

## Food Technology KS3 Assessment Framework

	Beginning Grade 1	Working Towards Grade 2-3	Expected Grade 4-5	Exceeding Grade 6-7	Excelling Grade 8-9
<b>Food Technology</b>	<p>I can:</p> <p>Work hygienically in the kitchen</p> <p>Understand the Quaker values</p> <p>Cook recipes in the classroom with assistance</p> <p>Understand how supermarkets make profit</p> <p>Know the bridge and claw grips</p>	<p>I can:</p> <p>Select and use equipment safely</p> <p>know why we create food waste and how to prevent it</p> <p>Cook and record the recipes and results from class using photos.</p> <p>Know how supermarkets can be the cause of food waste through their policies</p> <p>Effectively cut onions and other veg to size</p>	<p>I can:</p> <p>Cook a range of dishes safely and complete in good time.</p> <p>Create strategies to minimise food waste and implement them</p> <p>Make notes and record recipes in my recipe book with WWW and EBI, suggest alternatives.</p> <p>Understand the role of consumers in reducing food waste</p> <p>Efficiently and accurately cut and cook vegetables with minimum waste</p>	<p>I can:</p> <p>Cook a range of dishes accurately safely while minimising food waste. Tidying as I go and helping others if needed.</p> <p>Discuss the topic of food waste with authority and secure knowledge and take active steps to reduce it.</p> <p>Write and illustrate a recipe book of the recipes in class using colour, drawing and dried herbs. Create a memorable living document.</p> <p>Take steps to reduce personal food waste by planning meals making lists and using leftovers</p> <p>Cut and cook accurately with minimum waste. Suggest other recipes and ideas to use up peelings etc.</p>	<p>I can:</p> <p>adapt and cook a range of dishes that use up leftovers and prevent food waste quickly accurately and hygienically. I look to help others.</p> <p>become a champion for the minimising of food waste and help to reduce it both in school and at home.</p> <p>maintain an illustrated food diary that records recipes and tips from many different sources. Including cooking from other places such as at home.</p> <p>Take steps to reducing food waste in home and school</p> <p>Teach others how to be more accurate and efficient in their cooking</p>