

KS3 ASSESSMENT CRITERIA – YEARS 7-9 TECHNOLOGY

Food Studies Y7

Focus	Beginning (B)	Working Towards (WT)	Expected Standard (ES)	Working Above Standards (WA)	Well Above/Outstanding (O)
Design	<p>I have briefly researched information on food preparation skills and how to plan a nutritious meal. The information I have found will provide very little inspiration to carry out the given task.</p> <p>I can design nutritious dishes.</p>	<p>I have completed some satisfactory research on food preparation skills and how to plan balanced meals. The information I have found will provide satisfactory inspiration to carry out the given task.</p> <p>I can design nutritious dishes, create one menu idea or modify one recipe that relates to a given task.</p>	<p>I have completed good research on food preparation skills and how to plan balanced meals. This provides some good inspiration to carry out the given task.</p> <p>I can design several nutritious dishes, create nutritious menu ideas or modify one recipe that relates to a given task.</p>	<p>I have completed very good research on food preparation skills and how to plan balanced meals. This provides some good inspiration to help me to carry out the given task.</p> <p>I can design numerous nutritious dishes, create a nutritious menu and/or modify two recipes that relate to a given task.</p>	<p>I have completed outstanding research on food preparation skills and how to plan balanced meals. This will provide some very good inspiration to help me to identify a recipe suitable for the task.</p> <p>I can use a variety of approaches, to generate menu ideas and modify at least three recipes to relate to a given task.</p>
Make	<p>I can select from and use kitchen tools, techniques, processes and, with support, make nutritious dishes/items.</p> <p>I have produced a savoury or sweet dish/item safely and hygienically which demonstrates a limited/basic level of precision and quality.</p> <p>My dishes/items have a basic level of garnish or decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and, with little support, make nutritious dishes/items.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a satisfactory level of precision and quality.</p> <p>My dishes/items have a satisfactory level of garnish/ decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a good level of precision and quality.</p> <p>My dishes/garnishes have a good level of garnish/ decoration which demonstrates a good level of finish.</p>	<p>I can select from and use kitchen tools, techniques, processes with confidence and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items which demonstrates a high level of precision and quality.</p> <p>My dishes/items have a very good level of garnish/decoration which shows few flaws or obvious errors.</p>	<p>I can select from and use kitchen tools, techniques, processes confidently and independently and can support class mates in making nutritious dishes.</p> <p>I can produce a step by step plan with all the information on the equipment and ingredients which I can logically follow to make dishes/items with an outstanding level of precision and quality.</p> <p>My dishes/items have an outstanding level of garnish/decoration which shows no flaws.</p>

Evaluate	<p>After making my dish/item I can identify either a positive or negative aspect.</p> <p>With support, I can identify a possible improvement needed to the dish/item.</p> <p>I have used a limited amount of keywords in my written sensory analysis which may not be in the correct context at times.</p>	<p>After making my dish/item I can describe both the positive and negative aspects.</p> <p>I can identify a possible improvement but need some support on how to improve my dish/item.</p> <p>I can use a small selection of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain with examples both the positive and negative aspects.</p> <p>I can suggest simple modifications.</p> <p>I can use a variety of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain using relevant detailed examples of both the positive and negative aspects of my design.</p> <p>I can explain in detail possible improvements and suggest detailed modifications.</p> <p>I can use a wide variety of keywords in my written work in a knowledgably manner.</p>	<p>After making my dish, I can fully evaluate both the positives and negatives of my design using a range of detailed relevant detailed examples.</p> <p>I can explain in detail fully relevant improvements and fully explain a range of modifications and how this would affect future practicals.</p> <p>I can use a variety of keywords in my written work with full understanding of their meaning and in the correct context.</p>
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KS3 ASSESSMENT CRITERIA – YEARS 7-9 TECHNOLOGY

Food Studies Y8

Focus	Beginning (B)	Working Towards (WT)	Expected Standard (ES)	Working Above Standards (WA)	Well Above/Outstanding (O)
Design	<p>I have briefly researched relevant information based on the principles of cooking and consumers nutritional needs. The information I have found will provide very little inspiration to help me with my menu designs and adaptation of recipes.</p> <p>I can create a simple menu that relates to a given task and create a simple step by step plan.</p>	<p>I have completed some research on relevant information based on the principles of cooking and consumers nutritional needs. The information will provide some inspiration to help me with my menu designs and adaptation of recipes.</p> <p>I can create a menu and create a detailed flow diagram with at least 2 annotated control checks.</p>	<p>I have completed good research on relevant information based on the principles of cooking and consumers nutritional needs. The information will provide good inspiration to help me with my menu designs and adaptation of recipes.</p> <p>I can create a menu and flow diagram with at least 4 annotated quality checks.</p>	<p>I have completed very good research on relevant information based on the principles of cooking and consumers nutritional needs. The information will provide very good inspiration to help me with my menu designs, adaptation of recipes.</p> <p>I can create two menus and a detailed step by step plan with at least 6 annotated quality checks.</p>	<p>I have briefly completed outstanding research on relevant information based on the principles of cooking and consumers nutritional needs. The information will provide excellent inspiration to help me with my menu designs, choice and adaptation of recipes.</p> <p>I can use a variety of approaches, to generate menu ideas and modify several recipes, and create a detailed step by step plan with detailed annotation including several quality control checks.</p>
Make	<p>I can select from and use kitchen tools, techniques, processes and, with support, make nutritious dishes/items.</p> <p>I have produced a savoury or sweet dish/item safely and hygienically which demonstrates a limited/basic level of precision and quality.</p> <p>My dishes/items have a basic level of garnish or decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and, with little support, make nutritious dishes/items.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a satisfactory level of precision and quality.</p> <p>My dishes/items have a satisfactory level of garnish/decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a good level of precision and quality.</p> <p>My dishes/garnishes have a good level of garnish/decoration which demonstrates a good level of finish.</p>	<p>I can select from and use kitchen tools, techniques, processes with confidence and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items which demonstrates a high level of precision and quality.</p> <p>My dishes/items have a very good level of garnish/decoration which shows few flaws or obvious errors.</p>	<p>I can select from and use kitchen tools, techniques, processes confidently and independently and can support class mates in making nutritious dishes.</p> <p>I can produce a step by step plan with all the information on the equipment and ingredients which I can logically follow to make dishes/items with an outstanding level of precision and quality.</p> <p>My dishes/items have an outstanding level of garnish/decoration which shows no flaws.</p>

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Evaluate	<p>After making my dish/item I can identify either a positive or negative aspect.</p> <p>With support, I can identify a possible improvement needed to the dish/item.</p> <p>I have used a limited amount of keywords in my written sensory analysis which may not be in the correct context at times.</p>	<p>After making my dish/item I can describe both the positive and negative aspects.</p> <p>I can identify a possible improvement but need some support on how to improve my dish/item.</p> <p>I can use a small selection of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain with examples both the positive and negative aspects.</p> <p>I can suggest simple modifications.</p> <p>I can use a variety of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain using relevant detailed examples of both the positive and negative aspects of my design.</p> <p>I can explain in detail possible improvements and suggest detailed modifications.</p> <p>I can use a wide variety of keywords in my written work in a knowledgably manner.</p>	<p>After making my dish, I can fully evaluate both the positives and negatives of my design using a range of detailed relevant detailed examples.</p> <p>I can explain in detail fully relevant improvements and fully explain a range of modifications and how this would affect future practicals.</p> <p>I can use a variety of keywords in my written work with full understanding of their meaning and in the correct context.</p>
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KS3 ASSESSMENT CRITERIA – YEARS 7-9 TECHNOLOGY

Food Studies Y9

Focus	Beginning (B)	Working Towards (WT)	Expected Standard (ES)	Working Above Standards (WA)	Well Above/Outstanding (O)
Design	<p>I have limited knowledge of food safety, food hygiene, food science, food provenance and food preparation and nutrition, thus I produce written work to a basic standard (which mirrors KS4 course work).</p> <p>I can modify one recipe and create a menu that relates to a given specification.</p> <p>I have demonstrated a limited understanding of Food studies subject knowledge.</p>	<p>I have good knowledge and understanding of food hygiene and safety, food science, food provenance, food preparation and nutrition which aids me choosing, creating and producing dishes, menus and written work to a good standard (which mirrors KS4 course work).</p> <p>I can produce numerous menu ideas that relate to a given specification. My ideas will explain suitable and appropriate garnishes needed to improve the presentation of dishes.</p> <p>I have demonstrated a satisfactory understanding of Food Studies subject knowledge.</p>	<p>I have very good knowledge and understanding of food hygiene and safety, food science, food provenance, food preparation and nutrition which aids me choosing, creating and producing dishes, menus and written work to a very good standard (which mirrors KS4 course work).</p> <p>I can create three menu ideas and modify recipes to suit a given specification. I will explain suitable and appropriate garnishes needed to improve the presentation of dishes.</p> <p>I have demonstrated a good understanding of Food Studies subject knowledge.</p>	<p>I have excellent knowledge and understanding of food hygiene and safety, food science, food provenance, food preparation and nutrition which aids me choosing, creating and producing dishes, menus and written work excellent standard (which mirrors KS4 course work).</p> <p>I can create several menu ideas and modify recipes to suit a given specification. I will explain suitable and appropriate garnishes needed to improve the presentation of dishes and evaluate the impact of the cooking method on nutritional value.</p> <p>I have demonstrated a very good understanding of food Studies subject knowledge.</p>	<p>I have outstanding knowledge and understanding of food hygiene and safety, food science, food provenance, food preparation and nutrition which aids me choosing ,creating and producing dishes, menus and written work to an outstanding standard (which mirrors KS4 course work).</p> <p>I can create numerous menu ideas and modify recipes to suit a given specification. I will explain suitable and appropriate garnishes needed to improve the presentation of dishes and evaluate the impact of the cooking method on nutritional value.</p> <p>I have demonstrated an outstanding understanding of Food studies subject knowledge.</p>

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Make	<p>I can select from and use kitchen tools, techniques, processes and, with support, make nutritious dishes/items.</p> <p>I have produced a savoury or sweet dish/item safely and hygienically which demonstrates a limited/basic level of precision and quality.</p> <p>My dishes/items have a basic level of garnish or decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and, with little support, make nutritious dishes/items.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a satisfactory level of precision and quality.</p> <p>My dishes/items have a satisfactory level of garnish/ decoration.</p>	<p>I can select from and use kitchen tools, techniques, processes and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items safely and hygienically which demonstrates a good level of precision and quality.</p> <p>My dishes/garnishes have a good level of garnish/ decoration which demonstrates a good level of finish.</p>	<p>I can select from and use kitchen tools, techniques, processes with confidence and can independently make nutritious dishes.</p> <p>I have produced both savoury and sweet dishes/items which demonstrates a high level of precision and quality.</p> <p>My dishes/items have a very good level of garnish/decoration which shows few flaws or obvious errors.</p>	<p>I can select from and use kitchen tools, techniques, processes confidently and independently and can support class mates in making nutritious dishes.</p> <p>I can produce a step by step plan with all the information on the equipment and ingredients which I can logically follow to make dishes/items with an outstanding level of precision and quality.</p> <p>My dishes/items have an outstanding level of garnish/decoration which shows no flaws.</p>
Evaluate	<p>After making my dish/item I can identify either a positive or negative aspect.</p> <p>With support, I can identify a possible improvement needed to the dish/item.</p> <p>I have used a limited amount of keywords in my written sensory analysis which may not be in the correct context at times.</p>	<p>After making my dish/item I can describe both the positive and negative aspects.</p> <p>I can identify a possible improvement but need some support on how to improve my dish/item.</p> <p>I can use a small selection of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain with examples both the positive and negative aspects.</p> <p>I can suggest simple modifications.</p> <p>I can use a variety of keywords in my written work correctly.</p>	<p>After making my dish/item, I can explain using relevant detailed examples of both the positive and negative aspects of my design.</p> <p>I can explain in detail possible improvements and suggest detailed modifications.</p> <p>I can use a wide variety of keywords in my written work in a knowledgably manner.</p>	<p>After making my dish, I can fully evaluate both the positives and negatives of my design using a range of detailed relevant detailed examples.</p> <p>I can explain in detail fully relevant improvements and fully explain a range of modifications and how this would affect future practicals.</p> <p>I can use a variety of keywords in my written work with full understanding of their meaning and in the correct context.</p>