

Practical Cookery

Year 9

Assessment: End of each module

Knowledge to be Assessed:

Consumer Trends

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/>

Emerging

Does not follow instructions, produces poor quality products.
Does not bring ingredients.
Asks for help at all stages.

Developing

Produces adequate products.
Needs help at key stages.
Does not bring all ingredients to some lessons.

Secure

Evenly chopped slices using some of the techniques taught, base al dente, well mixed dressing, marinates well, balances spices.
Asks for clarification of result.

Mastering

Modifies plan to use appropriate equipment. Uses skilfully
Precise and accurate use of equipment > quality product.
Well evaluated.

Extending

Completes tasks independently with accuracy and with precision.