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| **Cooking and Nutrition** | **Design Skills** |
| * Can they describe what they do to be both hygienic and safe?
* How have they presented their product well?
* Can they explain how their product should be stored with reasons?
* Can they set out to grow plants such as cress and herbs from seed with the intention of using them for their food product?
* Can they set out to grow their own herbs with a view to using them in a product, taking account of time required to grow different foods?
 | Developing, planning and communicating ideas | Working with tools, equipment, materials and components to make quality products | Evaluating processes and products |
| * Can they come up with a range of ideas after they have collected information?
* Do they take a user’s view into account when designing?
* Can they produce a detailed step-by-step plan?
* Can they suggest some alternative plans and say what the good points and drawbacks are about each?
 | * Can they explain why their finished product is going to be of good quality?
* Can they explain how their product will appeal to the audience?
* Can they use a range of tools and equipment expertly?
* Do they persevere through different stages of the making process?
 | * Do they keep checking that their design is the best it can be?
* Do they check whether anything could be improved?
* Can they evaluate appearance and function against the original criteria?
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