

Food Technology KS3 Assessment - GOLD

Year 9

The course will be split into two sessions across the year. They will be studying Food Technology for ½ a term in the first instance then returning to Food Tech for their second rotation later on in the academic year. The aim of the course is to prepare students for KS4 where their skills and knowledge will be further developed in cookery should they wish to carry on the course at GCSE.

The first ½ term will focus on skills where students will be expected to carry out focus task practicals. The second ½ term rotation will allow students to put this into practice and work on an afternoon tea project. Students will be choosing appropriate dishes to cook within the given task.

Overview	Knowledge: What will they Learn?	Skills: Understanding - what will they be able to do?	Literacy - Key Terminology	Assessment
Term 1, 2 or 3 Food Technology skills First ½ term rotation sept-oct (group 1) nov -dec (group 2) jan -feb (group 3) Second ½ term rotation	The course aims to provide students with sound knowledge and understanding of cooking skills that can be further developed in the latter part of the course. Students will be given practical tasks to carry out with a focus on skills taught at gcse level. By the end of the course students will have a repertoire of savoury and sweet dishes based around high level cooking skills that they can reproduce with varying degrees of independence at home, depending on their ability developed during the year 7 and 8 course.	Work demonstrating excellent levels of skills with different ingredients and equipment with excellent processes and with precision and skill Check their work and reflect on how they can improve to increase their skills. Be able to work with excellent levels of independence and with no guidance following a recipe. To be able to adapt their recipes to suit the given task.	Food Technology Terminology. Ingredients Cross Contamination Dicing Sautee Slicing Antibacterial Mise-en-place Accompaniments Al Dente Flambe Reduce Bain-Marie Canape Entree Au gratin	Baseline Assessment: Key vocabulary task/20 Practical assessment out at the end of the course/20 End of unit test/20 Total: 60 points: Throughout the term students will be given a

march-april (group 1) April- May (group 2) June-July (group 3)	Students will be inspired and take pride in their food/dishes, therefore the course will also focus on aesthetics. When presenting food, we aim to encourage students to think as chefs and avoid novelty presentation; this makes the experience more realistic. To apply understanding gained throughout the term to complete a written test for baseline assessment. The second part of the course will focus on Traditional afternoon teas. Students will carry out a project that will showcase the skills that they have learnt over the past 3 years in Food Technology. This will be their practical assessment.	Be able to demonstrate weighing out ingredients accurately at home and in lessons with no guidance. To choose the correct equipment with no guidance for the right practical task, to use electrical equipment with confidence safely. To prepare for every practical with confidence becoming a more independent learner. To work cleanly and hygienically choosing the correct equipment needed for a specific task with no guidance from the teacher. To work independently and focus on prior skills learnt to develop a deeper understanding of cooking skills. Be able to make skilled adaptations of recipes to suit the current task. To demonstrate finished practical dishes demonstrating high level skills in preparation and presentation.	Crepes Coulis En croute Croutons Garnish	practical grid evaluation to complete after each practical to reflect on: WWW: (<i>what went well</i>) EBI: (<i>even better if</i>)
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		To effectively use research using different models for menu choices.		
Progress check	What measurable criteria will you use to determine who is Above Expected, Expected, Expected, Below Expected? <u>Baseline assessment total /60</u> Terminology test 20 Practical assessment 20 Written assessment 20 % Above expected: 50% Expected: 40% Below Expected: 30% Cause for concern: 20%			