



FOOD TECHNOLOGY/CATERING

I Can Statements/Assessment

In KS3, we follow the 'I Can' statements which coincide with the school policy and marking criteria. Pupils are assessed on their ability to complete theory and practical work, to work safely in the kitchen and to complete homework.

At GCSE, pupils are given regular verbal feedback on their practical work and given a mark to coincide with the Pass, Merit and Distinction grading. In theory lessons, pupils are given regular mini tests to assess learning and will have the opportunity to sit mock exams.

KS3 Progress chart

NA = Not accessing = you are finding this really difficult		NA
E = Emerging = you have some skill or knowledge in this		E
D = Developing = you are getting better at this		D
S = Secure = you can do this regularly and often successfully		S
M = Mastered = you can do this successfully every time		M
I can...		Even Better If...
1	I can use all the catering equipment safely and apply the health and safety rules throughout the kitchen.	
2	I can complete all theory work within the lesson and challenge myself where necessary.	
3	Use my lesson time well and keep myself on task so that I work to my full potential	
4	I can carry out practical lessons successfully with independence and clean up my work area.	
5	Complete all homework on time and to the best of my ability	



Year 9 Progress chart

NA = Not accessing = you are finding this really difficult		NA
E = Emerging = you have some skill or knowledge in this		E
D = Developing = you are getting better at this		D
S = Secure = you can do this regularly and often successfully		S
M = Mastered = you can do this successfully every time		M
I can...		Even Better If...
1	I can use all the catering equipment safely and apply the health and safety rules throughout the kitchen.	
2	I can complete all theory work within the lesson and challenge myself where necessary.	
3	Use my lesson time well and keep myself on task so that I work to my full potential	
4	I can carry out practical lessons successfully with independence and clean up my work area.	
5	Complete all homework on time and to the best of my ability	
6	I can demonstrate how to follow a recipe without asking questions	
7	I have been able to develop my bread making skills to produce some good quality food. I can and am prepared to experiment with flavours.	
8	I can develop my pastry skills and show good technical and cooking skills.	