Y7 (Food technology) milestones and corresponding evidence

Milestones	Evidence
Understanding the application of specific skills e.g. Rubbing in Method. **Analysis** of theories, facts and procedures. **Nutrition** required for the target market and content in the dish. **Health & Safety**, law, application and recall. **Evaluating** performance and dish outcome.	Scones Theory in Books
Organisation of ingredients, station, procedures and hygiene methods **Health and Safety** in practice **Independence** capability during the practical **Accountability** of ones own area, equipment and practice. **Teamwork**, working efficiently and collaboratively.	Scones Practical DART Assessment
Recall and checking for **understanding** of nutrition requirements through life stages, nutritional values in food and scientific processes used in the production of dishes.	Nutrition Quiz/Assessment

Y7 (Construction) milestones and corresponding evidence

Milestones	Evidence
Health & Safety, methods, application and recall. **Vocabulary** which includes subject specific terminology. **Justification** of decisions, equipment and processes. **Sequencing** of methods and appropriate tool usage.	Making Diary in Books
Understanding dimensions, symbols, geometry and interpretation of these. **Accuracy** of skill application. **Appropriate** selection and use of tools. **Problem Solving** **Quality Control/Assurance** application and understanding.	DART Practical
Meeting the **specification** criteria. **Organisation** of material, equipment and tools. **Health and Safety** in practice. **Independence** capability during the practical. **Quality** of finished outcome and skill application. Dimensional **tolerance** is met.	Final Practical Outcome

Y7 (Engineering) milestones and corresponding evidence

Milestones	Evidence
Understanding of Aesthetics, Consumer Safety, Function and Materials. **Vocabulary** which includes subject specific terminology. **Justification** of decisions, equipment and processes. **Grammar and Literacy**	Product Analysis in Books
Accuracy in drawing Use of correct **equipment**. **Understanding** dimensions and interpretation. **Geometrical** skills, standards and application	DART Engineering Drawing
Meeting the **specification** criteria. **Organisation** of material, equipment and tools **Health and Safety** in practice **Independence** capability during the practical **Quality** of finished outcome and skill application. Dimensional **tolerance** is met	Final Practical Outcome

Y8 (Food Technology) milestones and corresponding evidence

Milestones	Evidence
Understanding the laws in food safety and hygiene. **Analysis** of hazards and risk. **Prevention** methods that are put in place to stop cross contamination. **Health & Safety**, law, application and recall. **Consequences** of not following food safety and hygiene.	Food Safety & Hygiene Blether Stations in books
Organisation of ingredients, station, procedures and hygiene methods **Health and Safety** in practice **Independence** capability during the practical **Accountability** of one's own area, equipment and practice. **Teamwork**, working efficiently and collaboratively.	Cupcakes Practical DART Assessment
Recall and checking for **understanding** of nutrition requirements through life stages, nutritional values in food and scientific processes used in the production of dishes.	Nutrition Quiz/Assessment

Y8 (Construction) milestones and corresponding evidence

Milestones	Evidence
Understanding the specification criteria and application **Creativity** in design and solution. **Quality of presentation** skills and appropriate application. **Annotation** and justification of ideas with subject specific terminology.	Initial Ideas in books
Accuracy in drawing Use of correct **equipment**. **Understanding** dimensions and interpretation. **Geometrical** skills, standards and application	DART Engineering Drawing in books
Meeting the **specification** criteria. **Organisation** of material, equipment and tools **Health and Safety** in practice **Independence** capability during the practical **Quality** of finished outcome and skill application. Dimensional **tolerance** is met	Final Practical Outcome

Y8 (Engineering) milestones and corresponding evidence

Milestones	Evidence
Health & Safety, methods, application and recall. **Vocabulary** which includes subject specific terminology. **Justification** of decisions, equipment and processes. **Sequencing** of methods and appropriate tool usage.	Vacuum Forming SOP (Sequence of processes) in books
Understanding dimensions, symbols, geometry and interpretation of these. **Accuracy** of skill application. **Appropriate** selection and use of tools. **Problem Solving** **Quality Control/Assurance** application and understanding.	DART Practical
Meeting the **specification** criteria. **Organisation** of material, equipment and tools. **Health and Safety** in practice. **Independence** capability during the practical. **Quality** of finished outcome and skill application. Dimensional **tolerance** is met.	Final Practical Outcome

Y9 Food Technology milestones and corresponding evidence

Milestones	Evidence
Understanding the application of specific skills e.g. Knife skills, Sofrito, Sauté, Reduction. **Analysis** of theories, facts and procedures. **Nutrition** required for the target market and content in the dish. **Health & Safety**, law, application and recall. **Evaluating** performance and dish outcome.	Traditional Italian Bolognese Write up in the books
Organisation of ingredients, station, procedures and hygiene methods. **Creativity** in dish choice and application of prior skill knowledge. **Health and Safety** in practice. **Independence** capability during the practical. **Accountability** of one's own area, equipment and practice. **Teamwork**, working efficiently and collaboratively.	5 Skill Independent Practical DART Assessment
Recall and checking for **understanding** of nutrition requirements through life stages, nutritional values in food and scientific processes used in the production of dishes.	Nutrition Quiz/Assessment

Y9 (Construction) milestones and corresponding evidence

Milestones	Evidence
Understanding of Aesthetics, Target Market, Consumer Safety, Function, Materials and Economics. **Vocabulary** which includes subject specific terminology. **Justification** of decisions, equipment and processes. **Grammar and Literacy**	Client Profile and Material Costings in books
Accuracy in drawing Use of correct **equipment**. **Understanding** dimensions and interpretation. **Geometrical** skills, standards and application	DART Engineering Drawing in books
Meeting the **specification** criteria. **Organisation** of material, equipment and tools **Health and Safety** in practice **Independence** capability during the practical **Quality** of finished outcome and skill application, focussing on wood joints and finishes. Dimensional **tolerance** is met	Final Practical Outcome

Y9 (Engineering) milestones and corresponding evidence

Milestones	Evidence
Understanding the health and safety laws in a workshop and how to apply to a scenario/specific piece of equipment. **Analysis** of how hazards and risks present themselves. **Prevention/Precaution** methods that are put in place to stop breaches in safety. **Health & Safety**, law, application and recall. **Consequences** of not following health and safety regulations.	Risk Assessment in books
Understanding dimensions, symbols, geometry and interpretation of these. **Accuracy** of skill application. **Appropriate** selection and use of tools. **Problem Solving** **Quality Control/Assurance** application and understanding.	DART Practical
Meeting the **specification** criteria. **Organisation** of material, equipment and tools. **Understanding** and application of CAD/CAM skills. **Health and Safety** in practice. **Independence** capability during the practical. **Quality** of finished outcome and skill application.	Final Practical Outcome