

Year 8 Design and Technology Assessment Grid – Food Technology

YEAR 8	Technical Knowledge	Planning	Making	Hygiene and Safety	Evaluation
Y8.9	I know and understand the principles of food spoilage and can apply it to my practical work. I can identify and explain the Eatwell plate and all the healthy eating guidelines and apply it to my practical work. I have a very good knowledge and understanding of Nutrition and the 7 main nutrients. I can use and explain a good range of technical terms and apply them to my practical work.	I can show evidence of forward planning covering most aspects. (**) I can set up for a practical session with minimal teacher guidance. I can produce a detailed plan listing all the ingredients and equipment and have some knowledge of how long each operation will take.	I can work with a minimal level of supervision when making my product. I can use a range of equipment, ingredients and techniques to a high standard. I can keep a tidy work area. I can use checking procedures as I make my product. I can produce well-made product with a good finish.	All/Most hygiene and safety rules have been followed. There is clear evidence of temperature control before and during the practical session. I can clean as I go without prompting. Plans include detailed Safety and Quality checks.	I can make very detailed comments and suggest improvements using consumer opinions. Most suggestions are justified and a range of examples are given. Some wider SME issues are considered and discussed.
Y8.8	I know and understand the principles of food spoilage and can begin to apply it to my practical work. 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. I have a good knowledge and some understanding of Nutrition and the 7 main nutrients. I can use and explain a range of technical terms and begin to apply them to my practical work.	I can show some evidence of forward planning but some aspects may/may not be missing. (**) I can set up for a practical session with some teacher guidance. I can produce a detailed plan listing all the ingredients and equipment.	I can make with a normal level of supervision. I can use a range of equipment, ingredients and techniques to a good standard. I can keep a tidy work area. I can use some checking procedures as I make my product. I can produce well-made product but it may/may not have a good finish.	Most hygiene and safety rules have been followed. There is good evidence of temperature control before and/or during the practical session. I can clean as I go but some prompting may/may not be needed. Plans include some Safety and Quality checks.	I can make detailed comments and suggest improvements using consumer opinions. Most/some suggestions are justified and a range of examples are given. Some wider SME issues may/may not be considered.
Y8.7	I know and understand the principles of food spoilage. I can identify and explain the Eatwell plate and the healthy eating guidelines. I have some knowledge and understanding of Nutrition and the 5/7 main nutrients. I can use and explain some technical terms and may/may not be able to apply them to my practical work.	I can show some evidence of forward planning but some aspects are missing. (**) I need help setting up for a practical session. I can produce a detailed plan listing most of the ingredients and equipment.	I can make with a normal level of supervision. I can use some equipment, ingredients and techniques but may/may not need help. I can keep a tidy work area for most of the practical session. I can use 1 or 2 checking procedures as I make my product. I can produce a complete product but it may/may not have a good finish.	Some hygiene and safety rules have been followed. There is some evidence of temperature control before and/or during the practical session. I can clean as I go but some prompting is needed. Plans include some Safety and/or Quality checks.	I can make some detailed comments and suggest some improvements. Consumer opinions may/may not have been given. Some suggestions are justified and some examples are given. 1 or 2 SME issues may/may not be considered.

YEAR 8	Technical Knowledge	Planning	Making	Hygiene and Safety	Evaluation
Y8.6	I have some knowledge and understanding of food spoilage. I can identify and briefly explain some of the Eatwell plate and/or healthy eating guidelines I have some knowledge and understanding of Nutrition and the 5 main nutrients. I can use and begin to explain some technical terms but may not be able to apply them to my practical work.	I am aware of the need for forward planning but many aspects are missing. (**) I need reminding and help to set up for a practical session. I can produce a logical plan listing the equipment and/or ingredients.	I can make with a normal level of supervision. I can use some equipment, ingredients and techniques but may need help. My work area may/may not be tidy. I can use 1 or 2 checking procedures as I make my product. I can produce a complete product but it lacks a quality finish.	Few hygiene and safety rules have been followed. There is limited evidence of temperature control before and/or during the practical session. I can clean as I go but need to be prompted. Plans include 1 or 2 Safety and/or Quality checks.	I can make some comments and suggest some improvements. Consumer opinions may/may not have been given. Suggestions may/may not be justified and examples may/may not be given. SME issues may/may not be considered.
Y8.5	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.
Y8.4	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.

** = weighing and measuring, correct preparation, labeling

Note – The Making assessment is based upon four practical lessons per year.