

Food Technology Assessment Grid – Year 7 (Grades 4-1)

	Food Knowledge and Nutrition	Safety and Hygiene	Food Preparation Skills	Review and Analytical Skills
4 Working at/above expected standard	A consistently excellent knowledge of the Eat Well Guide and implication of diet on health. Consistently state their function, source and deficiency disease of the Macro and micro nutrients. Consistently excellent and sometimes exception ability to confidently make recommendations for diet for a broad range of age groups, medical conditions and allergies related to food. To have a consistently excellent and sometimes exceptional understanding of why food is cooked, how heat is transferred and the function of ingredients An excellent, sometimes exceptional, knowledge of environmental issues associated with food	Consistently excellent and sometimes exceptional use of specialist Health and safety vocabulary and key words in well-structured sentences. Will have a consistently excellent and sometimes exceptional knowledge of contaminates including physical, chemical and biological. Able to give clear examples of each and explain how they can affect health and the consumer.	Practical skills are developed, mature and consistently excellently (sometimes exceptionally) skilled leading to excellent quality and successful outcomes. Will make excellent, sometimes exceptional, considered modifications to recipes to meet dietary needs whilst still maintaining excellent, sometimes exceptional, sensory and nutritional qualities. Use a variety of hand help and electrical equipment with confidence and to an excellent, sometimes exceptional, level. Work independently and with confidence.	Consistently excellent and sometimes exceptional full evaluation of dishes cooked including excellent recommendations for improvements or modifications. An exceptional pupil will consider the impact on nutrition, cost and sensory characteristics of the dish. To use current data and statistics to make consistently excellent and sometimes exceptional informed judgements about the Health of the Nation. To make mature recommendations and suggest strategies about how to improve current food related issues.
	3 Working at expected standard	A generally satisfactory and sometimes good knowledge of the Eat Well Guide and implication of diet on health. Able to state their function, source and deficiency disease of the	Generally satisfactory and sometimes good use of specialist Health and safety vocabulary and key words in well-structured sentences.	Practical skills are developed, mature and consistently satisfactory (sometimes good) leading to satisfactory, sometimes good, quality and successful outcomes.

	<p>Macro and micro nutrients to a satisfactory degree.</p> <p>Generally satisfactory and sometimes good ability to confidently make recommendations for diet for a broad range of age groups, medical conditions and allergies related to food.</p> <p>A generally satisfactory and sometimes good understanding of why food is cooked, how heat is transferred and the function of ingredients</p> <p>A satisfactory, sometimes good, knowledge of environmental issues associated with food</p>	<p>Will have a generally satisfactory and sometimes good knowledge of contaminates including physical, chemical and biological. Able to give clear examples of each and explain how they can affect health and the consumer.</p>	<p>Will make satisfactory, sometimes good, modifications to recipes to meet dietary needs whilst still maintaining satisfactory, sometimes good, sensory and nutritional qualities.</p> <p>Use a variety of hand help and electrical equipment with confidence and to a satisfactory, sometimes good, level.</p> <p>Work independently and with confidence.</p>	<p>on nutrition, cost and sensory characteristics of the dish (only one/two of these factors).</p> <p>To use current data and statistics to make consistently satisfactory and sometimes good informed judgements about the Health of the Nation. To make some recommendations about how to improve current food related issues.</p>
<p>2 Working below expected standard</p>	<p>A consistently accurate but basic knowledge of the Eat Well Guide and implication of diet on health.</p> <p>Able to state their function, source and deficiency disease of the Macro and micro nutrients to a basic but accurate degree.</p> <p>A consistently accurate but basic ability to make recommendations for diet for a broad range of age groups, medical conditions and allergies related to food.</p>	<p>Consistently accurate but basic use of specialist Health and safety vocabulary and key words in mostly well-structured sentences.</p> <p>Will have a consistently accurate but basic knowledge of contaminates including physical, chemical and biological. Able to give limited examples of each and state how they can affect health and/or the consumer.</p>	<p>Practical skills are basic but consistently accurate leading to a basic quality and usually successful outcomes.</p> <p>Will make basic but consistently accurate modifications to recipes to meet dietary needs whilst still maintaining basic but consistently accurate sensory and nutritional qualities.</p> <p>Use a variety of hand help and electrical equipment to a basic extent.</p>	<p>Consistently accurate but basic full evaluation of dishes cooked including basic recommendations for improvements or modifications. A satisfactory pupil may begin to consider the impact on nutrition, cost and sensory characteristics of the dish (only one/two of these factors).</p> <p>To use current data and statistics to make consistently accurate but basic judgements about the Health of the Nation. Able to make a basic recommendation about how to</p>

	<p>A consistently accurate but basic understanding of why food is cooked, how heat is transferred and the function of ingredients</p> <p>A consistently accurate but basic knowledge of environmental issues associated with food</p>		<p>Work independently throughout most of the lesson with some teacher support.</p>	<p>improve current food related issues.</p>
<p>1 Working well below expected standard</p>	<p>Attempts to show knowledge of the Eat Well Guide and macro nutrients.</p> <p>Attempts to show an understanding of individual needs.</p> <p>Attempts to show knowledge of environmental issues.</p>	<p>Attempts to use specialist Health and safety vocabulary and key words in some sentences.</p> <p>Attempts to show knowledge of contaminants including physical, chemical and biological. Attempts to give an example of each and state how they can affect health and/or the consumer.</p>	<p>Attempts to show practical skills but require consistent support. Outcomes are basic and often unsuccessful.</p> <p>Attempts to make modifications to recipes to meet dietary needs but with support. Sensory and nutritional qualities may be maintained.</p> <p>Attempts to show how to use some of the required equipment and utensils, guidance and support is needed.</p> <p>Teacher support needed throughout the lesson.</p>	<p>Attempts to show a full evaluation of dishes cooked. Attempts to show recommendations to the dish are evident.</p> <p>Attempts to show use of data to make judgements about the Health of the Nation.</p>