

Food Technology KS3 Assessment - Silver

Year 7

The course aims to provide students with a sound introduction to hygiene, safety, nutrition and use of all parts of the cooker. The students will gain an understanding of basic cooking techniques putting into practice what they learn during practical and theory lessons.

Overview	Knowledge: What will they Learn?	Skills: Understanding - what will they be able to do?	Literacy - Key Terminology	Assessment
Term 1, 2 or 3 Introduction to Food Technology	The course aims to provide students with a sound introduction to hygiene, safety, nutrition and use of all parts of the cooker. By the end of the course students will have a repertoire of savoury and sweet dishes based around basic cooking skills that they can reproduce with varying degrees of independence at home, depending on their ability and experience prior to starting Year 7. Students will be inspired and take pride in their food/dishes, therefore the course will also focus on aesthetics. The course will be focussing on	Work with a variety of ingredients and equipment with good processes and with precision. Check their work and modify their approach as it develops. Be able to work with some independence following a recipe. Be able to weigh out most ingredients accurately at home and in lessons. To choose the correct with limited guidance equipment for the right practical task To prepare for every practical with limited guidance.	Food Technology terminology. Mise-en-place Weigh Ingredients Method Sieve Grate Antibacterial Bacteria Cross contamination Diet Nutrients Carbohydrate Protein Vitamins Minerals Fats Dairy Healthy	Baseline Assessment: Key vocabulary task/20 Practical assessment carried out at the end of the course/20 End of unit test/20 Total: 60 points: Throughout the term students will be given a practical grid evaluation to

	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 practical and written test for baseline assessment.	To work cleanly and hygienically choosing the correct equipment needed for a specific task with some guidance from the teacher. To pass their knife licence with confidence. Be able to modify and adapt some recipes and choose alternative ingredients, To demonstrate good finished practical dishes demonstrating medium level skills in preparation and presentation. To understand the Healthy balanced diet wheel with a sound understanding of the correct foods to the correct nutritional intake.	Nutritional Hygiene	complete after each practical to reflect on: WWW: (<i>what went well</i>) EBI: (<i>even better if</i>)
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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: 70% Expected: 60% Below Expected: 50% Cause for concern: 40%
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