

Graphics (KS3)	Emerging – a Y7 emerging student will be complete the following criteria:	Developing – a Y7 developing student will be complete the following criteria:	Secure – a Y7 secured student will be complete the following criteria:	Mastered – a Y7 Mastered student will be complete the following criteria:
Theory	<p>Can state basic ingredients in a recipe.</p> <p>Can label food diagrams with basic ingredients.</p> <p>Can state something new learnt in a lesson.</p> <p>Can describe the use of ingredients in a recipe. Can describe a few key food products in a balanced diet.</p> <p>Can complete basic sensory tasks. Can describe final design with some accuracy of ingredients and function.</p>	<p>Can fully label food diagrams with basic ingredients.</p> <p>Can sketch a range of varied food products/ideas for their research.</p> <p>Can describe fully something new learnt in lessons.</p> <p>Can describe multiple key food products in a balanced diet. Can complete more detailed sensory tasks.</p> <p>Can describe multiple features with good annotation of final lunch box products recipes.</p>	<p>Can fully label food diagrams and annotate different changes made during the ingredients moderation process. Can accurately draw a range of varied food products/ideas for their research. Can complete more detailed sensory tasks.</p> <p>Can explain multiple key food products in a balanced diet and link this to your final lunch box products. Can explain multiple features with good annotation of final lunch box products recipes.</p>	<p>Can fully label food diagrams and analyse impact of different changes made during the ingredients moderation process will have on final recipe.</p> <p>Can accurately draw a range of varied food product/ideas for their research, linked to the final piece. Can complete more detailed sensory tasks.</p> <p>Can complete independent research on existing recipes/food products that are linked to your final lunch box product.</p> <p>Can evaluate multiple features with detailed annotation of final design.</p>

<p>Practical</p>	<p>Can work safely within the kitchen guidelines with guidance.</p> <p>Can demonstrate basic knife cutting techniques, with assistance.</p> <p>Can use cooking equipment with some accuracy and with guidance.</p> <p>Can use components of oven with assistance.</p> <p>Can measure and portion ingredients with assistance and basic accuracy.</p> <p>Can complete basic rubbing in method/creaming with guidance.</p> <p>Can measure and form a basic dough with assistance.</p>	<p>Can work safely within the kitchen guidelines, independently.</p> <p>Can demonstrate knife cutting techniques, without assistance?</p> <p>Can use cooking equipment with some accuracy and without guidance.</p> <p>Can use components of oven without assistance.</p> <p>Can measure and portion ingredients without assistance and some accuracy.</p> <p>Can complete rubbing in method/creaming without guidance.</p> <p>Can measure and form a dough without assistance.</p>	<p>Can work safely and in time within the kitchen guidelines, independently.</p> <p>Can demonstrate good knife cutting techniques, without assistance.</p> <p>Can use cooking equipment with good accuracy and show good time keeping.</p> <p>Can use components of oven accurately without assistance.</p> <p>Can measure and portion ingredients accurately, without assistance.</p> <p>Can complete accurate rubbing in method/creaming without guidance.</p> <p>Can accurately measure and form a dough without assistance.</p>	<p>Work independently with high regard for H & S procedures, assists other students in doing so.</p> <p>Demonstrates and models excellent knife cutting techniques, without assistance.to other students.</p> <p>Uses all equipment with excellent accuracy, supports and models other students, has excellent time keeping.</p> <p>Used all components of oven accurately without assistance, actively supports other students.</p> <p>Can measure and portion ingredients accurately, without assistance, supports others as well.</p> <p>Can complete accurate rubbing in method/creaming without guidance, again modelling best practice.</p> <p>Can accurately measure and form a dough without assistance.</p>
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