

## **End point statements**

Our end points, link to our intentions across each subject with key skills linked throughout. At key stage 3, students complete assessment within the 3 intention areas, designing, making and knowledge. These ensure that students develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate in an increasingly technological world. With the new knowledge and practical skills rising in difficulty/complexity throughout each year group, while still developing past knowledge and skills.

### **Year 9**

#### **Intentions within designing:**

- Students build and embed on their design skills by applying them to set design briefs:
- Students to be able to independently identify and profile an intended user and to create a range of ideas that suit their needs and wants
- Students to be able to respond to project briefs independently, analysing and explaining what they need to do by creating clear specification/criteria points that they need to follow. Students will then use their problem solving skills to answer the design brief
- Students will use their imagination and creativity to produce innovative ideas
- Students will communicate their ideas/recipes using a range of appropriate methods for their specialist subject
- Students will give detailed conclusions about their ideas against their specification/criteria, brief and the users' needs and wants. Students would then modify these ideas having identified the areas for improvement from evaluations and quality control.

#### **Intentions within Making:**

- Students to refine and apply their practical skills when working with a range of tools, equipment, software and processes safely
- Students to refine and apply their practical skills when working with a range of material/food types to a good quality. Students can do this accurately and independently.
- Students will evaluate their practical/technical skills within their specialist area to enable them to progress.

#### **Intentions within Knowledge:**

- Students to know the processes of how a materials are manufactured from raw materials to stock forms
- Students to be able to identify and apply health and safety/food hygiene rules for equipment, machines and processes within their specialist area
- Students are able to apply their knowledge of food and nutrition and how this can affect their health.

- Students to be able to recall and identify which categories of materials/foods is most appropriate for a situation based on their properties
- Students will understand why and how CAD/CAM is used within the Technology industry for their specialist area
- Students will have a clear knowledge of pathways and routes in to the specialist Technology areas in real world
- Students to use and recall use key vocabulary and terminology confidently within their the specialist areas