

	Emerging a student whose understanding of the Y9 Food skills is still emerging will be able to:	Developing a student who is developing their Y9 Food skills will be able to:	Secure a student who is secure in the skills in the Y9 Food curriculum will be able to:	Mastered a student who has mastered the skills in the Y9 Food curriculum will be able to:
Practical	<p>Work with a variety of tools safely and efficiently in a tidy environment.</p> <p>Prepare and cook a few savoury dishes so able to follow a healthy diet occasionally.</p> <p>Use appropriate methods of cooking foods.</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 satisfactory dishes with acceptable 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>Prepare and cook some savoury dishes so able to follow a mainly healthy diet.</p> <p>Select and use some appropriate methods of cooking foods.</p> <p>Illustrate some level of competence (success) in a range of cooking techniques including the appropriate selection and preparation of ingredients.</p> <p>Illustrate some level of competence (success) in the safe and correct use of a range of utensils and electrical equipment (eg food processor, electric hand whisk, etc).</p> <p>Consistently produce good quality finished</p>	<p>Always work in a safe and hygienic manner in a clean and tidy environment.</p> <p>Prepare and cook a selection of predominantly savoury dishes so able to feed themselves and others a mainly healthy varied diet.</p> <p>Select and use a variety of appropriate methods of cooking foods.</p> <p>Illustrate a good level of competence in a variety of cooking techniques including the appropriate selection and preparation of ingredients.</p> <p>Illustrate a good level of competence (success) in the safe and correct use of a range of utensils and electrical equipment (eg food processor, electric hand whisk, etc).</p> <p>Produce successful, well finished dishes with good sensory qualities.</p> <p>Independently complete most practical tasks showing some efficiency</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 (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</p>

Theory

Explain some of the principles of nutrition and health.
Select appropriate recipe ideas to meet specific briefs.
Carry out research using an appropriate source (UK websites and text/reference books).
Identify where some foods come from (sources), some seasonal foods and local foods.
Explain how well the making of a dish went, how the dish could be improved and the sensory qualities.

Explain most of the principles of nutrition and health.
Research and select appropriate recipe ideas to meet specific briefs.
Carry out research using two appropriate sources (UK websites and text/reference books)
Acknowledge sources used.
Describe where some foods come from (sources).
Identify the importance of seasonal foods and local foods.
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.

Explain and apply most of the principles of nutrition and health
Research, select and state appropriate recipe ideas to meet specific briefs.
Carry out research using a selection of appropriate sources (UK websites and text/reference books).
Acknowledge sources used.
Write explanations of sources and seasonality of a broad range of ingredients.
Analyse, test and evaluate the making of dishes, justify how to improve the dishes made and briefly analyse the sensory qualities.

Explain and apply the principles of nutrition and health.
Research, select and justify appropriate recipe ideas to meet specific briefs.
Carry out research using a range of appropriate sources (UK websites and text/reference books).
Acknowledge sources used.
Write detailed explanations of the sources of food, the importance of seasonality and local produce of a broad range of ingredients.
Analyse, test and evaluate every aspect of a practical lesson and justify any possible improvements to a dish.
Analyse the sensory qualities of dishes made.