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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? |