

**Subject**  
Food Technology

**Year 8**

**Time of Assessment**  
End of each module

**Knowledge to be Assessed:**

Carrying out research for ideas and using that research to create ideas.  
Recognising equipment and its use when producing food.  
Creating detailed plans showing previous knowledge and the results of research.  
Students will consider and explain the limitation of products and equipment.  
The manufacturing process.  
Investigate food products on the market and their target audience.  
Looking at making independent and logical judgements to develop and realise ideas for food products.



**Skills to be assessed:**

Organisation in lessons  
Following instructions  
Knife skills  
Selecting and using the correct equipment  
Hygiene and Safety practices  
Accuracy and precision when making food products

**Resources to help Revision:**

Watching cooking programmes  
Participating at home cooking meals  
Keeping up to date with current dietary guidelines  
Reading recipe books and magazines  
Gathering information from food websites:-  
<https://www.foodafactoflife.org.uk/>  
<https://www.nutrition.org.uk/>  
<https://www.bbcgoodfood.com/>

**Grade Descriptors: How the assessment is graded?**

<b>Emerging</b>	<b>Developing</b>	<b>Secure</b>	<b>Mastering</b>	<b>Extending</b>
Can follow instructions but needs close guidance. Has to be prompted to complete work set.	Students can apply some previous knowledge and follow a recipe with help. Produces adequate products	Can select the correct equipment and follow a recipe independently	Students can come up with their own ideas to modify food products and work with a good level of skill	Uses precision when selecting and using equipment. Produces work with high levels of accuracy