

Year 8 Pathway G		ART	
Research	Design	Technical	
<p>Relate the work of the artist to the relevant Art movement and explain why.</p> <p>Explain your own thoughts about the work and justify your opinion using the correct artistic terminology.</p>	<p>You have made some improvement in its appearance and/or design.</p> <p>Your idea illustrates some creativity.</p> <p>You can adapt your work to create a more interesting solution.</p> <p>Your design closely reflects the artists' work.</p> <p>There is a clear improvement in the composition. The composition is good.</p> <p>Your idea culminates in a conclusion which has good creativity.</p>	<p>You can duplicate objects with improved accuracy. It is obvious what the objects are. Shapes, angles and proportions are nearly correct. Some detail may be missing.</p> <p>You can apply simple tonal elements to show the direction of light.</p>	
Make		Evaluate	
<p>You can apply materials to your work with the appropriate method and good control.</p> <p>You can mix the appropriate materials together with thought and some control to realise your intention and enhance work.</p>		<p>You can accurately identify how successful your own and others' work has been in fulfilling the success criteria.</p> <p>Analyse where your work needs developing and refining using others' work to illustrate weaknesses.</p>	

Year 8 Pathway G		Design & Technology	
Research	Design	Technical Knowledge	
<p>Interpret and use information.</p> <p>Demonstrate an understanding of users' views and take users' views into account about aesthetic and technical issues as you respond creatively to the design brief.</p> <p>Distinguish between the needs of different cuisines and dietary needs.</p> <p>Identify your own design problems and reformulate (rethink) them.</p> <p>Investigate into users' needs, correlate and analyse data.</p> <p>Respond creatively showing that you understand how culture and society are reflected in similar products.</p>	<p>Observe and take inspiration from others' designs/dishes and this is reflected in our design ideas.</p> <p>Communicate how your design ideas meet the brief and client needs and summarise which ideas/ dishes will work best.</p> <p>Your work demonstrates an understanding of materials, ingredients, processes and function.</p> <p>Explore various approaches to produce creative ideas/dishes and avoid stereotypical responses (biomimicry and user-centred approaches).</p> <p>Identify specification points to inform the design of innovative, functional and appealing products/dishes that respond to the users' needs.</p> <p>Your designs show that you understand aesthetics, ergonomics and sensory qualities.</p>	<p>Demonstrate your understanding of and use the properties of materials/ingredients and the performance of structural elements to achieve functioning solutions.</p> <p>You reflect on the environmental impact of the ingredients/materials you choose.</p> <p>You associate how more advanced mechanical systems used in their products enable changes in movement and force.</p> <p>You test and analyse your design/dish showing you understand where the product will be used.</p> <p>You justify your selection of ingredients taking into consideration the food miles and seasonality.</p>	
Make		Evaluate	Cooking & Nutrition
<p>Demonstrate using a variety of tools, equipment, processes (including CAD/CAM), materials or ingredients to create a product.</p> <p>Show an understanding of why the finish/presentation of a product/dish is important.</p> <p>Use high risk foods safely or confidently and discuss how to store, prepare and cook them.</p> <p>You work accurately and safely, using the correct tools and equipment.</p> <p>You check your work as it develops and follow methods independently.</p> <p>You explore into a range of processes/cooking techniques (including CAD/CAM) equipment, materials and identify seasonal ingredients.</p>		<p>You explain in detail, what has worked well and what could be improved to overcome the problems experienced.</p> <p>You test your work and ensure it is fit for purpose.</p> <p>You test, evaluate and refine your product showing that you understand where the product will be used.</p> <p>You ask your peers for suggestions for improvement.</p> <p>Identify new and emerging technologies and discuss how these can improve/have an impact on your products.</p>	<p>You categorise foods by their Nutrients.</p> <p>You compare different users' diets.</p> <p>You analyse different foods and the nutrients they contain.</p> <p>You discuss the impact of certain food choices on health.</p>

Year 8 Pathway R			ART		
Research		Design		Technical	
Describe the artist's work in detail including the subject matter, colour, technique and style. Relate the work of the artist to the relevant Art movement and explain why.		Your work shows some creativity through its development. You have made some improvement in its appearance and/or design. Your idea shows a link to your preparatory work including artist inspiration. Your idea illustrates some creativity.		You can duplicate objects with some accuracy. It is obvious what the objects are. Shapes, angles and proportions are nearly correct. You can apply highlights and shadows to your work.	
Make			Evaluate		
You can apply materials to your work using the appropriate method and some control. You can mix materials and combine media with some thought to realise your intention.			Describe similarities and differences between your own and others' work. You can accurately identify how successful your own and others' work has been in fulfilling the success criteria.		

Year 8 Pathway R			DESIGN & TECHNOLOGY		
Research		Design		Technical Knowledge	
You compare images of products/foods and label them. Explain what you like and don't like about each image. Explain what the term 'Food Miles' is. Interpret and use information. Demonstrate an understanding of users' views and take users' views into account about aesthetic and technical issues as you respond creatively to the design brief. Distinguish between the needs of different cuisines and dietary needs.		Your work recognises that your design/dish has to meet a range of needs. You clarify ideas using words, labelled sketches and models to communicate your design. You observe and take inspiration from others' designs/dishes and this is reflected in your design ideas. You communicate how your design ideas meet the brief and client needs and summarise which ideas/dishes will work best. Your work demonstrates an understanding of materials, ingredients, processes and function.		You explain the order of your work choosing appropriate materials/ingredients, processes, equipment and machinery including CAM. Recall which ingredients make food products rise. Demonstrate your understanding of and use the properties of materials/ingredients and the performance of structural elements to achieve functioning solutions. You reflect on the environmental impact of the ingredients/materials you choose.	
Make		Evaluate		Cooking & Nutrition	
You demonstrate using tools with some accuracy to cut, shape and assemble materials, ingredients and components. You demonstrate an understanding of the 4Cs and food safety and hygiene. Demonstrate using a variety of tools, equipment, processes (including CAD/CAM), materials or ingredients to make a product. You show an understanding of why the finish/presentation of a product/dish is important. You use high risk foods safely or confidently and can discuss how to store, prepare and cook them.		You identify and summarise what has been a success and failure. You test your product against a specification. You suggest improvements for your design. You explain in detail, what has worked well and what could be improved to overcome the problems experienced. You test your work to ensure it is fit for purpose.		You explain the terms Macronutrient and Micronutrients. You categorise foods by their nutrients.	

Year 8 Pathway O		ART		
Research	Design	Technical Knowledge	Make	Evaluate
<p>Describe the artists work in detail including the subject matter, colour, technique and style.</p> <p>Relate the work of the artist to the relevant Art movements and explain why.</p>	<p>Your design shows some inspiration from others' work.</p> <p>The composition is fairly good.</p> <p>Your work shows some creativity through its development.</p> <p>You have made some improvement to its appearance and/or design.</p> <p>Your idea shows a link to your preparatory work including artist inspiration.</p> <p>Your idea illustrates some creativity.</p>	<p>You can duplicate objects with some accuracy. It is obvious what the objects are. Shapes, angles and proportions are nearly correct.</p> <p>You can apply highlights and shadows to your work.</p>	<p>You can apply materials to your work using the appropriate method and some control.</p> <p>You can mix materials and combine media with some thought to realise your intention.</p>	<p>You can accurately identify how successful your own and others' work has been in fulfilling the success criteria.</p>

Year 8 Pathway O		DESIGN & TECHNOLOGY		
Research	Design	Technical Knowledge	Make	Evaluate
<p>You compare images of products/foods and label them.</p> <p>Explain what you like and don't like about each image.</p> <p>Explain what the term 'Food Miles' is.</p>	<p>Your work recognises that your design/dish has to meet a range of needs.</p> <p>You clarify ideas using words, labelled sketches and models to communicate your design.</p>	<p>You explain the order of your work choosing appropriate materials/ingredients, processes, equipment and machinery including CAM.</p> <p>Recall which ingredients make food products rise.</p>	<p>You demonstrate using tools with some accuracy to cut, shape and assemble materials, ingredients and components.</p> <p>You demonstrate an understanding of the 4Cs and food safety and hygiene.</p>	<p>You identify and summarise what has been a success and failure.</p> <p>You test your product against a specification.</p> <p>You suggest improvements for your design.</p>
			<p><b>Cooking &amp; Nutrition</b></p> <p>You explain the terms Macronutrients and Micronutrients.</p>	

Year 8 Pathway W					ART				
Research		Design		Technical		Make		Evaluate	
Describe the artists work in detail including the subject matter, colour, technique and style.		<p>You can create and develop an idea.</p> <p>Your design shows some inspiration form others' work.</p> <p>The composition is fairly good.</p>		<p>You can duplicate objects with success. It is clear what the object is although the line work may be a little clumsy. The shapes and angles are fairly correct.</p> <p>You can use simple shade in your work.</p>		<p>You can apply materials to your work using the appropriate method with basic control.</p> <p>You can mix materials in a simplistic way to improve work.</p>		Describe the similarities and differences between your own and others' work	

Year 8 Pathway W						DESIGN & TECHNOLOGY					
Research		Design		Technical Knowledge		Make		Evaluation		Nutrition	
<p>You compare images of products/foods and label them.</p> <p>Explain what you like and don't like about each image.</p> <p>Explain what the term 'Food Miles' means.</p>		<p>Your work recognises that your design/dish has to meet a range of needs.</p> <p>You clarify ideas using words, labelled sketches and models to communicate your design.</p>		<p>You explain the order of your work choosing appropriate materials/ ingredients, processes, equipment and machinery including CAM.</p> <p>Recall which ingredients make food products rise.</p>		<p>You demonstrate using tools with some accuracy to cut, shape and assemble materials, ingredients and components.</p> <p>You demonstrate an understanding of the 4Cs and food safety and hygiene.</p>		<p>You identify and summarise what has been a success and failure.</p> <p>You test your product against a specification.</p> <p>You suggest improvements for your design.</p>		You explain the terms Macronutrients and Micronutrients.	