

Curriculum Related Expectations (CRE's): Design, Engineering, Food Technology



The below criteria are used by the department to assess students' progress, knowledge and skills throughout Year 9.

CRE Descriptor	AUT Term	SPR Term	SUM Term
Mastering (Learner meets all expectations of Developing and securing, and is succeeding in some or all of these areas as well).	 Food: To show a high level of knife skills to be able to make their salad and pasta bake. DT: To achieve 85% or higher in the baseline assessment test. A good understanding of drawing techniques displaying a high level of creativity and drawing ability. 	 Food: To use mechanical and electrical equipment to access the making of the recipes. DT: Completion of their first practical outcome to a high standard demonstrating good ability in marking and shaping the wooden materials. 	 Food: To have a good knowledge of health and safety using high risk foods and a clear understanding of how to cook these foods safely. DT: To complete the second product of the year that demonstrates good use of machinery and hand tools, when producing a mechanical toy. Project booklet also part of the assessment.
Clearner meets all expectations of Developing, and is succeeding in these some or all of these areas as well).	 Food: Feeling confident in some areas of the practice of knife skills and be able to cut up veg for the salad and pasta bake. DT: To achieve between 60% and 84% in the baseline assessment test. To be able to produce a range of design solutions and the ability to draw in 3D. 	 Food: To know how to use mechanical and electrical equipment to be able to make the recipes. DT: To produce a finished product that demonstrates a level of accuracy and precision when cutting and shaping the materials. 	 Food: To take on board the importance of health and safety when handling high risk foods and cooking them to the correct temperature. DT: To have made a mechanical toy that contains some level of movement and a degree of accuracy and precision was undertaken during its manufacture.
Developing (Learner is succeeding in some or all of these areas).	 Food: To have the basic skills to cut up vegetables to be able to make the safely cut up vegetables and follow recipe. DT: To have achieved a grade between 35% and 59% in the baseline assessment test. To be able to produce at least two different solutions for their product. 	 Students have been shown the use of the mechanical and electrical equipment to as to be able to access the making of the recipes. 	 Food: To have the basic understanding of the temperatures and what you are looking for when handling high risk foods. DT: To have produced an outcome that contains some mechanical movement to a satisfactory level.