

FOUNDATION

- Can carry out a recipe with some modifications/creativity with ingredients.
- Some knowledge of ingredients that could be used and their nutritional value.
- Some limited explanation given for choice of ingredients and how they link to the task set.
- Can name and use kitchen equipment with some accuracy and without prompting following practice to safely produce a food product of reasonable quality.
- Understands how to safely use the bridge and claw knife holds and when they are appropriate.
- Understands that foods fall into different sections within the Eatwell Guide and can give reasons why.
- Can describe the sensory qualities of food..
- Understands and consistently follows the health and safety rules within the kitchen.
- Understands how to use the cooker safely and independently (maybe with some support).
- Is able to follow the washing up instructions clearly without support

INTERMEDIATE

- Can carry out a recipe with creative and different ingredient modifications.
- Good knowledge of ingredients that could be used and their nutritional value.
- Good explanation given for choice of ingredients and how they link to the task set.
- Can name and use kitchen equipment with a good level of accuracy following practice to safely produce a finished food product of good quality.
- Understands how to and why we use the bridge and claw knife holds. A good level of accuracy and pace are shown.
- Fully understands that foods fall into different sections within the Eatwell Guide and can explain the health benefits of cutting down on certain foods.
- Can describe the sensory qualities of food well and are able to suggest how to change/give alternative ingredients to improve the food product.
- Fully appreciates the health and safety rules within the kitchen environment and is able to explain confidently why they are required.
- Fully understands how to use the cooker safely and independently
- Is able to follow the washing up instructions independently and clear up their work area quickly without instruction.

YEAR 8 FOOD STUDENT KNOWLEDGE ASSESSMENT GRID

HIGHER

- Can carry out a recipe with very good/creative ingredient modifications.
- Excellent knowledge of ingredients that could be used and their nutritional value.
- Clear explanation given for choice of ingredients and detailed explanation given how they link to the task set.
- Can name and use kitchen equipment with precision to safely produce a finished food product of excellent quality.
- Understands how to and why we use the bridge and claw knife holds. A high level of accuracy and pace are shown.
- Understands each section of the eatwell guide, why foods fall into each group and can apply their knowledge to suggest recipes which would be suitable for a particular group of people.
- Is able to use a range of sensory language to describe food and can confidently suggest how food products can be altered/adapted to change the nutritional value of the product.
- Understands and consistently follows the health and safety rules within the kitchen environment and is able to confidently explain the hazards and risks presented.
- Can use all kitchen equipment correctly and confidently and can clear their work area quickly and hygienically, working independently at all times

EXCEPTIONAL

- Fully achieves all areas of the HIGHER description in a consistent, independent, organised and timely way .

YEAR 8 FOOD STUDENT KNOWLEDGE ASSESSMENT GRID