

Food & Nutrition (Year 8)

<p>Initial – a student who is still initial will be able to partially meet some of the following with support:</p>	<p>Emerging – a student whose understanding is still emerging will be able to:</p>	<p>Developing – a student whose understanding is developing will also be able to:</p>	<p>Secure – a student whose understanding is secure will also be able to:</p>	<p>Advanced – a student whose understanding is advanced will be able to do some of the following:</p>	<p>Mastered – a student who has mastered their understanding will be able to do all of the following consistently:</p>
<p>Work with most equipment safely, hygienically and tidily, using some practical skills and techniques fairly effectively.</p> <p>Produce some satisfactory dishes.</p> <p>Complete some practical tasks independently and within time constraints.</p> <p>Complete written work in full sentences.</p> <p>Choose a dish and briefly give reasons for choice.</p> <p>Describe how well the making of a dish went and how parts of the dish could be improved and identify the sensory qualities of the dishes made (evaluation).</p>		<p>Work with a variety of equipment safely, hygienically and efficiently in a tidy environment, using some practical skills and techniques fairly effectively, including the safe and correct use of some utensils and electrical equipment.</p> <p>Produce some good dishes with acceptable sensory qualities.</p> <p>Complete most practical tasks independently and within time constraints.</p> <p>Complete written work in full sentences using descriptions.</p> <p>Choose own ideas or modify a dish and describe reasons for choice.</p> <p>Explain how well the making of a dish went how the dish could be improved and describe the sensory qualities of the dishes made (evaluation).</p>	<p>Work consistently in a safe and hygienic manner in a tidy and clean environment.</p> <p>Illustrate some level of success (competence) in the safe and correct use of a range of utensils and electrical equipment and in a variety of cooking techniques.</p> <p>Produce a selection of good quality dishes with good sensory qualities.</p> <p>Consistently complete practical tasks independently and within time constraints presenting good quality finished dishes.</p> <p>Complete written work in full sentences using descriptions and explain comments made.</p> <p>Research and select appropriate recipe ideas to meet specific briefs.</p> <p>Explain which steps in the making went well and which didn't and describe how to improve the dish (evaluation).</p> <p>Briefly analyse the sensory qualities of dishes made (evaluation).</p>	<p>Always work in a safe and hygienic manner in a tidy and clean environment.</p> <p>Illustrate a good level of success (competence) in the safe and correct use of a range of utensils and electrical equipment and in a variety of cooking techniques.</p> <p>Produce a selection of high quality dishes with good sensory qualities.</p> <p>Always complete practical tasks independently and within time constraints presenting high quality finished dishes.</p> <p>Complete written work in full sentences using descriptions and justify comments made.</p> <p>Research, select and state appropriate reasons for recipe ideas to meet specific briefs.</p> <p>Analyse, test and evaluate the making of dishes and justify how to improve the dishes (evaluation).</p> <p>Analyse the sensory qualities of dishes made (evaluation).</p>	