

Assessment ladder

Year 7 - Food

| Designing: Food | | | | | |
|------------------------|---|--|---|--|---|
| Exceeding | My work shows a clear and thorough understanding of the design brief and the user needs | I can identify and explain a range of keywords with excellent detail | I can write a detailed design specification, and this clearly influences my design work | My design is detailed, drawn with care and rendered neatly | I have labelled ingredients, reasons for choice and the function of most ingredients. |
| Securing | My work shows a good understanding of the design brief and the user needs | I can identify and explain a range of keywords with good detail | I can write a design specification and use this to influence my design work | My design is detailed, drawn with care and coloured | I have labelled ingredients with some functions included and reasons for choice |
| Demonstrating | My understanding of the brief and some user needs are shown in my work | I can identify and explain a range of keywords | I can write a simple design specification and use this to influence my work | My design is drawn with care and coloured | I have labelled ingredients and included some reasons for choice |
| Approaching | I understand the design brief and some user needs | I can identify and explain some keywords | I can write a simple design specification | I can draw and colour a basic design | I have labelled most of my ingredients |
| Working towards | I understand the design brief | I can identify keywords | I can use a design specification in my design work | I can draw a basic design | I have labelled some of my ingredients |

Making : Food

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|------------------------|--|---|---|--|---|---|
| Exceeding | I can name and find all equipment require, with independence | I can identify the function of most ingredients I have used | I can demonstrate the bridge and claw grip and neatly accurately prepare food | I understand that the chopping boards are coloured differently for different uses. I can select them appropriately | I can confidently avoid cross contamination when working with high risk ingredients | My work is complete to an excellent standard. It is consistent, neat and well presented |
| Securing | I can name and find all equipment I require, with guidance | I can identify the function of some ingredients I have used | I can demonstrate the bridge and claw grip confidently | I can select the correct colour chopping boards with independence | I can avoid cross contamination when working with high risk ingredients | My work is complete to a very high standard. It is neat and tidy and well presented |
| Demonstrating | I can name and find some of the equipment I have used | I can name and identify most ingredients I have used | I can demonstrate the bridge and claw grip with independence | I can select the correct colour chopping boards using the help guides | I can explain how to prevent cross contamination | My work has been complete to a very good standard and is well presented |
| Approaching | I can name some of the equipment I have used | I can name some ingredients I have used | I can demonstrate the bridge and claw grip with some reminders | I can select the correct colour chopping boards with assistance | I can identify where cross contamination can occur | My work is complete to a good standard |
| Working towards | I can name some equipment | I can name some ingredients | I can demonstrate the bridge and claw grip with some guidance | I can use a chopping board for preparing food | I know what cross contamination is | My work is complete to a reasonable standard |

Evaluating : Food

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|------------------------|--|---|--|--|--|---|
| Exceeding | I can use accurate punctuation, grammar and paragraphs | I can identify strengths from my practical and explain with some detail | I can identify improvements from my practical and explain with some detail | I can use my strengths and weaknesses to influence possible ingredient changes | I have explained my description of the taste, texture, smell and appearance of my product | My work is complete to an excellent standard. It is consistent, neat and well presented |
| Securing | I can use accurate punctuation and grammar. | I can identify strengths from my practical and explain some of them | I can identify improvements from my practical and explain some of them | I can suggest possible ingredient changes to my product with reasons why | I have used a variety of adjectives to describe the taste, texture, smell and appearance of my product | My work is complete to a very high standard. It is neat and tidy and well presented |
| Demonstrating | I can use some punctuation and grammar. | I can identify multiple strengths from my practical | I can identify multiple improvements from my practical work | I can suggest possible ingredient changes to my product | I can use adjectives to describe the taste, texture, smell and appearance of my product | My work has been complete to a very good standard and is well presented |
| Approaching | I can use sentences to construct my evaluation | I can identify two strengths from my practical | I can identify two areas to improve in my work | I can suggest a possible ingredient changes to my product with a reason why | I can describe the taste, texture, smell and appearance of my product | My work is complete to a good standard |
| Working towards | I have written my evaluation using bullet points | I can identify one strength from my practical | I can identify one area to improve in my practical work | I can suggest a possible ingredient change to my product | I can describe the taste and appearance of my product | My work is complete to a reasonable standard |

Assessment ladder

Year 8 - Food

| Designing: Food | | | | | |
|------------------------|---|--|---|---|---|
| Exceeding | My design work fully reflects the design brief and the user needs | I can justify my selection of keywords and this in my design specification | I can write a detailed design specification and my design and choice of ingredients reflect my planning choices | My design is detailed, and closely reflects my ideas. It is rendered well and includes shading and tone | I have labelled all ingredients with the reason for choice and some functions |
| Securing | My design work clearly demonstrates my understanding of the design brief and the user needs | I can identify and explain a range of keywords with excellent detail and use this in my design specification | I can write a detailed design specification and use this to influence different elements of my design work | My design is detailed, and closely reflects my ideas. It is rendered well | I have labelled key ingredients, reasons for choice and the function of these ingredients |
| Demonstrating | My work shows a clear and thorough understanding of the design brief and the user needs | I can identify and explain a range of keywords with excellent detail | I can write a detailed design specification, and this clearly influences my design work | My design is detailed, drawn with care and rendered neatly | I have labelled ingredients, reasons for choice and the function of most ingredients. |
| Approaching | My work shows a good understanding of the design brief and the user needs | I can identify and explain a range of keywords with good detail | I can write a design specification and use this to influence my design work | My design is detailed, drawn with care and coloured | I have labelled ingredients with some functions included and reasons for choice |
| Working towards | My understanding of the brief and some user needs are shown in my work | I can identify and explain a range of keywords | I can write a simple design specification and use this to influence my work | My design is drawn with care and coloured | I have labelled ingredients and included some reasons for choice |

Making: Food

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|------------------------|---|--|---|--|---|--|
| Exceeding | I can name and find a wide range of equipment in the food room with some guidance | I can identify the function and discuss the properties of most ingredients I have used | I can use the hob safely and justify the reasons for each rule regarding hot food | My biscuits are consistently shaped and sized and evenly baked to give an excellent finish | I know that solid and liquid ingredients are measured differently | My work has been complete independently to a very high standard. It is neat and tidy and consistent |
| Securing | I can find a wide range of equipment in the food room with some assistance | I can identify the function of all of the ingredients I have used | I can use the hob safely with independence | My biscuits are consistently shaped and sized and baked to give a good finish | I can weigh and measure ingredients accurately | My work has been complete independently to a good standard and is well presented |
| Demonstrating | I can name and find all equipment I require, with independence | I can identify the function of most ingredients I have used | I can use the hob safely with some guidance | My biscuits are shaped and sized with some consistency and baked to give a good finish | I can weigh and measure ingredients accurately with some guidance | My work has been complete with some assistance to an excellent standard. It is consistent, neat and well presented |
| Approaching | I can name and find all equipment I require, with guidance | I can identify the function of some ingredients I have used | I can use the hob safely with some assistance | My biscuits have been shaped and sized with independence but with little consistency. | I can weigh and measure ingredients with guidance | My work has been complete, with some assistance to a very high standard. It is neat and tidy and well presented |
| Working towards | I can name and find some of the equipment I have used | I can name and identify most ingredients I have used | I can use the hob with some assistance | I have shaped and sized my biscuits with some assistance or guidance | I can weigh and measure ingredients with assistance | My work has been complete with some assistance to a good standard and is well presented |

Evaluating : Food

| | | | | | |
|------------------------|---|--|---|---|--|
| Exceeding | I can use accurate punctuation, grammar and paragraphs. I have used connective in my work to structure my evaluation well | I can identify strengths from my practical and explain with very good detail | I can identify improvements from my practical and explain with very good detail | I can make some suggestions on how to adapt the dish | I have discussed the possible reasons for the taste, texture, smell and appearance of my product |
| Securing | I can use accurate punctuation, grammar and paragraphs to write a well-structured evaluation | I can identify strengths from my practical and explain with good detail | I can identify improvements from my practical and explain with good detail | I can use my strengths and weaknesses to select and discuss possible ingredient changes | I have given some reasons for the taste, texture, smell and appearance of my product |
| Demonstrating | I can use accurate punctuation, grammar and paragraphs | I can identify strengths from my practical and explain with some detail | I can identify improvements from my practical and explain with some detail | I can use my strengths and weaknesses to influence possible ingredient changes | I have explained my description of the taste, texture, smell and appearance of my product |
| Approaching | I can use accurate punctuation and grammar. | I can identify strengths from my practical and explain some of them | I can identify improvements from my practical and explain some of them | I can suggest possible ingredient changes to my product with reasons why | I have used a variety of adjectives to describe the taste, texture, smell and appearance of my product |
| Working towards | I can use some punctuation and grammar. | I can identify multiple strengths from my practical | I can identify multiple improvements from my practical work | I can suggest possible ingredient changes to my product | I can use adjectives to describe the taste, texture, smell and appearance of my product |

| Designing: Food | | | | | |
|------------------------|--|---|--|--|---|
| Exceeding | My design work is imaginative, creative and shows innovation. It shows and excellent understanding of the design context | My selection of keywords has been clearly used to influence my design. | My design specification is excellently written and used coherently in the development of my design. | My detailed design shows consideration of the inside and outside of my product. It is rendered well and includes shading and tone. | My design includes clear annotations depicting detailed labelling, reason for choice, functions of ingredients and user needs based on the specification. |
| Securing | My design work is imaginative and fully reflects the design brief and the user needs | My selection of keywords has been used to influence my design. | My design specification is written and used coherently. This is evident in my design. | My detailed design shows consideration of the inside and outside of my product. | I have labelled all ingredients with the reason for choice and the function of each ingredient. |
| Demonstrating | My design work fully reflects the design brief and the user needs. | I can justify my selection of keywords and use this in my design specification. | I can write a detailed design specification and my design and choice of ingredients reflect my planning choices. | My design is detailed, and closely reflects my ideas. It is rendered well and includes shading and tone. | I have labelled all ingredients with the reason for choice and some functions. |
| Approaching | My design work clearly demonstrates my understanding of the design brief and the user needs. | I can identify and explain a range of keywords with excellent detail and use this in my design specification. | I can write a detailed design specification and use this to influence different elements of my design work. | My design is detailed, and closely reflects my ideas. It is rendered well. | I have labelled key ingredients, reasons for choice and the function of these ingredients. |
| Working towards | My work shows a thorough understanding of the design brief and the user needs. | I can identify and explain a range of keywords with excellent detail. | I can write a detailed design specification, and this clearly influences my design work. | My design is detailed, drawn with care and rendered neatly. | I have labelled ingredients, reasons for choice and the function of most ingredients. |

Making: Food

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|------------------------|---|--|---|---|--|---|
| Exceeding | I can name and find required equipment, including specialist tools, in the food room with little direction. | I can identify the function and discuss the properties of a wide range of commonly used ingredients. | I can turn on and use adjust the heat settings accurately. I can justify the reasons for using different shelves in the oven. | My meat product is suitably and consistently shaped and sized and evenly baked to give an excellent finish. | I can confidently demonstrate and justify the use of the 4c's in avoiding cross contamination when working with high risk ingredients. | My work has been complete independently to an excellent standard. It is neat, tidy, consistent and baked to a presentable finish. |
| Securing | I can name and find a wide range of equipment in the food room with independence. | I can identify the function and discuss the properties of all of the ingredients I have used. | I can turn on and use the oven safely with independence. | My meat product is well bound, consistently shaped and sized and baked to give a good finish. | I can demonstrate multiple ways in which to avoid cross contamination when working with high risk ingredients. | My work has been complete to an excellent standard. It is neat and tidy and consistent. |
| Demonstrating | I can name and find a wide range of equipment in the food room with some guidance. | I can identify the function and discuss the properties of most ingredients I have used. | I can turn on and use the oven safely with some guidance. | I have shaped and bound my meat product with some consistency and baked to give a good finish. | I can confidently avoid cross contamination when working with high risk ingredients. | My work has been complete independently to a very high standard. It is neat and tidy and consistent. |
| Approaching | I can find a wide range of equipment in the food room with some assistance. | I can identify the function of all of the ingredients I have used. | I can turn on and use the oven with some assistance. | I have shaped and bound my meat product with independence but with limited consistency. | I can avoid cross contamination when working with high risk ingredients. | My work has been complete independently to a good standard and is well presented. |
| Working towards | I can name and find all equipment I require, with independence. | I can identify the function of most ingredients I have used. | I can use the oven with some assistance. | I have shaped and bound my meat product with some assistance or guidance. | I can explain how to prevent cross contamination. | My work has been complete with some assistance to an excellent standard. It is consistent, neat and well presented. |

Evaluating: Food

| | | | | | |
|------------------------|--|--|--|--|---|
| Exceeding | My evaluation is excellently written and structured. It reads fluently and includes excellent spelling, punctuation and grammar. | I can identify a variety of strengths from my practical and explain with excellent detail and justification. | I can identify a variety of possible improvements from my practical and explain with excellent detail and justification. | I can make confident suggestions on how to adapt dishes based on different dietary needs and justify my suggestions. | I can complete a sensory analysis and discuss the sensory qualities of a dish using relevant terminology. |
| Securing | I can use accurate punctuation, grammar and paragraphs. I have used connectives excellently to structure my evaluation. | I can identify multiple strengths from my practical and explain with very good detail. | I can identify multiple improvements from my practical and explain with very good detail. | I can make some suggestions on how to adapt the dish based on different dietary needs. | I can complete a sensory analysis of a food product. |
| Demonstrating | I can use accurate punctuation, grammar and paragraphs. I have used connectives to structure my evaluation well | I can identify strengths from my practical and explain with very good detail. | I can identify improvements from my practical and explain with very good detail. | I can make some suggestions on how to adapt my dish. | I have discussed possible reasons for the taste, texture, smell and appearance of my product. |
| Approaching | I can use accurate punctuation, grammar and paragraphs to write a well-structured evaluation. | I can identify strengths from my practical and explain with good detail. | I can identify improvements from my practical and explain with good detail. | I can use my strengths and weaknesses to select and discuss possible ingredient changes. | I have given some reasons for the taste, texture, smell and appearance of my product. |
| Working towards | I can use accurate punctuation, grammar and paragraphs. | I can identify strengths from my practical and explain with some detail. | I can identify improvements from my practical and explain with some detail. | I can use my strengths and weaknesses to influence possible ingredient changes. | I have explained my description of the taste, texture, smell and appearance of my product. |