

Food (Year 9)

	Initial – a student who is still initial will be able to partially meet some of the following with support:	Emerging – a student whose understanding is still emerging will be able to:	Developing – a student whose understanding is developing will also be able to:	Secure – a student whose understanding is secure will also be able to:	Advanced – a student whose understanding is advanced will be able to do some of the following:	Mastered – a student who has mastered their understanding will be able to do all of the following consistently:
Practical and theory	<p>Work with a variety of tools safely and efficiently in a tidy environment.</p> <p>Work using some practical skills and techniques fairly effectively, including the safe and correct use of some cooking techniques, utensils and electrical equipment (eg kettle, electric hand whisk, etc).</p> <p>Produce satisfactory dishes with acceptable sensory qualities.</p> <p>Complete some practical tasks independently and within time constraints.</p> <p>Explain some of the principles of nutrition and health.</p> <p>Select appropriate recipe ideas to meet specific briefs.</p> <p>Explain how well the making of a dish went, how the dish could be improved and the sensory qualities.</p>	<p>Work with a variety of equipment safely, hygienically and efficiently in a tidy environment.</p> <p>Illustrate some level of competence (success) in the safe and correct use of a range of cooking techniques, utensils and electrical equipment.</p> <p>Consistently produce good quality finished dishes.</p> <p>Complete most practical tasks independently and within time constraints.</p> <p>Explain most of the principles of nutrition and health.</p> <p>Research and select appropriate recipe ideas to meet specific briefs.</p> <p>Explain the sensory qualities of dishes made, and which steps in the making went well and which didn't and how to improve the dish and the sensory qualities.</p>	<p>Always work in a safe and hygienic manner in a clean and tidy environment.</p> <p>Illustrate a good level of competence (success) in the safe and correct use of a range of cooking techniques, utensils and electrical equipment.</p> <p>Produce successful, well finished dishes with good sensory qualities.</p> <p>Independently complete most practical tasks showing some efficiency and acceptable time management.</p> <p>Explain and apply most of the principles of nutrition and health</p> <p>Research, select and state appropriate recipe ideas to meet specific briefs.</p> <p>Analyse, test and evaluate the making of dishes, justify how to improve the dishes made and briefly analyse the sensory qualities.</p>	<p>Always work in an extremely safe and hygienic manner in a clean and tidy environment.</p> <p>Illustrate a sound level of competence in the safe and correct use of a wide range of cooking techniques, utensils and electrical equipment.</p> <p>Produce successful, well finished dishes with very good sensory qualities.</p> <p>Independently complete all practical tasks showing efficiency and good time management.</p> <p>Explain and apply the principles of nutrition and health.</p> <p>Research, select and justify appropriate recipe ideas to meet specific briefs.</p> <p>Analyse, test and evaluate every aspect of a practical lesson and justify any possible improvements to a dish.</p> <p>Analyse the sensory qualities of dishes made.</p>		

