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

and EWG

- 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.....

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

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

and EWG

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

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

and EWG

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

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

and EWG

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

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



My KS3 FOOD Learning Journey

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Content

	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 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	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

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

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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

7 and 8

Assessment 4: Workbooks

Diet through life Diet related illness and disease

Assessment 2: Practical Pizza pinwheels

Assessment 3: Mock Exam

Assessment 1: Workbooks

Mock Exam: Diet and health

Food safety and hygiene Modifying a recipe

Working characteristics of food

Also demonstrates skills from year

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 vear 7 & 8



Student Learning Journey: Progress in FOOD

	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 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 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 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	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

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

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

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

Assessment 1: Workbooks

Micro 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

Also demonstrates skills from year 7 and 8

Diet through life Designing for a client

Assessment 6: Homework Tasks

Food provenance and sustainability

Assessment 4: Workbooks

Commodities - fish

Sensory evaluation

Roux sauce - lasagne

Nutrients

Assessment 5: Practical

Also includes knowledge and skills from year 7 & 8