



Key Stage 3 Summary of Progress

Age Expected Indicators for Food and Nutrition Practical

Progress Code	Year 7	Year 8	Year 9
Significantly Below Age Expectation	<ul style="list-style-type: none">Needs visual and verbal information to complete making a recipe.Little or no practical cooking skills.The food product is of low quality and improvements are needed.You need help to understand hygiene and safety rules.You need regular reminders to follow hygiene and safety rules correctly in the food room.	<ul style="list-style-type: none">Need help to follow a recipe.Have limited practical cooking skills and need help practicing these.You need help to understand hygiene and safety rules.You need regular reminders to follow hygiene and safety rules correctly in the food room.	<ul style="list-style-type: none">Follow a recipe with help from your teacher or peers to produce a good practical outcome.You are beginning to develop your practical cooking skills with some accuracy, using basic ingredients and equipment.Use some basic presentation methods.You can understand, identify and follow most hygiene and safety rules in the food room.You need a few reminders to ensure you follow all the rules.
Below Age Expectation	<ul style="list-style-type: none">Need help to follow a recipe.Have limited practical cooking skills and need help practicing these.You need help to understand hygiene and safety rules.You need regular reminders to follow hygiene and safety rules correctly in the food room.	<ul style="list-style-type: none">Follow a recipe with help from your teacher or peers to produce a good practical outcome.You are beginning to develop your practical cooking skills with some accuracy, using basic ingredients and equipment.Use some basic presentation methods.You can understand, identify and follow most hygiene and safety rules in the food room.You need a few reminders to ensure you follow all the rules.	<ul style="list-style-type: none">Carry out most practical steps without assistance to produce a quality food product.Have good practical cooking skills working with a range of ingredients and equipment.Take time to present your food with care.You can identify and follow all of the hygiene and safety rules in the food technology room.You can explain the reasons behind these rules and understand their importance.You can explain what may happen if these rules are not followed.
Working At Age Expectation	<ul style="list-style-type: none">Follow a recipe with help from your teacher or peers to produce a good practical outcome.	<ul style="list-style-type: none">Carry out most practical steps without assistance to produce a quality food product.	<ul style="list-style-type: none">Follow a recipe and understand key terms within it.Use a range of ingredients and equipment with confidence to produce high quality practical outcomes.

	<ul style="list-style-type: none"> You are beginning to develop your practical cooking skills with some accuracy, using basic ingredients and equipment. Use some basic presentation methods. You can understand, identify, and follow most hygiene and safety rules in the food room. You need a few reminders to ensure you follow all the rules. 	<ul style="list-style-type: none"> Have good practical cooking skills working with a range of ingredients and equipment. Take time to present your food with care. You can identify and follow all of the hygiene and safety rules in the food technology room. You can explain the reasons behind these rules and understand their importance. You can explain what may happen if these rules are not followed. 	<ul style="list-style-type: none"> Understand a vast range of cookery skills. Present your food with experienced skill. You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. You encourage and help others to follow these rules. You can fully explain the reasons for these rules and present solutions to prevent them being broken.
Above Age Expectation	<ul style="list-style-type: none"> Carry out most practical steps without assistance to produce a quality food product. Have good practical cooking skills working with a range of ingredients and equipment. Take time to present your food with care. You can identify and follow all of the hygiene and safety rules in the food technology room. You can explain the reasons behind these rules and understand their importance. You can explain what may happen if these rules are not followed. 	<ul style="list-style-type: none"> Follow a recipe and understand key terms within it. Use a range of ingredients and equipment with confidence to produce high quality practical outcomes. Understand a vast range of cookery skills. Present your food with experienced skill. You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. You encourage and help others to follow these rules. You can fully explain the reasons for these rules and present solutions to prevent them being broken. 	<ul style="list-style-type: none"> Follow complex recipes and understand key terms within it. Use a range of ingredients and equipment with confidence to produce high quality practical outcomes. Understand an extensive range of cookery skills. Present your food with experienced skill and sophistication. You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. You encourage and help others to follow these rules confidently. You can fully explain the reasons for these rules and come up with solutions to prevent them being broken. Extensive knowledge of keywords and terminology.
Significantly Above Age Expectation	<ul style="list-style-type: none"> Follow a recipe and understand key terms within it. Use a range of ingredients and equipment with confidence to produce high quality practical outcomes. Understand a vast range of cookery skills. 	<ul style="list-style-type: none"> Follow complex recipes and understand key terms within it. Use a range of ingredients and equipment with confidence to produce high quality practical outcomes. 	<ul style="list-style-type: none"> Follow in-depth recipes and understand key terms within it. Use a range of ingredients and equipment with confidence to produce excellent quality practical outcomes.



	<ul style="list-style-type: none"> • Present your food with experienced skill. • You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. • You encourage and help others to follow these rules. • You can fully explain the reasons for these rules and present solutions to prevent them being broken. 	<ul style="list-style-type: none"> • Understand an extensive range of cookery skills. • Present your food with experienced skill and sophistication. • You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. • You encourage and help others to follow these rules confidently. • You can fully explain the reasons for these rules and come up with solutions to prevent them being broken. • Extensive knowledge of keywords and terminology. 	<ul style="list-style-type: none"> • Understand an extensive range of cookery skills. And techniques, • Present your food with experienced skill and sophistication. • You show an advanced knowledge of hygiene and safety rules and can follow them without prompts. • You encourage and help others to follow these rules confidently. • You can fully explain the reasons for these rules and present solutions to prevent them being broken. • Extensive knowledge of keywords and terminology.
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Learning Review Window 1	Learning Review Window 2
Tuesday 9 th January 2024 until Friday 26 th January 2024	Monday 17 th June 2024 until Friday 5 th July 2024
<p><i>During these learning review windows students will be assessed in each of their subjects against the progress codes outlined. The actual date and nature of these assessments will be outlined by individual subject teachers ahead of the learning review window.</i></p> <p><i>Assessment summary reports, including information about attendance and attitude to learning are issued following these learning review windows.</i></p>	