

Year 7 Food and Nutrition Assessment and Progression Grid



	Preparation and Organisation	Health, Safety and Hygiene	Support	Recipe changes	Presentation
Excelling	<p>Ingredients are fully prepared in advance and independently.</p> <p>Some components of the dish have been made in advance.</p>	<p>An excellent awareness of health, safety and hygiene is demonstrated throughout practical work.</p>	<p>Practical work is executed independently.</p> <p>Support is offered to peers if required.</p>	<p>Own recipe has been used to demonstrate a higher range of skills and the properties of ingredients, or the recipe has been modified to make it more nutritious or more aesthetically pleasing.</p>	<p>Presentation is exemplary.</p>
Secure	<p>Ingredients are prepared and weighed out in advance with some assistance required.</p>	<p>Health, safety and hygiene procedures are followed independently, with some advice required when using high risk ingredients.</p>	<p>Practical work is carried out independently.</p> <p>Peer advice is sought if needed.</p>	<p>Additional ingredients are selected to improve sensory qualities, preference of others or to make the dish healthier.</p>	<p>Presentation is satisfactory to good.</p>
Developing	<p>Ingredients are prepared and weighed out, with significant assistance required.</p>	<p>Basic health, safety and hygiene procedures are followed, with reminders as necessary.</p>	<p>Practical work is executed using the method and with help from peers and the teacher.</p>	<p>Additional ingredients are added for flavour, texture or colour.</p>	<p>Presentation is adequate.</p>
Emerging	<p>Ingredients are not weighed out/weighed out by an adult. Preparation completed by someone else.</p>	<p>Basic health, safety and hygiene procedures need reiterating frequently.</p>	<p>Help is constantly required for most practical sessions.</p>	<p>Basic ingredients are selected and utilised.</p>	<p>Presentation is poor.</p>