

Year 7 Design and Technology - Food Progress Criteria 2015

	Emerging	Expected	Exceeding	Excellence
Cooking Skills				
Plan	Able to select correct equipment and follow method with regular assistance.	Selected correct equipment and able to follow method accurately with occasional assistance.	Independently selects correct equipment and follows methods. Able to modify recipes appropriately.	Exceeding plus: Be able to modify plans when needed.
Organise	Works hygienically and follows all instructions. Worked well with regular assistance.	Works well with occasional assistance. Some prompts required for organisation.	Worked independently/team in a clean and tidy work space. Good use of time throughout.	Worked independently/team in a clean and tidy work space. Excellent use of time throughout.
Make	Produces a basic outcome with regular assistance.	Produces a good quality outcome and considered presentation with some assistance.	Produced an excellent quality outcome with high quality presentation.	Produced excellent outcomes consistently and independently.
Knowledge				
	<p>Have an understanding of health and safety in the kitchen and can apply it.</p> <p>Can identify the different parts of a cooker used in school.</p> <p>Can identify kitchen equipment with assistance.</p>	<p>Have an understanding of health and safety in the kitchen applying the rules successfully in the lesson.</p> <p>Can identify the parts of a cooker and name a cooking method for each part.</p> <p>Can identify the most suitable kitchen equipment for the job.</p>	<p>Have an understanding of health and safety in the kitchen and can identify hazards and control measures in other situations.</p> <p>Have an understanding of nutrients and can identify nutrients in the dishes made.</p> <p>Can identify the correct equipment and use it effectively to get the best results.</p>	Exceeding plus show an excellent understanding of nutrients and apply the knowledge when choosing and adapting their final assessment dish.