

KS3 Hospitality and Catering Assessment Grid Year 9

	Knowledge	Practical	Communication
KS3	Generating & Developing	Planning & Production	Presenting & Keywords
Emerging	<ul style="list-style-type: none"> - Give examples of some of the sensory descriptor words - Show limited understand of causes of Food poisoning -Basic verbal evaluation of products made. - Can identify some basic Health and 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 some basic equipment and culinary terms -Presentation skills need prompting
Developing	<ul style="list-style-type: none"> -Evaluate products using suitable sensory descriptor words -Show understanding of causes of food poisoning -Basic written evaluation of products made -Can identify basic Health and safety points 	<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 most equipment and culinary terms - Presentation is considered during parts of the lesson
Secured	<ul style="list-style-type: none"> -Evaluate products using descriptor words and suggest improvements - Understand causes and symptoms of food poisoning -Written evaluation with area of improvement -Can suggest some Health and 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 suggest recipe modifications -Use medium quality finishing techniques -Produce a successful product. 	<ul style="list-style-type: none"> -Can identify equipment and culinary term. -Presentation is considered throughout lesson
Exceeding	<ul style="list-style-type: none"> - Evaluate products using descriptor words and suggest improvements whilst considering feedback from target market - Understand causes and symptoms of food poisoning, explain the 4 C's -Written evaluation with areas for improvement and why -Can Suggest Health and 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 high quality finishing techniques -Achieve uniformity in a batch of products -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	