

Year 7 Design and Technology Assessment Grid – Food Technology

YEAR 7	Technical Knowledge	Planning	Making	Hygiene and Safety	Evaluation
Y7.9	<p>I know and understand the principles of food spoilage and can begin to apply it to my practical work.</p> <p>I can identify and explain the Eatwell plate and all the healthy eating guidelines and begin to apply it to parts of my practical work.</p> <p>I have a good knowledge and some understanding of Nutrition and the 7 main nutrients.</p> <p>I can use and explain a range of technical terms and begin to apply them to my practical work.</p>	<p>I can show some evidence of forward planning but some aspects may/may not be missing. (**)</p> <p>I can set up for a practical session with some teacher guidance.</p> <p>I can produce a detailed plan listing all the ingredients and equipment.</p>	<p>I can make with a normal level of supervision.</p> <p>I can use a range of equipment, ingredients and techniques to a good standard.</p> <p>I can keep a tidy work area.</p> <p>I can use some checking procedures as I make my product.</p> <p>I can produce well-made product but it may/may not have a good finish.</p>	<p>Most hygiene and safety rules have been followed.</p> <p>There is good evidence of temperature control before and/or during the practical session.</p> <p>I can clean as I go but some prompting may/may not be needed.</p> <p>Plans include some Safety and Quality checks.</p>	<p>I can make detailed comments and suggest improvements using consumer opinions.</p> <p>Most/some suggestions are justified and a range of examples are given.</p> <p>Some wider SME issues may/may not be considered.</p>
Y7.8	<p>I know and understand the principles of food spoilage.</p> <p>I can identify and explain the Eatwell plate and the healthy eating guidelines.</p> <p>I have some knowledge and understanding of Nutrition and the 5/7 main nutrients.</p> <p>I can use and explain some technical terms and may/may not be able to apply them to my practical work.</p>	<p>I can show some evidence of forward planning but some aspects are missing. (**)</p> <p>I need help setting up for a practical session.</p> <p>I can produce a detailed plan listing most of the ingredients and equipment.</p>	<p>I can make with a normal level of supervision.</p> <p>I can use some equipment, ingredients and techniques but may/may not need help.</p> <p>I can keep a tidy work area for most of the practical session.</p> <p>I can use 1 or 2 checking procedures as I make my product.</p> <p>I can produce a complete product but it may/may not have a good finish.</p>	<p>Some hygiene and safety rules have been followed.</p> <p>There is some evidence of temperature control before and/or during the practical session.</p> <p>I can clean as I go but some prompting is needed.</p> <p>Plans include some Safety and/or Quality checks.</p>	<p>I can make some detailed comments and suggest some improvements.</p> <p>Consumer opinions may/may not have been given.</p> <p>Some suggestions are justified and some examples are given.</p> <p>1 or 2 SME issues may/may not be considered.</p>
Y7.7	<p>I have some knowledge and understanding of food spoilage.</p> <p>I can identify and briefly explain some of the Eatwell plate and/or healthy eating guidelines</p> <p>I have some knowledge and understanding of Nutrition and the 5 main nutrients.</p> <p>I can use and begin to explain some technical terms but may not be able to apply them to my practical work.</p>	<p>I am aware of the need for forward planning but many aspects are missing. (**)</p> <p>I need reminding and help to set up for a practical session.</p> <p>I can produce a logical plan listing the equipment and/or ingredients.</p>	<p>I can make with a normal level of supervision.</p> <p>I can use some equipment, ingredients and techniques but may need help.</p> <p>My work area may/may not be tidy.</p> <p>I can use 1 or 2 checking procedures as I make my product.</p> <p>I can produce a complete product but it lacks a quality finish.</p>	<p>Few hygiene and safety rules have been followed.</p> <p>There is limited evidence of temperature control before and/or during the practical session.</p> <p>I can clean as I go but need to be prompted.</p> <p>Plans include 1 or 2 Safety and/or Quality checks.</p>	<p>I can make some comments and suggest some improvements.</p> <p>Consumer opinions may/may not have been given.</p> <p>Suggestions may/may not be justified and examples may/may not be given.</p> <p>SME issues may/may not be considered.</p>

YEAR 7	Technical Knowledge	Planning	Making	Hygiene and Safety	Evaluation
Y7.6	I have a basic knowledge and understanding of what makes food go bad. I can identify some of the Eatwell plate and healthy eating guidelines. I have a basic knowledge and understanding of Nutrition and the 5 main nutrients. I can use and begin to explain some technical terms.	Forward planning has not been considered. (**) I need reminding to set up for a practical session. I can produce a basic plan but the equipment and ingredients are missing.	I can carry out the making but supervision may/may not be needed I can use some equipment, ingredients and techniques but need help. My work area is untidy I can use a simple checking procedure as I make my product. I can produce a complete product but it lacks a quality finish.	Only basic hygiene and safety rules have been followed. There is little/no evidence of temperature control before or during the practical session. There is minimal evidence of cleaning as I go along. Plans include 1 or 2 Safety checks.	I can make some basic comments and may/may not suggest improvements. Consumer opinions may not have been given. Suggestions may not be justified and examples may not be given.
Y7.5	I have a limited understanding of what makes food go bad. I can recognise the Eatwell plate and identify 1 or 2 healthy eating guidelines. I can name 5 main nutrients. I can use and explain 1 or 2 simple technical terms	I can bring in the correct ingredients but help is needed with weighing and measuring. I need help when setting up. I can produce a plan with 1 or 2 steps.	I can carry out the making but supervision is needed. I can use some equipment, ingredients and techniques but need help . My work area is disorganised . I can use a simple checking procedure as I make my product. I can produce a complete product but it lacks a quality finish.	There is an awareness of the basic hygiene and safety rules and these may/may not have been followed. There is an awareness of temperature control during the practical session. Reminders are needed to clean as I go along. There is an awareness of Safety checks.	I can make some basic comments but no improvements are given. Consumer opinions are not given. Suggestions are not justified and no examples are given.
Y7.4	I need help to understand what makes food go bad. I need help identifying the healthy eating guidelines. I need help identifying the nutrients. I can use 1 or 2 technical terms.	I can bring most of the correct ingredients to make a product. I need help to follow a recipe.	I may/may not complete the making. Practical skills are limited . My work area is very disorganised . I may not apply simple checking procedures. My product is not always successful.	There is little regard for hygiene and safety. Temperature control is not applied during the practical session. No safety checks are applied.	The evaluation is incomplete or only single words have been used

** = weighing and measuring, correct preparation, labeling

NOTE – The Making assessment is based upon 4 practical lessons per year.