam allowance	Complex stitching techniques used for strength and decoration

Stuffing & Assembly	Uneven stuffing	Even stuffing	Well-shaped product	Excellent 3D form, professional finish
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Year 9 – Textiles: Dog Doorstop

Skill Area	Developing	Emerging	Secure	Working Beyond
Pattern Cutting	Needs support aligning patterns	Accurate cutting	Precise and efficient layout	Adjusts patterns to modify design for purpose
Machine Sewing	Inconsistent seams	Safe, neat seams	Consistent seam allowance	Confidently uses advanced stitches or zip/button features

Year 7 – Food: Basic Skills & Nutrition

Recipe / Skill Area	Developing	Emerging	Secure	Working Beyond
Knife Skills – Carrot	Can chop under supervision, uneven pieces	Uses correct grips, pieces fairly even	Consistently even slices/dice	Confident, precise cuts; maintains speed and safety
Pizza Toast – Grill & Knife Skills	Needs guidance, uneven cooking	Applies basic grilling safely	Controls grill temperature, even cooking	Adjusts recipe for flavour/texture, presents creatively
Cheese Scones – Rubbing In & Oven Use	Uneven texture, rough shaping	Achieves basic consistency	Correct rubbing-in technique, evenly shaped, baked	Perfect texture, consistently risen, creative presentation

Pasta Salad – Healthy Eating & Nutrition	Limited understanding of balance	Includes some vegetables/protein	Balanced, nutritionally complete meal	Designs a meal for specific dietary needs or preferences
Chicken Goujons – Breeding & Safe Handling	Needs supervision	Applies basic breading, handles safely	Even coating, understands hygiene	Innovates with flavouring, ensures full hygiene, considers portion sizes
Blueberry Muffins – Healthy Snacks	Basic mixing, uneven bake	Correct method, minor inconsistencies	Consistent texture, flavour and appearance	Adjusts recipe to improve fibre, reduce sugar, innovate flavours

Year 8 – Food: Intermediate Cookery

Recipe / Skill Area	Developing	Emerging	Secure	Working Beyond
Cheese Straws – Rubbing In & Shaping	Uneven dough, irregular shape	Basic shape and technique	Correct consistency, even shapes	Creative shaping/design, perfect texture
Mini Frittatas – Coagulation & Timing	Overcooked/undercooked	Correct cooking with guidance	Evenly set, consistent texture	Adjusts ingredients or method for flavour and texture
Chicken & Bacon Noodles –	Needs support, unevenly cooked	Applies basic	Fully cooked,	Innovates with flavours, uses

Cooking & Timing		cooking methods	balanced flavours	vegetables to enhance nutrition
Spaghetti Bolognese – Sauce Making	Under/over-thick sauce	Basic simmering technique	Balanced sauce, flavours developed	Adjusts seasoning, thickness, presentation creatively
Dutch Apple Cake – Baking & Consistency	Inconsistent texture	Basic method followed	Even bake, good texture	Creative topping/decoration , perfect consistency

Year 9 – Food: Advanced Cookery, Cost & Culture

Recipe / Skill Area	Developing	Emerging	Secure	Working Beyond
ANZAC Biscuits – Raising Agent & Baking	Uneven rise, texture issues	Uses raising agent with guidance	Even rise, consistent texture	Experiments with ingredient ratios, excellent flavour/texture
Chilli Wraps – Assembly & Safe Handling	Filling uneven, hygiene issues	Safe handling, reasonably neat	Even filling, balanced flavour	Creative presentation, adjusts spice levels or nutritional content
Pizza Pinwheels – Bread Dough & Baking	Struggles with dough, uneven bake	Dough manageable, bakes fairly evenly	Even bake, good shape	Expert dough handling, flavour & texture perfected, innovative design

Chicken Curry – Sauce Reduction & High-Risk Handling	Sauce watery/uneven, safety issues	Correct reduction with supervision	Proper consistency, safe handling	Adjusts flavours, textures, presentation, teaches peers safety
Tuna Pasta Bake – Roux & Gelatinisation	Roux lumpy, sauce uneven	Applies basic techniques	Smooth sauce, correct consistency	Adjusts thickness, flavour, optimises nutritional content
Hidden Veg Sausage Roll – Cost, Fibre & Grating	Veg poorly incorporated	Includes veg with some success	Even distribution, increases fibre	Creative cost-effective solution, maximises nutrition without affecting taste