

	Year 8	Year 8	Year 8	Year 8	Year 8	Year 8	Year 8	
	G	F	3	4	5	B	A	
	1	2	3	4	5	6	7	
	Old level 1	Old level 2	Old level 3/4	Old level 4	Old level 5	Old level 6	Old level 7	
Knowledge		I understand some of the key terms with help.	I understand some of the key terms.	I understand some of the key terms of health and safety. I can name most of the equipment I use. With help, I can understand the functions of my ingredients.	I understand the keys terms of health and safety. I can name most of the equipment I use. With some help, I can understand the functions of my ingredients.	I understand the keys terms of health and safety. I am able to explain these to others. I can name most of the equipment I use. I can understand the functions of my ingredients.	I understand the keys terms of health and safety. I am able to explain these to others. I can name most of the equipment I use and understand what it is used for. I understand where my food comes from and the functions of the ingredients we use.	I understand the keys terms of health and safety. I am able to explain these to others. I can name most of the equipment I use and understand what it is used for. I understand where my food comes from and I can explain to others what seasonality is. I can explain why ingredients are used.
Making		With help, I can prepare my ingredients and follow the instruction from the teacher and the method. With help, I can choose my ingredients.	With help, I can prepare my ingredients and follow the instruction from the teacher and the method. With help, I can choose my ingredients.	With some help, I can prepare my ingredients and follow the instruction from the teacher and the method. With some help, I can choose my ingredients.	I can prepare my ingredients and follow the instruction from the teacher and the method. I can choose the correct equipment with some help. I can choose my ingredients.	I can prepare my ingredients and follow the instruction from the teacher and the method. I can choose the correct equipment with some help. I can choose my ingredients.	I can prepare my ingredients and follow the instruction from the teacher and the method. I can choose the correct equipment and with some help use it correctly. I can adapt a recipe to meet personal dietary requirements.	I can prepare my ingredients and follow the instruction from the teacher and the method. I can choose the correct equipment and use it correctly. I can adapt a recipe to meet personal dietary requirements.
Evaluation		I can recall ideas about my dish with help and prompts from others.	I can recall ideas about my dish with some help from others.	I can discuss ideas about my dish, the positive and negatives of my products.	I can discuss ideas, the positives and negatives of my dish. I might suggest ways to improve the finished product with some prompts.	I can discuss ideas, the positives and negatives of my dish. I might suggest ways to improve the finished product with some prompts.	I can consider and explain how I made my dish and I can consider the good points and suggest how to develop and improve the finished product. Using adjective words and full sentences	I can test and evaluate my dish against the assessment criteria. I can evaluate the good points and suggest how to develop and improve the finished product. I can explain the taste, texture and appearance of my dish by using adjective words and full sentences.
Health and safety		I can work safely with one to one adult support at all times in the Food room.	I can work safely in the Food room handling the equipment and tools correctly with full guidance of an adult.	I can work safely in the Food room handling the equipment and tools correctly with help and guidance of an adult.	I can work safely in the Food room handling the equipment and tools correctly with help and guidance of an adult.	With some help, I can work safely in the Food room using the cookers, hob, washing up, knives, etc. with care and safety to make my product.	I can work safely in the Food room using the cookers, hob, washing up, knives, etc. with care and safety to make my product.	I work safely and independently with minimal guidance to complete a recipe, work hygienically and with a presentable finished product. I can help others in their practical.
Literacy	The quality of written work is limited; structure and style are simplistic. Work contains many significant errors of spelling, punctuation and grammar, which obscure meaning.	The quality of written work is basic and its meaning is often unclear; work has a basic structure but lacks fluency of style. Some elements of work are fit for purpose but work contains some significant errors of spelling, punctuation and grammar, which sometimes obscure meaning.	The quality of written work is generally sound and its meaning is usually clear; work has an appropriate structure and some attempt at a fluent style. Work is generally fit for purpose but contains minor errors of spelling, punctuation and grammar.		The quality of written work is good, has clear meaning and uses an appropriate structure and style. Work is fit for purpose; it contains a few errors of spelling, punctuation and grammar, but these do not obscure meaning.		The quality of written work is excellent, enhances meaning and uses a clear structure and fluent style. Work has good spelling, punctuation and grammar.	