

## Food (Year 7)

	<i>Initial – a student who is still initial will be able to partially meet some of the following with support:</i>	<i>Emerging – a student whose understanding is still emerging will be able to:</i>	<i>Developing – a student whose understanding is developing will also be able to:</i>	<i>Secure – a student whose understanding is secure will also be able to:</i>	<i>Advanced – a student whose understanding is advanced will be able to do some of the following:</i>	<i>Mastered – a student who has mastered their understanding will be able to do all of the following consistently:</i>
<b>Practical and theory</b>	<p>Work safely, reasonably accurately and tidily.</p> <p>Use some basic equipment and techniques eg knife, grater.</p> <p>Produce an acceptable standard of dishes.</p> <p>Complete some practical tasks on time and with some guidance and help.</p> <p>Write mostly in sentences.</p> <p>Identify the sections of the eatwell guide and foods in each section.</p> <p>Describe the dish made, list any problems and list some sensory qualities (evaluation).</p> <p>Choose own modification of a dish and give a reason for choice.</p> <p>Follow instructions to complete simple written tasks.</p>	<p>Work with most equipment safely and tidily.</p> <p>Work using some practical skills and techniques fairly effectively.</p> <p>Produce some good quality dishes.</p> <p>Complete most practical tasks within time constraints and with a little guidance and help.</p> <p>Complete written work in full sentences.</p> <p>Describe the sections of the eatwell guide and give examples of foods in each section.</p> <p>Describe how well the making of a dish went, how parts of the dish could be improved and identify the sensory qualities (evaluation).</p>	<p>Work with a variety of equipment safely and efficiently in a tidy environment.</p> <p>Work using a range of practical skills and techniques effectively; knife skills - fruit salad, soup, fruit crumble; rubbing in method - scones, biscuits, crumble; bread making - pizza base.</p> <p>Consistently produce good quality dishes.</p> <p>Complete practical tasks within time constraints and mostly independently.</p> <p>Complete written work in full sentences using descriptions.</p> <p>Explain the importance of the eatwell guide.</p> <p>Explain which steps in the making went well, how to improve the dish made and</p>	<p>Work consistently in a safe and hygienic manner in a tidy and clean environment.</p> <p>Work using a range of practical skills and techniques very effectively; knife skills - fruit salad, soup, fruit crumble; rubbing in method - scones, biscuits, crumble; bread making -pizza base.</p> <p>Consistently produce very good quality finished dishes.</p> <p>Consistently complete practical tasks within time constraints and independently.</p> <p>Complete written work in full sentences using descriptions and explain comments made.</p> <p>Explain the importance of the eatwell guide and how it can be used to provide a balanced diet.</p> <p>Explain and justify which steps in the making went well and how to improve the dish made. Explain the</p>		

		<p>Choose own ideas or modify a dish and give reasons for choice.</p> <p>Follow instructions to complete written tasks with some help.</p>	<p>describe the sensory qualities (evaluation).</p> <p>Choose own ideas or modify a dish and describe reasons for choice.</p> <p>Follow instructions to complete detailed written tasks with some guidance.</p>	<p>sensory qualities (evaluation).</p> <p>Choose own ideas or adaptations of dishes and justify choices.</p> <p>Follow instructions to complete detailed written tasks independently.</p>
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