

**DESIGN TECHNOLOGY Assessment and Feedback Overview for 2023/24 only** (this is a one year assessment guide which follows a rolling programme until Food curriculum lines with our full KS3 DT curriculum)

At Callerton Academy, student understanding is checked every lesson by their subject teacher through a range of teaching and learning strategies. We have three clear assessment points, one per term, which is used to formally assess student progress and understanding. Subject leaders build in other opportunities to assess students throughout the year and adapt their curriculum to support student progress. As we are a growing school, we have thought about how we assess students over their five years at Callerton Academy and will update this guide for Key Stage Four in the Summer Term of 2023-24.

<b>Termly Assessment:</b> This includes one key piece of assessed work per term				<b>Other Assessment Activities</b>
<b>Year</b>	<b>Autumn Term</b>	<b>Spring Term</b>	<b>Summer Term</b>	
7	<p><b>Food and cooking</b></p> <p>60% mark awarded for assessment of knowledge of equipment and tools, basic practical skills, principles of food hygiene and safety, origin and simple functions of ingredients, healthy eating and <i>The Eatwell Guide</i>, food choice.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p><b>Food and cooking</b></p> <p>60% mark awarded for assessment of knowledge of energy and how needs change through life, key nutrients, sources and functions and food science.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p><b>Media Stand</b></p> <p>60% mark awarded for assessment of knowledge of designing for a user, basic materials, 2D and 3D drawing, Design modelling, Working with wood, hand tools, pillar drill, disc sander, scroll saw wood finishes, working to tolerance.</p> <p>40% mark awarded for outcome of practical work and evaluation.</p>	<p><b>Learning journey booklet</b></p> <p>Pupils track their progress in food projects (cooking, nutrition, food provenance, ingredients and creativity).</p> <p><b>Self Marking</b></p> <p>Students regularly check their work quality against the visual 'Benchmarks of Brilliance' examples that show many examples of what the work looks like at each grade and also the written grade criteria.</p> <p><b>Peer Critique</b></p> <p>We have either mid-way or final group critiques so that students can see the work of their peers and offer their opinions or</p>
8	<b>Food and cooking</b>	<b>Food and cooking</b>	<b>Analogue Clock</b>	

	<p>60% mark awarded for assessment of knowledge of equipment and tools, basic practical skills, principles of food hygiene and safety, origin and simple functions of ingredients, healthy eating and <i>The Eatwell Guide</i>, food choice.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p>60% mark awarded for assessment of knowledge of energy and how needs change through life, key nutrients, sources and functions and food science.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p>60% mark awarded for assessment of knowledge of design eras, specification, design Ideas, modelling in 3D with card, drawing and making nets for packaging, branding and logos, 2D and 3D drawing, vinyl cutting, lithographic printing, laser cutting, CAD/CAM – 2D design.</p> <p>40% mark awarded for outcome of practical work and evaluation.</p>	<p>suggest ways they can progress. This is a valuable tool for self-improvement too.</p>
9	<p><b>Food and cooking</b></p> <p>60% mark awarded for assessment of knowledge of equipment and tools, basic practical skills, principles of food hygiene and safety, origin and simple functions of ingredients, healthy eating and <i>The Eatwell Guide</i>, food choice.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p><b>Food and cooking</b></p> <p>60% mark awarded for assessment of knowledge of energy and how needs change through life, key nutrients, sources and functions and food science.</p> <p>40% mark awarded for practical demonstration of a range of food skills and techniques when following recipes using appropriate ingredients and equipment to prepare and cook a range of dishes.</p>	<p><b>Mini design portfolio</b></p> <p>40% mark awarded for assessment of knowledge of DT processes and materials/</p> <p>60% mark awarded for mini portfolio of design project from design brief through design ideas, modelling, testing and evaluation.</p>	
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### Examples of on-going assessment and feedback in lessons

- Verbal feedback by the teacher to the whole class which students act on in the lesson; this is often evidenced using purple pen.
- Students self-assess or peer-assess work with a clear framework guiding them through this.
- Teachers circulate to give 'LIVE' and immediate feedback as students are working independently
- Students may complete mini quizzes or starter activities (last lesson, last week, last month) and receive verbal feedback
- Use of tailored questioning by the teacher