



Key Stage 3 Food Technology Assessment Grid

	A	B	C	D	E	F	G	H	I
<p>Subject knowledge</p> <p>Demonstrate knowledge and understanding food, cooking and nutrition</p>	I can comment on what is safe and hygienic in the room.	I have a basic knowledge food hygiene and can apply to a real life situation.	I have a good understanding of food hygiene and can apply is to a real life situation	<p>I can identify British dishes as well as different world cuisine.</p> <p>I can identify different cooking methods.</p>	<p>I can identify a range of British dishes as well as different world foods.</p> <p>I understand the origins of different cooking methods.</p>	<p>I can identify a range of British dishes as well as different world foods.</p> <p>I understand the origins of different cooking methods.</p>	<p>I can explain the eat well guide and links to nutrition.</p> <p>I understand guidelines and recommendations on how to be healthy</p>	<p>I can explain vitamins and minerals and their benefits.</p> <p>I can clearly explain macronutrients and their functions.</p>	<p>I can explain in detail vitamins and minerals and their benefits.</p> <p>I can explain in detail macronutrients and their functions</p>
<p>Understanding</p> <p>Apply knowledge and understanding of food, cooking and nutrition</p>	I can write down a sequence for a basic recipe.	I can write a detailed description for the stages of a recipe	I can write a detailed description for the stages of a recipe and comment on health, safety and hygiene.	I can identify the advantages and disadvantages of different cooking methods	I can clearly explain advantages and disadvantages of different cooking methods.	<p>I can suggest recipes and ingredients for different cultural dishes.</p> <p>Planning to a good standard.</p>	I can plan a basic meal using my knowledge of nutrition and healthy recommendations	I can plan a detailed meal using my knowledge of nutrition showing clear links to the eat well guide .	I can plan a detailed meal using my knowledge of nutrition showing clear links to the eat well guide and micronutrients
<p>Practical skills</p> <p>Plan, prepare and cook dishes combining appropriate techniques</p>	I can use equipment with guidance to make a basic dish	I can independently use equipment to make a basic dish	I can independently use all equipment to create a dish with a number of skills	I can follow a basic recipe to create a final dish. Equipment/health and safety followed with some guidance.	I can adapt a recipe to create a good standard dish. Equipment/ health and safety followed independently	I can adapt a recipe and create a high quality dish. Equipment/ health and safety followed independently high standard dish.	I can adapt a recipe using a number of cooking skills. The final dish is to a high standard. Equipment/ health and safety followed independently high standard dish.	I can adapt a recipe using a number of skilled cooking methods . The final dish is to a high standard. Equipment/ health and safety followed independently high standard dish.	I can adapt a recipe using a number of skilled cooking methods . The final dish is to a high standard. Equipment/ health and safety followed independently high standard dish. Contingencies are put in place during cooking and can be explained.
Evaluate	I can comment on my food.	I can identify points in order to improve my practical skills	I can identify positives and negatives for my practical skills	I can identify issues and explain how to solve them.	I can evaluate my work clearly. Showing improvements	I can evaluate my work in detail commenting on taste and appearance	I can comment on different aspects of my work and others.	I evaluation my own work and others in detail commenting on different areas such as presentation and taste.	I evaluation my own work and others in detail commenting on different areas such as presentation and taste with clear steps to improve.



Key Stage 3 Assessment Pathway

Year 7		
Pathway	Assessment Point 1	Assessment Point 2
Foundation (99-)	A	A-B
Intermediate (100-110)	A-B	B-C
Higher (111+)	B-C	C-D

Year 8		
Pathway	Assessment Point 1	Assessment Point 2
Foundation	B-C	B-C
Intermediate	C-D	D-E
Higher	D-E	E-F

Year 9		
Pathway	Assessment Point 1	Assessment Point 2
Foundation	C-D	C-D
Intermediate	E-F	E-F
Higher	F-G	G-I