



Food - Year 7

	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 Yr7 Food curriculum will be able to:	Exceeding– a student who is exceeding in the Yr7 food curriculum will be able to:
Knowledge and Understanding	<p>Write mostly in sentences. Follow instructions to complete simple written task Identify some of the principles of nutrition and health Identify some of hazards in the kitchen. List some personal hygiene rules</p>	<p>Complete written work in full sentences. Follow instructions to complete written tasks with some help. Describe some of the principles of nutrition and health List hazards in the kitchen and describe the risks involved. Describe personal hygiene rules</p>	<p>Complete written work in full sentences using descriptions. Follow instructions to complete detailed written tasks with some guidance. Describe all of the principles of nutrition and health List hazards in the kitchen, describe the risks involved, and suggest how to prevent. Explain personal hygiene rules</p>	<p>Complete written work in full sentences using descriptions and explain comments made. Follow instructions to complete detailed written tasks independently. Explain and justify all of the principles of nutrition and health List hazards in the kitchen, describe the risks involved, and justify how to prevent. Justify personal hygiene rules</p>
Making	<p>Work safely, reasonably accurately and tidily. Use some basic equipment and techniques eg knife skills - fruit salad, shaping and forming- sausage rolls, all in one – fairy cakes, bread making, using the grill- healthy pizza bread.</p>	<p>Work with most equipment safely and tidily. Work using some practical skills and techniques fairly effectively. knife skills - fruit salad, shaping and forming-sausage rolls, all</p>	<p>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, shaping</p>	<p>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, shaping and forming-sausage rolls, all in</p>

	<p>Produce an acceptable standard of dishes.</p> <p>Complete some practical tasks on time and with some guidance and help.</p> <p>Describe the dish made, list any problems and list some sensory qualities (evaluation).</p>	<p>in one – fairy cakes, bread making, using the grill-healthy pizza bread.</p> <p>Produce some good quality dishes.</p> <p>Complete most practical tasks within time constraints and with a little guidance and help.</p> <p>Describe how well the making of a dish went, how parts of the dish could be improved and identify the sensory qualities (evaluation).</p>	<p>and forming-sausage rolls, all in one – fairy cakes, bread making, using the grill- healthy pizza bread.</p> <p>Consistently produce good quality dishes.</p> <p>Complete practical tasks within time constraints and mostly independently.</p> <p>Explain which steps in the making went well, how to improve the dish made and describe the sensory qualities (evaluation).</p>	<p>one – fairy cakes, bread making, using the grill-healthy pizza bread.</p> <p>Consistently produce very good quality finished dishes.</p> <p>Consistently complete practical tasks within time constraints and independently.</p> <p>Explain and justify which steps in the making went well, how to improve the dish made and explain the sensory qualities (evaluation).</p>
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