



Year 8	Grade Descriptors for Food Preparation and Nutrition Falls roughly on week 7-8 of a 12-week rotation so not all criteria is relevant at the time of the Data Drop
Progress Grade	Data Drop 1 – Autumn Term
Working Towards	A student can: <ul style="list-style-type: none">• Present some ideas for healthy dishes on their ideas page.• Research a recipe that would be suitable for a healthy snack.• Select a dish but the reason for choosing this is unclear.• Identify some of the ingredients and can write a simple time plan with a few steps.• Use some key words or timings.• Work with support to make a simple snack suitable for the Year 7 Café at Sir William Ramsay School.• Demonstrate some basic skills.• Follow a plan to some degree.• Mostly follow hygiene and safety rules.• Include some skills they researched when making their dish.• Describe what their dish looks and tastes like but used little sensory language from the word bank.• Identify what they did well.• Include a picture of their final dish.
Expected	A student can: <ul style="list-style-type: none">• Identify at least 5 ideas for healthy dishes and find 3 recipes that would be suitable for a Year 8 to make.• Identify some of the skills in each recipe and say why it is healthy.• Give a reason for their choice of recipe.• Write a clear step by step time plan with mostly accurate timings and some key words.• Use key words accurately.• Work mostly independently to produce a healthy snack suitable for the Year 7 Café at Sir William Ramsay School.• Demonstrate a range of skills and can use a knife correctly.• Follow their recipe and their dish matches their plan.• Thought about how they present their dish.• Follow hygiene and safety rules.• Identify the skills they used when making their dish.• Use sensory language to describe their dish.• Describe what went well in the process of making their dish and can suggest at least 1 improvement.• Write in complete sentences where applicable with mostly correct spelling.
Above	A student can: <ul style="list-style-type: none">• Produce a detailed mind map of healthy dishes which has helped them find 3 suitable recipes for a Year 8 to make.

- Include an image and detailed explanation of the skills they will be using in each recipe.
- Include some nutritional information.
- Present their work very well.
- Justify why they have chosen their dish and how it meets the task.
- Use all of the ingredients with accurate measurements and produce a detailed step by step time plan with correct timings.
- Use key words and include quality control and hygiene information whilst they make their dish.
- Use key words accurately.
- Work independently to produce a healthy snack which is suitable for the Year 7 Café at Sir William Ramsay School.
- Demonstrate a wide range of skills to produce a more complex dish.
- Use a range of equipment safely and demonstrate precision and accuracy when using a knife.
- Follow their recipe and their dish matches their plan.
- Present their dish to a good standard with garnish.
- Work in a timely fashion and demonstrate good hygiene and safety.
- Describe the skills they demonstrated when making their dish.
- Use good sensory language to describe their dish and use comments from their taste testers.
- Explain what went well in the making process and can suggest some improvements.
- Write in complete sentences where applicable with mostly correct spelling.

Exceptional

A student can:

- Produce a very detailed mind map of healthy dishes which has helped them to find 3 recipes suitable for a Year 8 to make.
- Present work to a high standard with images and very detailed explanation of the skills used in each dish.
- Identify the nutrients in each recipe and their function in the diet.
- Say why these dishes are suitable for the Year 7 Café at Sir William Ramsay School.
- Fully justify why they have chosen this dish and how it meets the nutritional requirements of a Year 7 student as well as being a suitable and creative snack for the café.
- Create a plan which includes accurate ingredients and a very clear time plan with accurate timings and evidence of understanding of key words and how to use them in a recipe.
- Clearly demonstrate how to carry out hygiene and safety rules and check quality control when cooking by including these on their plan.
- Use key words accurately.
- Work independently to produce a high-quality healthy snack which is suitable for the Year 7 Café at Sir William Ramsay School.
- Demonstrate a wide range of skills to produce a complex dish.
- Use a wide range of equipment safely and independently and can use precision and accuracy when using a knife.
- Follow their recipe and are starting to problem solve by themselves to create a dish which matches their plan.
- Create a dish, presented to a very high standard with creativity and relevant garnish.
- Work in a timely fashion and demonstrate good hygiene and safety.
- Demonstrate good leadership skills within the kitchen.
- Describe the skills they demonstrated when making their dish.
- Use creative sensory language to describe their dish and used comments from their taste testers to inform their improvements.
- Explain what went well in the making process in detail.
- Write in complete sentences where applicable with correct spelling.
- Include very detailed comments from their taste testers.