

## KS3 Hospitality and Catering Assessment Grid Year 7

	Knowledge	Practical	Communication
<b>KS3</b>	<b>Generating &amp; Developing</b>	<b>Planning &amp; Production</b>	<b>Presenting &amp; Keywords</b>
<b>Emerging</b>	<ul style="list-style-type: none"> <li>-Give examples of some basic healthy eating advice.</li> <li>-Give some examples of the food groups</li> <li>-Basic verbal evaluation of products made.</li> <li>- Can identify some basic Health and safety points</li> </ul>	<ul style="list-style-type: none"> <li>-Use the Hob, Oven and Grill with some help</li> <li>-Use a variety of kitchen equipment and basic cooking techniques</li> <li>-Completes product with some help.</li> <li>-Use claw and bridge method (knife skill) with some accuracy</li> <li>-Washing up, work areas + sinks cleaned down</li> <li>-Produce a basic product</li> </ul>	<ul style="list-style-type: none"> <li>-Can identify some basic equipment and culinary terms</li> <li>-Presentation skills need prompting</li> </ul>
<b>Developing</b>	<ul style="list-style-type: none"> <li>-Give Examples of healthy eating advice (Eatwell Guide)</li> <li>-Give examples of food groups and a selection of ingredients</li> <li>-Basic written evaluation of products made</li> <li>-Can identify basic Health and safety points</li> </ul>	<ul style="list-style-type: none"> <li>-Use the Hob, Oven and Grill with some Confidence</li> <li>-Use a variety of kitchen equipment and cooking techniques</li> <li>-Completes product with little help.</li> <li>-Use both claw and bridge method (knife skills) with accuracy</li> <li>-Washing up, work areas + sinks cleaned down</li> <li>-Produce a good product</li> </ul>	<ul style="list-style-type: none"> <li>-Can identify most equipment and culinary terms</li> <li>- Presentation is considered during parts of the lesson</li> </ul>
<b>Secured</b>	<ul style="list-style-type: none"> <li>-Be able to make some Basic changes to recipes to make dishes healthier.</li> <li>-Explain all 5 food groups and know a range of ingredients in each.</li> <li>-Basic written evaluation with area for improvement</li> <li>-Can suggest some Health and safety points based on possible hazards</li> </ul>	<ul style="list-style-type: none"> <li>-Use the Hob, Oven and Grill confidently</li> <li>-Selects a variety of kitchen equipment and cooking techniques</li> <li>-Completes product independently</li> <li>-Follows demonstration and method, with some accuracy</li> <li>-Washing up, work areas + sinks cleaned down with prompt</li> <li>-Produce a successful product</li> </ul>	<ul style="list-style-type: none"> <li>-Can identify equipment and culinary term.</li> <li>-Presentation is considered throughout lesson</li> </ul>
<b>Exceeding</b>	<ul style="list-style-type: none"> <li>-Explain the health benefits of eating fruits and vegetables</li> <li>-Explain all 5 food groups and understand the nutrients each provide.</li> <li>-Basic written evaluation with areas for improvement and why</li> <li>-Can Suggest Health and safety points based on Hazards</li> </ul>	<ul style="list-style-type: none"> <li>-Select and use a variety of equipment and ingredients accurately</li> <li>-Completes product independently</li> <li>-Is able to use prior knowledge to complete product</li> <li>-Washing up, work areas + sinks cleaned down with prompt</li> <li>-Produce a successful product, well presented.</li> </ul>	<ul style="list-style-type: none"> <li>-Can identify equipment and culinary terms based on recipe requirements</li> <li>-Presentation is above expectations.</li> </ul>

	TERM 1	
	DATE	MARK
Knowledge		
Practical		
Communication		
	<b>END OF TERM</b>	

	TERM 2	
	DATE	MARK
	<b>END OF TERM</b>	

	TERM 3	
	DATE	MARK
	<b>END OF YEAR</b>	