

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
Food Technology	<p>I can:</p> <p>Understand the Quaker values.</p> <p>Select the correct knife and board</p> <p>Turn on and use the hob and cooker</p> <p>Understand the meaning of animal welfare</p> <p>Understand the problem of food waste</p> <p>Name foods from other cultures</p>	<p>I can:</p> <p>Respect the life on an animal that has been bred for food production</p> <p>Accurately cut veg and/or chicken</p> <p>boil and simmer</p> <p>Recognise different labels</p> <p>Understand the link between food waste and global warming</p> <p>Cook using different ingredients</p>	<p>I can:</p> <p>cook a range of dishes and complete in good time with minimal waste</p> <p>De-bone a chicken thigh, portion a chicken or prepare veg accurately</p> <p>control heat to successfully and safely cook a range of dishes</p> <p>Understand the meaning behind labels such as organic, free range and MSC</p> <p>Debate and discuss the rights and wrongs of various food options</p> <p>Cook a range of international dishes</p>	<p>I can:</p> <p>Cook a range of dishes with minimal waste and help others to do the same</p> <p>Prepare a chicken for saute or create complex vegetable cuts such as macedoine</p> <p>Know the meaning of and how to saute, simmer, steam, boil bake and grill</p> <p>Make informed choices based on moral and ethical standards</p> <p>Research and improve my knowledge from sources outside of the classroom.</p> <p>Understand the significance of food with regards to culture and religion</p>	<p>I can:</p> <p>Encourage others to use the whole animal or alternatives by letting my life choices speak</p> <p>Prepare a chicken for saute, cook and store effectively or create complex vegetarian alternatives.</p> <p>Use the skills from class to cook for others or make plans to do so</p> <p>Let my life speak by my food choices</p> <p>Be pro-active and use my knowledge for positive change</p> <p>Become adventurous in my food choices and relish the opportunity for new food experiences</p>