

Emerging Progress in Food

Throughout an **Increasingly** Challenging Knowledge Led Curriculum from Year 7, to Year 9, Emerging Students Can:

Knowledge and Understanding: Written Assessment.

- Recall some basic curriculum key terms
- Link some basic curriculum key terms to pictures or meanings
- State the meanings of some basic curriculum key terms
- Use some basic subject knowledge to explain, justify or evaluate
- Overall demonstrate basic subject knowledge and understanding

Knowledge and Understanding: Exercise Books

- Include some basic analysis to explain, justify or evaluate work with assistance
- Present some work clearly with assistance

Practical:

- Identify and use simple equipment, processes and materials with assistance
- Demonstrate basic skills with assistance
- Make simple decisions and problem solve with assistance
- Produce a basic outcome with assistance
- Identify some general risks and work safely with assistance

In Year 9, the students Knowledge journey increases in Challenge further to include.....					
In Year 8, students Knowledge journey increases in Challenge to include.....			<u>Assessment 1: Workbooks</u> Diet through life Diet related illness and disease <u>Assessment 2: Practical</u> Pizza pinwheels <u>Assessment 3: Mock Exam</u> Mock Exam : Diet and health Food safety and hygiene Modifying a recipe Working characteristics of food Evaluation Also demonstrates skills from year 7 and 8		<u>Assessment 4: Workbooks</u> Commodities – fish Food provenance and sustainability Sensory evaluation <u>Assessment 5: Practical</u> Roux sauce - lasagne <u>Assessment 6: Homework Tasks</u> Nutrients Diet through life Designing for a client Also includes knowledge and skills from year 7 & 8
In Year 7, students Knowledge journey includes...		<u>Assessment 1: Workbooks</u> Baseline assessment Safety and hygiene in the kitchen Concepts of the EWG Evaluating <u>Assessment 2: Practical</u> Organisation skills Washing up routine Application of safety in the kitchen Bridge and claw grip Weighing and measuring. <u>Assessment 3: Homework Tasks</u> Hygiene and safety Key terms and meanings for hygiene, safety and EWG	<u>Assessment 4: Workbooks</u> Macro nutrients Micro nutrients Commodities – milk, fruit and vegetables Food provenance Sensory evaluation <u>Assessment 5: Practical</u> Scones - rubbing in, shaping, baking <u>Assessment 6: Homework Tasks</u> Macro nutrients Micro nutrients Commodities Food provenance	<u>Assessment 1: Workbooks</u> Micro nutrients Macro nutrients Analysing own diet Evaluating <u>Assessment 2: Practical</u> Fruit cobbler <u>Assessment 3: Homework Tasks</u> Culinary key terms Nutrients	<u>Assessment 4: Workbooks</u> Case study – diet and health Commodities – meat, cereals Sensory evaluation <u>Assessment 5: Practical</u> Sauce making – cheese pasta (cornflour) <u>Assessment 6: Homework Tasks</u> Diet and health Commodities Food provenance Also includes knowledge and skills from year 7

Developing Progress in Food

Throughout an **Increasingly** Challenging Knowledge Led Curriculum from Year 7, to Year 9, Emerging Students Can:

Knowledge and Understanding: Written Assessment.

- Recall most basic curriculum key terms
- Link most basic curriculum key terms to pictures or meanings
- State the meanings of most basic curriculum key terms
- Use some required subject knowledge to explain, justify or evaluate
- Overall demonstrate fair subject knowledge and understanding

Analysis and Design: Exercise Books

- Include some basic analysis to explain, justify or evaluate work with guidance
- Present most work clearly with guidance

Practical:

- Identify and use most equipment, processes and materials with guidance
- Demonstrate some independence and basic skills with guidance
- Make simple decisions and problem solve with guidance
- Produce a basic outcome with guidance
- Identify some general risks and work safely with guidance

In Year 9, the students Knowledge journey increases in Challenge further to include.....

In Year 8, students Knowledge journey increases in Challenge to include.....

In Year 7, students Knowledge journey includes...

Assessment 1: Workbooks

Baseline assessment
Safety and hygiene in the kitchen
Concepts of the EWG
Evaluating

Assessment 2: Practical

Organisation skills
Washing up routine
Application of safety in the kitchen
Bridge and claw grip
Weighing and measuring.

Assessment 3: Homework Tasks

Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Micro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation

Assessment 5: Practical

Scones - rubbing in, shaping, baking

Assessment 6: Homework Tasks

Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating

Assessment 2: Practical

Fruit cobbler

Assessment 3: Homework Tasks

Culinary key terms
Nutrients

Assessment 4: Workbooks

Case study – diet and health
Commodities – meat, cereals
Sensory evaluation

Assessment 5: Practical

Sauce making – cheese pasta (cornflour)

Assessment 6: Homework Tasks

Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease

Assessment 2: Practical

Pizza pinwheels

Assessment 3: Mock Exam

Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food
Evaluation

Also demonstrates skills from year 7 and 8

Assessment 4: Workbooks

Commodities – fish
Food provenance and sustainability
Sensory evaluation

Assessment 5: Practical

Roux sauce - lasagne

Assessment 6: Homework tasks

Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8

Achieving Progress in Food

Throughout an **Increasingly** Challenging Knowledge Led Curriculum from Year 7, to Year 9, Emerging Students Can:

Knowledge and Understanding: Written Assessment.

- Recall most required curriculum key terms
- Link most required curriculum key terms to pictures or meanings
- State the meanings of most required curriculum key terms
- Use most required subject knowledge to explain, justify or evaluate topic based concepts
- Overall demonstrate good subject knowledge and understanding

Analysis and Design: Exercise Books.

- Include most analysis points to explain, justify or evaluate work
- Present all work clearly and methodically

Practical:

- Identify and use most equipment, processes and materials independently
- Demonstrate independence and skill throughout most practical tasks
- Demonstrate independent decision making and problem solving in most tasks
- Produce a fair quality outcome with some guidance
- Identify most specific risks and work safely with guidance

In Year 9, the students Knowledge journey increases in Challenge further to include.....

In Year 8, students Knowledge journey increases in Challenge to include.....

In Year 7, students Knowledge journey includes...

Assessment 1: Workbooks

Baseline assessment
Safety and hygiene in the kitchen
Concepts of the EWG
Evaluating

Assessment 2: Practical

Organisation skills
Washing up routine
Application of safety in the kitchen
Bridge and claw grip
Weighing and measuring.

Assessment 3: Homework Tasks

Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Micro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation

Assessment 5: Practical

Scones - rubbing in, shaping, baking

Assessment 6: Homework Tasks

Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating

Assessment 2: Practical

Fruit cobbler

Assessment 3: Homework Tasks

Culinary key terms
Nutrients

Assessment 4: Workbooks

Case study – diet and health
Commodities – meat, cereals
Sensory evaluation
Sauce making – cheese pasta (cornflour)

Assessment 5: Practical

Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease

Assessment 2: Practical

Pizza pinwheels

Assessment 3: Mock Exam

Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food
Evaluation

Also demonstrates skills from year 7 and 8

Assessment 4: Workbooks

Commodities – fish
Food provenance and sustainability
Sensory evaluation

Assessment 5: Practical

Roux sauce - lasagne

Assessment 6: Homework Tasks

Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8

Exceeding Progress in Food

Throughout an **Increasingly** Challenging Knowledge Led Curriculum from Year 7, to Year 9, Emerging Students Can:

Knowledge and Understanding: Written Assessment.

- Recall all required curriculum key terms
- Link all required curriculum key terms to pictures or meanings and understand some application
- State the meanings of all required curriculum key terms
- Use a sound level of subject knowledge to explain, justify or evaluate topic based concepts
- Overall demonstrate very good subject knowledge and understanding

Analysis and Design: Exercise Books.

- Include all analysis points to explain, justify or evaluate work
- Present all work clearly and methodically with excellent individuality

Practical:

- Identify and use all equipment, processes and materials independently
- Demonstrate independence and skill throughout all practical tasks
- Demonstrate independent decision making and problem solving in all tasks
- Produce a good quality outcome independently
- Identify all specific risks and work safely with some guidance

In Year 9, the students Knowledge journey increases in Challenge further to include.....

In Year 8, students Knowledge journey increases in Challenge to include.....

In Year 7, students Knowledge journey includes...

Assessment 1: Workbooks

Baseline assessment
Safety and hygiene in the kitchen
Concepts of the EWG
Evaluating

Assessment 2: Practical

Organisation skills
Washing up routine
Application of safety in the kitchen
Bridge and claw grip
Weighing and measuring.

Assessment 3: Homework Tasks

Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Macro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation

Assessment 5: Practical

Scones - rubbing in, shaping, baking

Assessment 6: Homework Tasks

Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating

Assessment 2: Practical

Fruit cobbler

Assessment 3: Homework Tasks

Culinary key terms
Nutrients

Assessment 4: Workbooks

Case study – diet and health
Commodities – meat, cereals
Sensory evaluation

Assessment 5: Practical

Sauce making – cheese pasta (cornflour)

Assessment 6: Homework Tasks

Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease

Assessment 2: Practical

Pizza pinwheels

Assessment 3: Mock Exam

Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food
Evaluation

Also demonstrates skills from year 7 and 8

Assessment 4: Workbooks

Commodities – fish
Food provenance and sustainability
Sensory evaluation

Assessment 5: Practical

Roux sauce - lasagne

Assessment 6: Homework Tasks

Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8

Excelling Progress in Food

Throughout an **Increasingly** Challenging Knowledge Led Curriculum from Year 7, to Year 9, Emerging Students Can:

Knowledge and Understanding: Written Assessment.

Recall all required curriculum key terms with links to wider vocab

- Link all required curriculum key terms to pictures or meanings and understand application
- State the meanings of all required curriculum key terms with detail
- Overall demonstrate excellent subject knowledge and understanding with depth.
- Use sound level of subject knowledge to explain, justify or evaluate topic based concepts with a high degree of detail

Analysis and Design: Exercise Books.

- Include all analysis points to explain, justify or evaluate work with a high degree of detail
- Present all work clearly and methodically with high degree of creativity and individuality

Practical:

- Identify and use all equipment, processes and materials independently including experimentation
- Demonstrate a very high level of independence and skill throughout all practical tasks
- Demonstrate independent decision making and problem solving in all tasks with quality control checks evident.
- Produce a very high quality outcome independently
- Identify all specific risks, work safely and independently

In Year 9, the students Knowledge journey increases in Challenge further to include.....

In Year 8, students Knowledge journey increases in Challenge to include.....

In Year 7, students Knowledge journey includes...

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Baseline assessment
Safety and hygiene in the kitchen
Concepts of the EWG
Evaluating

Assessment 2: Practical

Organisation skills
Washing up routine
Application of safety in the kitchen
Bridge and claw grip
Weighing and measuring.

Assessment 3: Homework Tasks

Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Micro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation

Assessment 5: Practical

Scones - rubbing in, shaping, baking

Assessment 6: Homework Tasks

Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating

Assessment 2: Practical

Fruit cobbler

Assessment 3: Homework Tasks

Culinary key terms
Nutrients

Assessment 4: Workbooks

Case study – diet and health
Commodities – meat, cereals
Sensory evaluation

Assessment 5: Practical

Sauce making – cheese pasta (cornflour)

Assessment 6: Homework Tasks

Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease

Assessment 2: Practical

Pizza pinwheels

Assessment 3: Mock Exam

Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food
Evaluation

Also demonstrates skills from year 7 and 8

Assessment 4: Workbooks

Commodities – fish
Food provenance and sustainability
Sensory evaluation

Assessment 5: Practical

Roux sauce - lasagne

Assessment 6: Homework Tasks

Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8



	Knowledge & Understanding	Analysis & Justification	Practical
Emerging	Recall some basic curriculum key terms Link some basic curriculum key terms to pictures or meanings State the meanings of some basic curriculum key terms Use some basic subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate basic subject knowledge and understanding	Include some basic analysis to explain, justify or evaluate work with assistance Use basic subject specific vocabulary with assistance Present some work clearly with assistance	Identify and use simple equipment, processes and materials with assistance Demonstrate basic skills with assistance Make simple decisions and problem solve with assistance Produce a basic outcome with assistance Identify some general risks and work safely with assistance
Developing	Recall most basic curriculum key terms Link most basic curriculum key terms to pictures or meanings State the meanings of most basic curriculum key terms Use some required subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate fair subject knowledge and understanding	Include some basic analysis to explain, justify or evaluate work with guidance Use basic subject specific vocabulary with guidance Present most work clearly with guidance	Identify and use most equipment, processes and materials with guidance Demonstrate some independence and basic skills with guidance Make simple decisions and problem solve with guidance Produce a basic outcome with guidance Identify some general risks and work safely with guidance
Achieving	Recall most required curriculum key terms Link most required curriculum key terms to pictures or meanings State the meanings of most required curriculum key terms Use most required subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate good subject knowledge and understanding	Include most analysis points to explain, justify or evaluate work Use a range of subject specific vocabulary Present all work clearly and methodically	Identify and use most equipment, processes and materials independently Demonstrate independence and skill throughout most practical tasks Demonstrate independent decision making and problem solving in most tasks Produce a fair quality outcome with some guidance Identify most specific risks and work safely with guidance
Exceeding	Recall all required curriculum key terms Link all required curriculum key terms to pictures or meanings and understand some application State the meanings of all required curriculum key terms Use a sound level of subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate very good subject knowledge and understanding	Include all analysis points to explain, justify or evaluate work Use a good range of subject specific vocabulary with accuracy Present all work clearly and methodically with excellent individuality	Identify and use all equipment, processes and materials independently Demonstrate independence and skill throughout all practical tasks Demonstrate independent decision making and problem solving in all tasks Produce a good quality outcome independently Identify all specific risks and work safely with some guidance
Excelling	Recall all required curriculum key terms with links to wider vocabab Link all required curriculum key terms to pictures or meanings and understand application State the meanings of all required curriculum key terms with detail Overall demonstrate excellent subject knowledge and understanding with depth. Use sound level of subject knowledge to explain, justify or evaluate topic based concepts with a high degree of detail	Include all analysis points to explain, justify or evaluate work with a high degree of detail To accurately use an extended range of subject specific vocabulary Present all work clearly and methodically with high degree of creativity and individuality	Identify and use all equipment, processes and materials independently including experimentation Demonstrate a very high level of independence and skill throughout all practical tasks Demonstrate independent decision making and problem solving in all tasks with quality control checks evident. Produce a very high quality outcome independently Identify all specific risks, work safely and independently

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Organisation skills
Washing up routine
Application of safety in the kitchen

Bridge and claw grip

Weighing and measuring.

Assessment 3: Homework Tasks

Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Macro nutrients
Micro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation
Assessment 5: Practical
Assessment 6: Homework Tasks
Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating

Assessment 2: Practical

Fruit cobbler

Assessment 3: Homework Tasks

Culinary key terms
Nutrients

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Commodities – meat, cereals
Sensory evaluation
Assessment 5: Practical
Sauce making – cheese pasta (cornflour)
Assessment 6: Homework Tasks
Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease
Assessment 2: Practical
Pizza pinwheels

Assessment 3: Mock Exam

Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food

Also demonstrates skills from year 7 and 8

Assessment 4: Workbooks

Commodities – fish
Food provenance and sustainability
Sensory evaluation
Assessment 5: Practical
Roux sauce - lasagne
Assessment 6: Homework Tasks
Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8



	Knowledge & Understanding	Analysis & Justification	Practical
Emerging	Recall some basic curriculum key terms Link some basic curriculum key terms to pictures or meanings State the meanings of some basic curriculum key terms Use some basic subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate basic subject knowledge and understanding	Include some basic analysis to explain, justify or evaluate work with assistance Use basic subject specific vocabulary with assistance Present some work clearly with assistance	Identify and use simple equipment, processes and materials with assistance Demonstrate basic skills with assistance Make simple decisions and problem solve with assistance Produce a basic outcome with assistance Identify some general risks and work safely with assistance
Developing	Recall most basic curriculum key terms Link most basic curriculum key terms to pictures or meanings State the meanings of most basic curriculum key terms Use some required subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate fair subject knowledge and understanding	Include some basic analysis to explain, justify or evaluate work with guidance Use basic subject specific vocabulary with GUIDANCE Present most work clearly with guidance	Identify and use most equipment, processes and materials with guidance Demonstrate some independence and basic skills with guidance Make simple decisions and problem solve with guidance Produce a basic outcome with guidance Identify some general risks and work safely with guidance
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Exceeding	Recall all required curriculum key terms Link all required curriculum key terms to pictures or meanings and understand some application State the meanings of all required curriculum key terms Use a sound level of subject knowledge to explain, justify or evaluate topic based concepts Overall demonstrate very good subject knowledge and understanding	Include all analysis points to explain, justify or evaluate work Create topic related diagrams with all of the required detail Present all work clearly and methodically with excellent individuality	Identify and use all equipment, processes and materials independently Demonstrate independence and skill throughout all practical tasks Demonstrate independent decision making and problem solving in all tasks Produce a good quality outcome independently Identify all specific risks and work safely with some guidance
Excelling	Recall all required curriculum key terms with links to wider vocabab Link all required curriculum key terms to pictures or meanings and understand application State the meanings of all required curriculum key terms with detail Overall demonstrate excellent subject knowledge and understanding with depth. Use sound level of subject knowledge to explain, justify or evaluate topic based concepts with a high degree of detail	Include all analysis points to explain, justify or evaluate work with a high degree of detail To accurately use an extended range of subject specific vocabulary Present all work clearly and methodically with high degree of creativity and individuality	Identify and use all equipment, processes and materials independently including experimentation Demonstrate a very high level of independence and skill throughout all practical tasks Demonstrate independent decision making and problem solving in all tasks with quality control checks evident. Produce a very high quality outcome independently Identify all specific risks, work safely and independently

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Weighing and measuring.
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Hygiene and safety
Key terms and meanings for hygiene, safety and EWG

Assessment 4: Workbooks

Macro nutrients
Micro nutrients
Commodities – milk, fruit and vegetables
Food provenance
Sensory evaluation
Assessment 5: Practical
Scones - rubbing in, shaping, baking
Assessment 6: Homework Tasks
Macro nutrients
Micro nutrients
Commodities
Food provenance

Assessment 1: Workbooks

Micro nutrients
Macro nutrients
Analysing own diet
Evaluating
Assessment 2: Practical
Fruit cobbler
Assessment 3: Homework Tasks
Culinary key terms
Nutrients

Assessment 4: Workbooks

Case study – diet and health
Commodities – meat, cereals
Sensory evaluation
Assessment 5: Practical
Sauce making – cheese pasta (cornflour)
Assessment 6: Homework Tasks
Diet and health
Commodities
Food provenance

Also includes knowledge and skills from year 7

Assessment 1: Workbooks

Diet through life
Diet related illness and disease
Assessment 2: Practical
Pizza pinwheels
Assessment 3: Mock Exam
Mock Exam :
Diet and health
Food safety and hygiene
Modifying a recipe
Working characteristics of food

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Commodities – fish
Food provenance and sustainability
Sensory evaluation
Assessment 5: Practical
Roux sauce - lasagne
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Nutrients
Diet through life
Designing for a client

Also includes knowledge and skills from year 7 & 8