

Year 9 Pathway G		ART		
Research	Design	Technical Knowledge	Make	Evaluate
<p>Analyse how artists' style influences the appearance of their work.</p> <p>Describe how you are going to replicate the key features in an artist's style in your own work.</p> <p>Gather and refine your information to demonstrate a clear understanding of how the artist's work has developed over time using appropriate images to illustrate.</p>	<p>There is a strong link with previous work and the work of artists/designers.</p> <p>You can adapt your ideas and develop your composition. The composition is very good.</p> <p>You investigate and experiment with a range of creative ideas and demonstrated very good creativity.</p> <p>The process you have been through is clearly structured and the conclusion you have arrived at is well informed and imaginative.</p>	<p>You can duplicate objects with very good accuracy and apply the correct shapes, angles and proportions including the finer detail.</p> <p>You apply a variety of tone including highlights, mid-tones and shadows to your work eliminating outlines.</p>	<p>You can apply materials to your work using the correct method with excellent control.</p> <p>You can join materials or combine media using the appropriate method with accuracy to realise your intention and refine your work.</p>	<p>Explain in some detail the changes in your method needed to achieve and improve outcome.</p> <p>You can analyse your own and others' work, pinpoint areas for improvement and explain in detail how this can be achieved.</p> <p>You can analyse your use of media and techniques and explain in detail changes needed to improve work further.</p>

Year 9 Pathway G		Design & Technology		
Research	Design	Technical Knowledge	Make	Evaluate
<p>You explore using a variety of sources of information showing that you understand the form and function of similar products.</p> <p>You respond creatively exploring and testing your design thinking.</p> <p>You research trends and patterns in current designs/dishes and suggest improvements.</p> <p>You experiment with a wide range of materials/ingredients to develop your understanding.</p> <p>You investigate form and function as well as design processes.</p> <p>You use a variety of sources of information to help you develop your ideas/dishes.</p>	<p>You recognise the importance of others' designs as you examine and modify existing ideas and explain how you have done this.</p> <p>You discuss the form and function of your design ideas.</p> <p>You communicate your ideas using 3D or mathematical modelling.</p> <p>You use others' ideas to inform your own when developing imaginative proposals.</p> <p>You use a wide range of appropriate sources when developing and modelling your ideas.</p> <p>Develop and communicate design ideas using detailed annotated sketches, and detailed plans including the information from previous pathways.</p>	<p>You develop detailed criteria for your product and explore alternative methods of manufacture.</p> <p>You research using a wide range of information when developing and modelling your ideas.</p> <p>You hypothesise and investigate the functional properties of an ingredient.</p> <p>You tabulate plans that are detailed and include timings, health and safety information as well as alternative tool/equipment suggestions and quality control.</p>	<p>You plan, sequence and categorise work logically.</p> <p>You follow detailed plans and identify alternative methods.</p> <p>You respond to problems independently.</p> <p>You work confidently using a wide range of processes, materials, ingredients and finishes, producing work to a good standard.</p> <p>Your choice of processes, materials and ingredients will show a clear understanding of their characteristics and properties.</p> <p>You demonstrate that you understand what quality is and change your approach following prototyping (modelling)/testing/trialling.</p> <p>You select seasonal produce.</p>	<p>You discuss how you can develop your product further, producing modifications.</p> <p>You explore how the product could be used.</p> <p>You gather feedback/suggestions for improvement from potential users.</p> <p>You analyse the work of past and present professionals to make comparisons in your work.</p> <p>You devise appropriate methods to test your product.</p> <p>You provide explanations for changes in the design proposal following market research data.</p> <p>You suggest changes to improve performance.</p> <p>You create a detailed research page on a designer (past or present).</p>
			Nutrition	<p>You research different Nutrients and their functions.</p> <p>You suggest modifications to food products to ensure they are nutritional.</p> <p>You compile a document explaining the importance of a healthy diet to improve the wellbeing of individuals/specific target groups.</p>

Year 9 Pathway R		ART		
Research	Design	Technical Skills	Make	Evaluate
<p>Explain your own thoughts about the work and justify your opinion using the correct artistic terminology.</p> <p>Analyse how artists' style influences the appearance of their work.</p> <p>Describe how you are going to replicate the key features in an artist's style in your own work.</p>	<p>You adapt your work to create a more interesting solution.</p> <p>You can investigate a range of creative ideas.</p> <p>There is a strong link with previous work and the work of artists/designers.</p> <p>You can adapt your ideas and develop your composition. Composition is very good.</p> <p>Your ideas demonstrate very good creativity.</p>	<p>You can duplicate objects with good accuracy applying the correct shapes, angles and proportions. Some of the finer detail may be missing. You can apply highlights, mid-tones and shadows to your work with some accuracy to show the direction of light.</p>	<p>You can apply materials to your work using the correct method with very good control.</p> <p>You can mix the appropriate materials together with care and good control to refine your work and realise your intentions.</p>	<p>Analyse where your work needs developing and refining using others' work to illustrate weaknesses.</p> <p>Explain in some detail the changes in you method needed to achieve an improved outcome.</p>

Year 9 Pathway R		DESIGN & TECHNOLOGY		
Research	Design	Technical Knowledge		
<p>You identify your own design problems and reformulate (rethink) them.</p> <p>You investigate users' needs, correlate (make comparisons) and analyse data.</p> <p>You respond creatively showing that you understand how culture and society are reflected in similar products/dishes.</p> <p>You explore using a variety of sources of information showing that you understand the form and function of similar products.</p> <p>You respond creatively exploring and testing your design thinking.</p> <p>You research trends and patterns in current designs/dishes and suggest improvements.</p>	<p>You explore various approaches to produce creative ideas/dishes and avoid stereotypical responses (biomimicry and user-centred approaches).</p> <p>You identify specification points to inform the design of innovative functional and appealing products/dishes that respond to users' needs.</p> <p>Your designs show that you understand aesthetics, ergonomics and sensory qualities.</p> <p>You recognise the importance of others' designs as you examine and modify existing ideas and explain how you have done this.</p> <p>You discuss the form and function of your design ideas.</p> <p>You communicate your ideas using 3D or mathematical modelling</p>	<p>You associate how more advanced mechanical systems used in their products enables 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> <p>You develop detailed criteria for your product and explore alternative methods of manufacture.</p> <p>You research using a wide range of information when developing and modelling your ideas.</p> <p>You hypothesise and investigate the functional properties of an ingredient.</p>		
Make	Evaluate	Cooking & Nutrition		
<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 plan, sequence and categorise work logically.</p> <p>You follow detailed plans and identify alternative methods.</p> <p>You respond to problems independently.</p> <p>You work confidently using a wide range of processes, materials, ingredients and finishes, producing work to a good standard.</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>You identify new and emerging technologies and discuss how these can improve/impact your product.</p> <p>You discuss how you can develop our product further, producing modifications.</p> <p>You explore how the product could be used.</p> <p>You gather feedback/suggestions for improvement from potential users.</p> <p>You analyse the work of past and present professionals to make comparisons in your work.</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> <p>You research different nutrients and their functions.</p> <p>You suggest modifications to food products to ensure they are nutritional.</p>		

Year 9 Pathway O					ART				
Research		Design		Technical Knowledge		Make		Evaluate	
<p>Explain your own thoughts about the work and justify your opinion using the correct artistic terminology.</p>		<p>You can adapt your work to create a more interesting solution. Your design closely reflects the artists' work. There is a clear improvement in the composition. The composition is good. 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. You can apply simple tonal elements to show the direction of light.</p>		<p>You can apply materials to your work with the appropriate method and good control. You can mix the appropriate materials together with thought and some control to realise your intention and enhance work.</p>		<p>Analyse where your work needs developing and refining using others' work to illustrate weaknesses.</p>	

Year 9 Pathway O					DESIGN & TECHNOLOGY				
Research		Design		Technical Knowledge		Make		Evaluate	
<p>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. You distinguish between the needs of different cuisines and dietary needs. Identify your own design problems and reformulate them. Investigate into users' needs, correlate (make comparisons) and analyse data. You respond creatively showing that you understand how culture and society are reflected in similar products/dishes.</p>		<p>You observe and take inspiration from others' designs/dishes and this is reflected in your design. 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 explore various approaches to produce creative ideas/dishes and avoid stereotypical responses (biomimicry and user-centred approaches) You identify specification points to inform the design of innovative, functional and appealing products/dishes that respond to the users' needs. Your designs show that you understand aesthetics, ergonomics and sensory qualities.</p>		<p>You 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. You associate how more advanced mechanical systems used in their products enables changes in movement and force. You test and analyse your design/dish showing you understand where the product will be used. You justify your selection of ingredients taking into consideration the food miles and seasonality.</p>		<p>You demonstrate using a variety of tools, equipment, processes (including CAD/CAM), materials or ingredients that create 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, discuss how to store, prepare and cook them. You work accurately and safely using the correct tools and equipment. You check your work as it develops and follow methods independently. 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. You test your work to see if it is fit for purpose. You test, evaluate and refine your product showing that you understand where the product will be used. You ask your peers for suggestions for improvement. You identify new and emerging technologies and discuss how these can improve/impact on your product.</p>	
					<p>Cooking & Nutrition</p> <p>You categorise foods by their nutrients. You compare different users' diets. You analyse different foods and the nutrients they contain. You discuss the impact of certain food choices on health.</p>				

Year 9 Pathway W		ART		
Research	Design	Technical Knowledge	Make	Evaluate
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.	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.	You can accurately identify how successful your own and others' work has been in fulfilling the success criteria.

Year 9 Pathway W		DESIGN & TECHNOLOGY		
Research	Design	Technical Knowledge	Make	Evaluate
Interpret and use information. You demonstrate an understanding of users' views and take them into account about aesthetic and technical issues as you respond creatively to the design brief. You distinguish between the needs of different cuisines and dietary needs	You observe and take inspiration from others' designs/dishes and this is reflected in your design ideas. You communicate how your design ideas meets 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 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.	You demonstrate using a variety of tools, equipment, processes (including CAD/CAM), materials or ingredients to create 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 discuss how to store, prepare and cook them	You explain in detail, what has worked well and what could be improved to overcome the problems experienced. You test your work to see if it is fit for purpose.
			Cooking & Nutrition	
			You categorise foods by their nutrients.	