

## Food Preparation and Nutrition Grade Descriptions

GENERAL		KNOWLEDGE	
<b>S</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>recall, select and communicate <b>basic information and have a limited level of understanding</b> about food production and nutrition.</li> <li><b>apply a limited</b> knowledge, understanding and skills in some situations to plan and carry out investigations and tasks.</li> <li>work safely some of the time but with <b>little precision and needing support</b>.</li> <li><b>review <u>basic</u></b> evidence <b>analysing</b> the information to a limited level.</li> <li>make <b>limited judgements</b> and <b><u>basic</u> conclusions</b>.</li> </ul>	<b>S</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>select and <b>show limited information and have a limited level of understanding</b> of food product production and nutrition.</li> <li><b>apply a limited</b> knowledge, understanding and skills in some situations</li> <li>carry out investigations and tasks, working safely some of the time but with very <b>little precision and needing support</b>.</li> <li><b>review <u>basic</u></b> evidence available, beginning to <b>analyse</b> the information and make <b>limited conclusions</b>.</li> </ul>
<b>P</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>recall <b>basic information and have an emerging level of understanding</b> about food product production and nutrition.</li> <li><b>apply an emerging</b> knowledge, understanding and skill level in a few situations to plan and carry out basic investigations and tasks, working safely some of the time but with <b>little precision and needing one to one support</b>.</li> <li>demonstrate an emerging ability to <b>review</b> and <b>analyse</b> the information to a limited level.</li> <li>make <b>emerging judgements</b> and <b><u>limited</u> conclusions</b>.</li> </ul>	<b>P</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>show an <b>emerging understanding of information and</b> product production.</li> <li><b>apply an emerging</b>, understanding of skills in some situations</li> <li>carry out investigations and tasks, working with very <b>little precision and needing support</b>.</li> <li>demonstrate an <b>emerging ability</b> to review limited evidence available, beginning to <b>analyse</b> the information and make <b>limited conclusions</b> with support.</li> </ul>
<b>1</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>recall, select and communicate <b>some information and have a basic level of understanding</b> of product production.</li> <li><b>apply a basic</b> knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely most of <b>the time</b> but with <b>little precision</b>.</li> </ul>	<b>1</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>select and show <b>basic information and have a basic level of understanding</b> of product production.</li> <li><b>apply a basic</b> knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely <b>some of the time</b> but with very <b>little precision</b>.</li> </ul>

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<ul style="list-style-type: none"> <li>• review <u>some</u> of the evidence available, <b>analyse</b> the information.</li> <li>• make <b>basic judgements</b> and <u>some conclusions</u>.</li> </ul>	<ul style="list-style-type: none"> <li>• review <u>basic</u> evidence available, beginning to <b>analyse</b> the information.</li> <li>• make <b>basic judgements</b> and <u>basic conclusions</u>.</li> </ul>
<p><b>2</b> I can:</p> <ul style="list-style-type: none"> <li>• make <b>some</b> attempt to follow the plan of action when presenting my product.</li> <li>• make <b>some attempt to select</b> the most appropriate piece of equipment to make my product.</li> <li>• <b>attempt to demonstrate</b> an acceptable standard of technical skills for each product made.</li> <li>• use skill levels that only allow me to <b>demonstrate basic technical skills</b>.</li> <li>• produce my product with <b>some degree of independence</b>, i.e. some support needed to judge and manipulate sensory properties during the making process.</li> </ul>	<p><b>2</b> I can:</p> <ul style="list-style-type: none"> <li>• recall, select and communicate <b>some information and have a basic level of understanding</b> of product production.</li> <li>• <b>apply a basic</b> knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely most of <b>the time</b> but with <b>little precision</b>.</li> <li>• review <u>some</u> of the evidence available, <b>analysing</b> the information.</li> <li>• make <b>basic judgements</b> and <u>some conclusions</u>.</li> </ul>
<p><b>3</b> I can:</p> <ul style="list-style-type: none"> <li>• make an attempt to follow the plan of action when designing and making my product.</li> <li>• on some occasions select correct equipment and use correctly. <ul style="list-style-type: none"> <li>• use technical skills, sometimes demonstrating independently and to a satisfactory standard.</li> <li>• manipulate some of the technical skills required to create my product.</li> <li>• use the Foods to produce a product but with varying degrees of quality.</li> <li>• present the product to a standard that was at least satisfactory.</li> <li>• show knowledge of skills and an attempt was made to make my product look pleasing.</li> </ul> </li> </ul>	<p><b>3</b> I can:</p> <ul style="list-style-type: none"> <li>• select and show <b>sound knowledge</b> and understanding of <b>aspects</b> of product production.</li> <li>• apply a <b>basic knowledge</b>, understanding and skills in a selected range of situations and carry out investigations and tasks, working safely and with <b>limited precision</b>.</li> <li>• <b>review</b> the evidence available, <b>analysing and evaluating limited</b> information clearly, and with <b>limited accuracy</b>.</li> <li>• make limited <b>judgements</b> and <b>draw appropriate conclusions</b>.</li> </ul>

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<b>4</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• make a fairly good attempt to follow the plan of action when designing and making my product.</li> <li>• on most occasions select correct equipment and use correctly.</li> <li>• use technical skills, demonstrate and execute, mostly independently and to a satisfactory standard.</li> <li>• judge and manipulate most of the technical skills required to create my product.</li> <li>• use the Food products produced successfully but with varying degrees of quality.</li> <li>• present the product to a standard that was at least good.</li> <li>• show knowledge of skills and an attempt was made to make my product aesthetically pleasing.</li> </ul>	<b>4</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• recall, select and communicate <b>sound knowledge</b> and understanding of <b>aspects</b> of product production.</li> <li>• apply <b>suitable knowledge</b>, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with <b>some precision</b>.</li> <li>• <b>review</b> the evidence available, <b>analysing and evaluating <u>some</u></b> of the information clearly, and with <b>some accuracy</b>.</li> <li>• make <b>judgements</b> and <b>draw appropriate conclusions</b>.</li> </ul>
<b>5</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• work <b>in an organised manner</b> following the time plan.</li> <li>• <b>select and use equipment appropriately</b>.</li> <li>• use a <b>range of skills and making methods</b> and demonstrate competently.</li> <li>• show <b>some execution of skills</b>.</li> <li>• <b>work within the required time</b>.</li> <li>• confidently <b>judge most of the sensory properties</b> during the making processes.</li> <li>• present my product to a <b>good standard</b></li> </ul>	<b>5</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• recall, select and communicate <b>knowledge</b> and understanding of making skills.</li> <li>• <b>apply relevant</b> knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with <b>precision</b>.</li> <li>• <b>analyse</b> the evidence <b>but only evaluating <u>some</u></b> of the evidence available, making <b>some basic changes to my product making</b> when necessary.</li> <li>• present information <b>clearly and accurately</b>.</li> </ul>
<b>6</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• work <b>in a confident, and organised manner</b> following the time plan.</li> <li>• <b>select, prepare and use equipment appropriately</b>.</li> <li>• use a <b>range of appropriate skills and making methods</b> and demonstrate competently.</li> <li>• show <b>some good execution of skills</b>.</li> <li>• <b>work within the required time</b> and demonstrate <b>good pace</b>.</li> </ul>	<b>6</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>• recall, select and communicate <b>good knowledge</b> and understanding of making skills.</li> <li>• <b>apply appropriate</b> knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with <b>precision</b>.</li> </ul>

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	<ul style="list-style-type: none"> <li>accurately <b>judge and manipulate most of the sensory properties</b> during the making processes.</li> <li>present my product to a <b>good standard</b>.</li> <li>use materials and technique to improve the aesthetic qualities of the product.</li> </ul>		<ul style="list-style-type: none"> <li><b>review and analyse</b> the evidence <b>but only evaluating <u>some</u></b> of the evidence available, making <b>some adoptions to my product making</b> when necessary.</li> <li>present information <b>clearly and accurately</b> making <b>appropriate judgements</b> and presenting <b>reasoned conclusions</b>.</li> </ul>
<b>7</b>	<p>I can:</p> <ul style="list-style-type: none"> <li><b>follow the making procedures and work independently with confidence</b> throughout.</li> <li><b>make use of lesson time</b> for preparation of food, showcasing my technical skills.</li> <li><b>use correct equipment and select, prepare and use with confidence</b>.</li> <li>use a <b>variety of appropriate and complex skills that help me</b> complete work to a very good standard.</li> <li>demonstrate <b>good time management</b> and the Food product was produced within the time available.</li> <li>accurately <b>judge the sensory properties</b> during the product making processes at most stages.</li> <li><b>present to good standard</b>.</li> <li>achieve a <b>successful finish</b> due to materials and making processes being used appropriately with attention to detail to improve the qualities of the product.</li> </ul>	<b>7</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>recall, select and communicate <b>detailed knowledge</b> and understanding of Food products.</li> <li><b>apply relevant knowledge</b>, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with a <b>high level of precision</b>.</li> <li><b>analyse and evaluate</b> the evidence available, <b>reviewing and adapting my methods</b> when necessary.</li> <li>present information <b>clearly and accurately</b> making <b>reasoned judgements</b> and presenting <b>substantial conclusions</b>.</li> </ul>
<b>8</b>	<p>I can:</p> <ul style="list-style-type: none"> <li><b>follow the making procedures and work independently and competently</b> throughout.</li> <li><b>make very good use of lesson time</b> for preparation of food, showcasing my technical skills.</li> <li><b>use correct equipment and select, prepare and use with confidence</b>.</li> <li>use a <b>wide variety of appropriate and complex skills that help me</b> complete work competently and to a very good standard.</li> </ul>	<b>8</b>	<p>I can:</p> <ul style="list-style-type: none"> <li>recall, select and communicate <b>detailed knowledge</b> and understanding of Food products.</li> <li><b>apply relevant knowledge</b>, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with a <b>high level of precision</b>.</li> <li><b>analyse and evaluate</b> the evidence available, <b>reviewing and adapting my methods</b> when necessary.</li> <li>present information <b>clearly and accurately</b> making <b>reasoned judgements</b> and presenting <b>substantial conclusions</b>.</li> </ul>

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	<ul style="list-style-type: none"> <li>• demonstrate <b>very good time management</b> and the Food product was produced with success within the time available.</li> <li>• accurately <b>judge and manipulate the sensory properties</b> during the product making processes at almost every stage.</li> <li>• <b>present to very good standard.</b></li> <li>• achieved a <b>quality finish</b> due to my food product with making processes being used appropriately with attention to detail to improve the aesthetic qualities of the product.</li> </ul>		
<p><b>9</b></p>	<p>I can:</p> <ul style="list-style-type: none"> <li>• work completely independently and extremely competently throughout the preparation, making and presenting of my Foods product.</li> <li>• use lesson time and fully embrace materials, showcasing my technical skills.</li> <li>• correctly select equipment and use with extreme confidence.</li> <li>• use a wide variety of appropriate and complex skills and execute competently and to an excellent standard.</li> <li>• demonstrate excellent time management, with success within the time available.</li> <li>• accurately judge and manipulate the sensory properties during the making processes.</li> <li>• present to an extremely high standard, accuracy is evident and my presentation clearly identified.</li> <li>• produce a high-quality finish due to my Food product being constructed with attention to detail that improves the aesthetic qualities of the overall aesthetics.</li> </ul>	<p><b>9</b></p>	<p>I can:</p> <ul style="list-style-type: none"> <li>• recall, select and communicate an accurate and detailed knowledge and understanding of Food product design that goes beyond what is expected.</li> <li>• implement and apply accurate knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with a high level of accuracy and precision.</li> <li>• analyse, evaluate and creatively interpret the evidence available, reviewing and anticipating the adaptations in my methods when necessary.</li> <li>• present information clearly, accurately and creatively when making reasoned judgements and presenting well-thought out conclusions in their entirety.</li> </ul>