Y7 Food Technology

Year 7	X	A	B	C	D
KO1 Practical Hygiene	I can work with guidance to prepare, cook, and serve a range of dishes, following recipes and time plans.	I can work with guidance to prepare, cook, and serve a basic selection of dishes, following recipes and time plans with some support.	I can work with support to prepare, cook, and serve basic dishes, following recipes with support.	I can work with significant support to prepare, cook, and serve simple dishes. With considerable guidance, I can weigh and measure ingredients and use basic equipment.	I can work with complete support to prepare, cook, and serve simple dishes. With complete guidance, I can weigh and measure ingredients and use basic equipment.
KO2 Health and Safety	I can work hygienically and safely in an organised, methodical manner; weighing and measuring correctly; using a range of equipment and ingredients.	I can often work hygienically and safely in an organised manner, weighing, measuring, and using a variety of equipment and ingredients.	I can usually work hygienically and safely, weighing and measuring, and using basic equipment and ingredients.	With considerable guidance, I can follow a step-by-step recipe hygienically and safely.	With complete guidance, I can follow a step-by-step recipe hygienically and safely.
KO3 Presentation	I can present desirable dishes with some aesthetic value.	I can present dishes with flavour and aesthetic value.	I can present dishes with some flavour and aesthetic value.	I can present desirable dishes with some aesthetic value.	I can present basic dishes with some aesthetic value.

KO4 Food Choices	I can reference my understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and give reasons for choices made.	I have some understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and can sometimes give reasons for choices made.	I have a limited understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, but rarely give reasons for choices made.	I have a limited understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and give minimal reasons for choices made.	I have a very limited understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and cannot give reasons for choices made.
KO5 Food Science	I can carry out food science investigations, sometimes using correct terminology to justify and explain results, which are presented clearly and applied in a practical way.	I can carry out basic food science investigations, presenting and explaining results in simple terms with minimal evaluation or conclusion.	I can carry out basic food science investigations with support, presenting and explaining results in simple terms with minimal evaluation or conclusion.	I can carry out very basic food science investigations with significant support, presenting results in simple terms with no evaluation or conclusion.	With complete support and guidance, I can carry out very basic food science investigations, presenting results in simple terms with no evaluation or conclusion.

KO6 Food Preparation and Nutrition Theory	My overall knowledge and understanding are demonstrated verbally and through written work presented to a satisfactory standard, using mainly accurate spelling, punctuation, and grammar, with limited subject-specific vocabulary.	My knowledge and understanding are demonstrated verbally and through written work presented to a basic standard, using some accurate spelling, punctuation, and grammar, but limited subject-specific vocabulary.	My knowledge and understanding are demonstrated verbally and through written work presented to a basic standard, using limited spelling, punctuation, and grammar, and no subject-specific vocabulary.	My knowledge and understanding are demonstrated verbally and through written work presented to a basic standard, using limited spelling, punctuation, and grammar, and no subject-specific vocabulary. With support, I can present dishes with some flavour and aesthetic value.	My knowledge and understanding are demonstrated verbally and through written work presented to a very basic standard, using limited spelling, punctuation, and grammar, and no subject-specific vocabulary. With significant support, I can present dishes with basic flavour and aesthetic value.

Year 8 Food Technology

Year 8	X	A	Y	C	D
KO1 Practical Hygiene	I can work independently to prepare, cook and serve a range of dishes accurately, following recipes and time-plans.	I can work with guidance to prepare, cook and serve a range of dishes, following recipes and time-plans.	I can work with guidance to prepare, cook and serve a basic selection of dishes, following recipes and time-plans with some support.	I can work with support to prepare, cook and serve basic dishes, following recipes with support.	I can work with significant support to prepare, cook and serve simple dishes. With considerable guidance, I can weigh, measure, and use basic equipment and ingredients.

KO2 Health and Safety	I always work hygienically and safely in an organised, methodical manner; weighing and measuring accurately; efficiently using a range of equipment and ingredients.	I can work hygienically and safely in an organised, methodical manner; weighing and measuring correctly, using a range of equipment and ingredients.	I can often work hygienically and safely in an organised manner; weighing, measuring, and using a variety of equipment and ingredients.	With guidance, I can work hygienically and safely, weighing and measuring using basic equipment and ingredients.	With considerable guidance, I can work through a step-by-step recipe hygienically and safely.
KO3 Presentation	I can present desirable dishes with aesthetic value.	I can present desirable dishes with some aesthetic value.	I can present dishes with some flavour and aesthetic value.	I can present dishes with some flavour and aesthetic value.	I can present basic dishes with some presentation.
KO4 Food Choices	I can apply my understanding of healthy eating and nutrition; consumer preferences, food provenance, production and processing, and can give reasons for choices made.	I can reference my understanding of healthy eating and nutrition; consumer preferences, food provenance, production and processing, and can give reasons for choices made.	I have some understanding of healthy eating and nutrition; consumer preferences, food provenance, production and processing, and can sometimes give reasons for choices made.	I have limited understanding of healthy eating and nutrition; consumer preferences, food provenance, production and processing, but rarely give reasons for choices made.	I have limited understanding of healthy eating and nutrition; consumer preferences, food provenance, production and processing, and cannot give reasons for choices made.
KO5 Food Science	I can carry out food science investigations using the correct terminology to justify and explain results, which are presented clearly with evaluations and conclusions applied in a practical, meaningful way.	I can carry out food science investigations, sometimes using the correct terminology to justify and explain results which are presented clearly and applied in a practical way.	I can carry out basic food science investigations, presenting and explaining results in simple terms with minimal evaluation or conclusion.	I can carry out basic food science investigations with support, presenting and explaining results in simple terms with minimal evaluation or conclusion.	I can carry out very basic food science investigations with significant support, presenting results in simple terms with no evaluation or conclusion.

KO6 Food Preparation and Nutrition Theory	My overall knowledge and understanding is demonstrated verbally and through written work presented to a good standard, using good spelling, punctuation and grammar with some subject-specific vocabulary. I can present desirable dishes with aesthetic value.	My overall knowledge and understanding is demonstrated verbally and through written work presented to a satisfactory standard, using mainly accurate spelling, punctuation and grammar with limited subject-specific vocabulary.	My knowledge and understanding is demonstrated verbally and through written work presented to a basic standard, using some accurate spelling, punctuation and grammar but limited subject-specific vocabulary.	My knowledge and understanding is demonstrated verbally and through written work presented to a basic standard, using limited spelling, punctuation and grammar and no subject-specific vocabulary.	My knowledge and understanding is demonstrated verbally and through written work presented to a basic standard, using limited spelling, punctuation and grammar and no subject-specific vocabulary. With significant support, I can present dishes with some flavour and aesthetic value.

Year 9 Food Technology

Year 9	X	A	B	C	D
KO1 Practical Hygiene	I can work independently to prepare, cook, and serve a complex range of dishes with precision, following recipes and detailed time plans.	I can work independently to prepare, cook, and serve a range of dishes accurately, following recipes and time plans.	I can work with guidance to prepare, cook, and serve a range of dishes, following recipes and time plans.	I can work with guidance to prepare, cook, and serve a basic selection of dishes, following recipes and time plans with some support.	I can work with support to prepare, cook, and serve basic dishes, following recipes with support.
KO2 Health and Safety	I always work hygienically and safely in an organised, methodical manner; weighing and measuring accurately; efficiently using a range of equipment and ingredients.	I can work hygienically and safely in an organised, methodical manner; weighing and measuring correctly; using a range of equipment and ingredients.	I can often work hygienically and safely in an organised manner; weighing, measuring, and using a variety of equipment and ingredients.	I can usually work hygienically and safely; weighing, measuring, and using basic equipment and ingredients.	With guidance, I can work hygienically and safely; weighing, measuring, and using basic equipment and ingredients.

KO3 Presentation	I can present delicious, desirable dishes with high aesthetic value.	I can present desirable dishes with aesthetic value.	I can present desirable dishes with some aesthetic value.	I can present dishes with flavour and aesthetic value.	I can present dishes with some flavour and basic presentation.
KO4 Food Choices	I can apply my understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, giving reasons for the choices made.	I can apply my understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and can give reasons for the choices made.	I can reference my understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and can give reasons for the choices made.	I have some understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, and can sometimes give reasons for the choices made.	I have limited understanding of healthy eating and nutrition, consumer preferences, food provenance, production, and processing, but rarely give reasons for the choices made.
KO5 Food Science	I can carry out food science investigations using the correct terminology to justify and explain results that are well presented, logical, and clearly communicated.	I can carry out food science investigations using the correct terminology to justify and explain results that are presented clearly, with evaluations and conclusions applied in a practical, meaningful way.	I can carry out food science investigations, sometimes using the correct terminology to justify and explain results that are presented clearly and applied in a practical way.	I can carry out basic food science investigations, presenting and explaining results in simple terms with minimal evaluation or conclusions.	I can carry out basic food science investigations with support, presenting and explaining results in simple terms with minimal evaluation or conclusions.
KO6 Food Preparation and Nutrition Theory	My overall depth of knowledge and understanding is demonstrated verbally and through written work presented to a high standard, using excellent spelling, punctuation, grammar, and subject-specific terminology.	My overall knowledge and understanding is demonstrated verbally and through written work presented to a good standard, using good spelling, punctuation, grammar, and some subject-specific vocabulary.	My overall knowledge and understanding is demonstrated verbally and through written work presented to a satisfactory standard, using mainly accurate spelling, punctuation, grammar, and limited subject-specific vocabulary.	My knowledge and understanding is demonstrated verbally and through written work presented to a basic standard, using some accurate spelling, punctuation, grammar, but limited subject-specific vocabulary.	My knowledge and understanding is demonstrated verbally and through written work presented to a basic standard, using limited spelling, punctuation, grammar, and no subject-specific vocabulary.