

	Emerging a student whose understanding of the Y8 Food skills is still emerging will be able to:	Developing a student who is developing their Y8 Food skills will be able to:	Secure a student who is secure in the skills in the Y8 Food curriculum will be able to:	Mastered a student who has mastered the skills in the Y8 Food curriculum will be able to:
Practical	<p>Work with most equipment safely, hygienically and tidily.</p> <p>Work using some practical skills and techniques fairly effectively.</p> <p>Produce some satisfactory dishes with satisfactory sensory qualities.</p> <p>Complete some practical tasks independently and within time constraints.</p>	<p>Work with a variety of equipment safely, hygienically 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 utensils and electrical equipment (eg kettle, electric hand whisk, etc).</p> <p>Produce some good dishes with acceptable sensory qualities.</p> <p>Complete most practical tasks independently and within time constraints.</p>	<p>Work consistently in a safe and hygienic manner in a tidy and clean environment. Illustrate some level of success (competence) in the safe and correct use of a range of utensils and electrical equipment (eg food processor, electric hand whisk, pasta machine) 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>Use and adapt recipes, of my own choice, to produce good dishes with good</p>	<p>Always work in a safe and hygienic manner in a tidy and clean environment. Illustrate a good level of success (competence) in the safe and correct use of a range of utensils and electrical equipment (eg food processor, electric hand whisk, pasta machine) 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>Independently following a recipe incorporating time management (time plan).</p>

Theory

Complete written work in full sentences.
Choose own ideas or modify a dish and briefly give reasons for choice.
Describe how well the making of a dish went and how parts of the dish could be improved (evaluation).
Identify the sensory qualities of the dishes made (evaluation).

Complete written work in full sentences using descriptions.
Choose own ideas or modify a dish and describe reasons for choice.
Explain how well the making of a dish went and how the dish could be improved (evaluation).
Describe the sensory qualities of the dishes made (evaluation).

Complete written work in full sentences using descriptions and explain comments made.
Research and select appropriate recipe ideas to meet specific briefs.
Explain which steps in the making went well and which didn't and describe how to improve the dish (evaluation).
Briefly analyse the sensory qualities of dishes made (evaluation).
Use an appropriate source (UK websites and text/reference books) and acknowledge (record) it in your work when carrying out research for the pasta project.

Complete written work in full sentences using descriptions and justify comments made.
Research, select and state appropriate reasons for recipe ideas to meet specific briefs.
Analyse, test and evaluate the making of dishes and justify how to improve the dishes (evaluation).
Analyse the sensory qualities of dishes made (evaluation).
Use two appropriate sources (UK websites and text/reference books) and acknowledge (record) them in your work when carrying out research for the pasta project.