

Subject

Food Technology

Year 7

Time of Assessment

End of each module

Knowledge to be assessed:

The ability to identify and or list a range of equipment and describe food products.
Being able to generate ideas when designing and planning.
Carrying out research both in school and at home.
Can consider and explain various food products and cooking methods.



Practical skills to be assessed:

weighing
measuring,
using various equipment,
knife skills,
organisational skills,
clearing and washing up skills

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?

| Emerging | Developing | Secure | Mastering | Extending |
|--|---|--|--|--|
| Students can identify a few pieces of equipment and can follow instructions with support | Students can select the correct equipment and follow a basic recipe with good hygiene and safety considerations | Students display a good knowledge of equipment, can follow a recipe and produce food products of a high standard | Students can work independently showing previous knowledge and understanding of the task | Students can evaluate the method used and predict the outcome of the finished product using the most suitable techniques |