

	Emerging a student whose understanding of the Y7 Food skills is still emerging will be able to:	Developing a student who is developing their Y7 Food skills will be able to:	Secure a student who is secure in the skills in the Y7 Food curriculum will be able to:	Mastered a student who has mastered the skills in the Y7 Food curriculum will be able to:
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Practical	Work safely and reasonably accurately. Be tidy when working. Use some basic equipment and techniques eg knife, grater. Produce an acceptable standard of dishes. Complete some practical tasks on time and with some guidance and help. With some support follow a recipe. Follow instructions to complete simple practical tasks with some help.	Work with most equipment safely and tidily. Work using some practical skills and techniques fairly effectively. Produce some good quality dishes. Complete most practical tasks within time constraints and with a little guidance and help. Successfully follow some recipes. Follow instructions to complete practical tasks with some help.	Work with a variety of equipment safely and efficiently in a tidy environment. 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. Consistently produce good quality dishes. Complete practical tasks within time constraints and mostly independently. Successfully follow a selection of recipes. Follow instructions to complete detailed practical tasks with some guidance. Illustrate some level of success (competence) in the safe and correct use of a range of utensils and electrical	Work consistently in a safe and hygienic manner in a tidy and clean environment. 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. Consistently produce very good quality finished dishes. Consistently complete practical tasks within time constraints and independently. Successfully follow all recipes. Use and adapt recipes, of their own choice, to consistently produce acceptable dishes with appropriate sensory qualities. Follow instructions to complete detailed practical tasks independently Illustrate a good level of success (competence) in the safe and correct use of a range of utensils and electrical
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Theory

Write mostly in sentences. Identify the sections of the eatwell guide and foods in each section. Describe the dish made. List any problems with the dish that was made. List some sensory qualities of taste, texture, aroma, appearance and, where appropriate, sound, of the dishes made (evaluation). Choose own modification of a dish and give a reason for choice. Follow instructions to complete simple written tasks

Complete written work in full sentences. Describe the sections of the eatwell guide and give examples of foods in each section. Describe how well the making of a dish went (evaluation). Describe how parts of the dish could be improved (evaluation). Identify the sensory qualities of taste, texture, aroma, appearance and, where appropriate, sound, of the dishes made (evaluation). Choose own ideas or modify a dish and give reasons for choice. Follow instructions to complete written tasks with some help.

Complete written work in full sentences using descriptions. Explain the importance of the eatwell guide. Explain which steps in the making went well (evaluation). Explain how to improve the dish made (evaluation). Describe the sensory qualities of taste, texture, aroma, appearance and, where appropriate, sound, of the dishes made (evaluation). Choose own ideas or modify a dish and describe reasons for choice. Follow instructions to complete detailed written tasks with some guidance. Carry out research using an appropriate source (UK websites and text/reference books).

Complete written work in full sentences using descriptions and explain comments made. Explain the importance of the eatwell guide and how it can be used to provide a balanced diet. Explain and justify which steps in the making went well (evaluation). Explain and justify how to improve the dish made (evaluation). Explain the sensory qualities of taste, texture, aroma, appearance and, where appropriate, sound, of the dishes made (evaluation). Choose own ideas or adaptations of dishes and justify choices. Follow instructions to complete detailed written tasks independently. Carry out research using two appropriate sources (UK websites and text/reference books).

