

## Year 7 Design and Technology Assessment Grid – Food Technology

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

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

\*\* = weighing and measuring, correct preparation, labeling

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