

KS3 Hospitality and Catering Assessment Grid Year 8

	Knowledge	Practical	Communication
KS3	Generating & Developing	Planning & Production	Presenting & Keywords
Emerging	<ul style="list-style-type: none"> -Basic understanding of Food Miles - Identify some ingredients used in different cuisines. -Identify basic roles in the hospitality industry. -Basic verbal evaluation of products made. - Can identify some basic Health &Safety points 	<ul style="list-style-type: none"> -Use the Hob, Oven and Grill with some Confidence -Use a variety of kitchen equipment and cooking techniques -Completes product with little help. -Use both claw and bridge method (knife skills) with accuracy -Washing up, work areas + sinks cleaned down -Produce a good product 	<ul style="list-style-type: none"> -Can identify some basic equipment and culinary terms -Presentation skills need prompting
Developing	<ul style="list-style-type: none"> -Good Understanding of Food Miles -Identify a range of recipes from different cuisines -Identify a range of jobs within the hospitality industry -Basic written evaluation of products made -Can identify basic Health &Safety points 	<ul style="list-style-type: none"> -Use the Hob, Oven and Grill confidently -Selects a variety of kitchen equipment and cooking techniques -Completes product independently -Follows demonstration and method, with some accuracy -Washing up, work areas + sinks cleaned down with prompt -Produce a successful product 	<ul style="list-style-type: none"> -Can identify most equipment and culinary terms - Presentation is considered during parts of the lesson
Secured	<ul style="list-style-type: none"> -Able to Suggest ways that reduce Carbon Footprint -Design a basic Multi- cultural dish/recipe -Produce a hierarchy of jobs within hospitality industry -Written evaluation with area for improvement -Can suggest some Health &Safety points based on possible hazards 	<ul style="list-style-type: none"> -Select and use a variety of equipment and ingredients accurately -Completes product independently -Is able to use prior knowledge to complete product -Washing up, work areas + sinks cleaned down with prompt -Produce a successful product, well presented. 	<ul style="list-style-type: none"> -Can identify equipment and culinary term. -Presentation is considered throughout lesson
Exceeding	<ul style="list-style-type: none"> -Explain different food related issues -Design a multi-cultural dish with explanation of ingredients used -Hierarchy of jobs within hospitality industry with their responsibilities -Written evaluation with areas of improvement and why -Can Suggest Health &Safety points, based on Hazards 	<ul style="list-style-type: none"> -Select and use a variety of equipment and ingredients accurately -Completes product independently -Is able to use prior knowledge to suggest recipe modifications -Use medium quality finishing techniques -Produce a successful product. 	<ul style="list-style-type: none"> -Can identify equipment and culinary terms based on recipe requirements -Presentation is above expectations.

	TERM 1	
	DATE	MARK
Knowledge		
Practical		
Communication		
	END OF TERM	

	TERM 2	
	DATE	MARK
	END OF TERM	

	TERM 3	
	DATE	MARK
	END OF YEAR	