



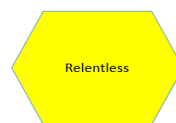
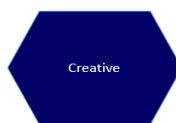
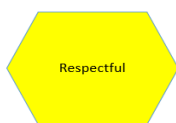
Our Vision:

To develop aspirational learners who strive for excellence academically, creatively and culturally, benefitting from a wide range of opportunities led by inspirational educators.

SHIRLEY HIGH SCHOOL PERFORMING ARTS COLLEGE

KEY STAGE 3 – WORKING AT - FOOD PREPARATION & NUTRITION

Subject	Working Towards	Working At	Working Beyond
Food Preparation & Nutrition Y7	Students achieve many but not all aspects of the Working At criteria	<p><u>Food preparation and cooking</u></p> <ul style="list-style-type: none"> ● Students are able to follow a recipe under teacher’s guidance using emerging skills for food preparation. ● Under guidance students can use a limited amount of equipment to weigh and measure ingredients safely and accurately, ● Students can produce practical work to an emerging standard, with limited finishing and food styling skills. <p><u>Food Safety</u></p> <ul style="list-style-type: none"> ● Students can follow hygiene, health and safety guidelines outlined by the teacher, with a basic understanding of preventing hazards in the kitchen. <p><u>Nutrition and Health</u></p> <ul style="list-style-type: none"> ● Students demonstrate an emerging knowledge of the different sections of the Eatwell Guide and how it affects health. ● Students show an emerging understanding of food properties and sources of nutrients in food. <p><u>Food Choice and Provenance</u></p> <ul style="list-style-type: none"> ● Students have an emerging knowledge of food origins and sources. <p><u>Evaluating Skills</u></p> <ul style="list-style-type: none"> ● Students demonstrate an emerging ability to give accurate feedback using key terminology with a template to analyse and evaluate their own work, and the work of peers. 	Students consistently achieve criteria for working at and provide examples that show considerable depth and understanding.
Food Preparation & Nutrition Y8	Students achieve many but not all aspects of the Working At criteria	<p><u>Food preparation and cooking</u></p> <ul style="list-style-type: none"> ● Students can follow a recipe with limited teacher support using developing skills for food preparation. ● When working with peers’ students can use a range of equipment to weigh and measure ingredients safely and accurately with minimal guidance 	Students consistently achieve criteria for working at and provide examples that show

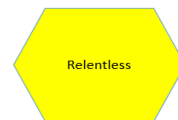
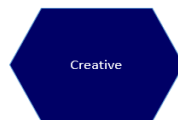
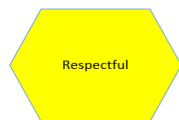




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		<ul style="list-style-type: none"> ● Students can work safely when working with peers, making very few mistakes and are able to check and compare work of peers. ● Students can produce practical work with increased accuracy and precision, using the correct finishing skills. They are able to present dishes with a developing understanding of food styling skills. <p><u>Food Safety</u></p> <ul style="list-style-type: none"> ● Students can follow hygiene, health and Safety guidelines when working with peers and show a deeper understanding of how to prevent accidents and hazards in the kitchen. <p><u>Nutrition and Health</u></p> <ul style="list-style-type: none"> ● Students show a developed knowledge of the Eatwell Guide and how it affects health. ● Students show a developed understanding of properties and sources of different nutrients in foods. <p><u>Food Choice and Provenance</u></p> <ul style="list-style-type: none"> ● Students have a developed knowledge of food origins and sources. ● Students have a developed knowledge of food air miles and how it affects the environment. <p><u>Evaluating Skill</u></p> <ul style="list-style-type: none"> ● Students have developed an ability to give accurate feedback using key terminology when analysing and evaluating their own work, and the work of their peers. 	<p>considerable depth and understanding.</p>
<p>Food Preparation & Nutrition Y9</p>	<p>Students achieve many but not all aspects of the Working At criteria</p>	<p><u>Food preparation and cooking</u></p> <ul style="list-style-type: none"> ● Students can follow a recipe independently and confidently using more complex skills for food preparation. ● When working independently students can confidently weigh and measure ingredients safely using a range of equipment ● Students can cut materials confidently and safely using a range of tools and techniques, without being hazardous when working independently. 	<p>Students consistently achieve criteria for working at and provide examples that show considerable depth and understanding.</p>





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		<ul style="list-style-type: none">● Students can produce complex practical work using a variety of techniques and using finishing skills that will enhance the end project. They are able to present dishes with a variety of finishing and food styling skills. <p><u>Food Safety</u></p> <ul style="list-style-type: none">● Students can follow hygiene, health and safety guidelines when working independently, with a more in- depth knowledge of health and safety.● Students are able to assess situations and prevent accidents and in the Kitchen <p><u>Nutrition and Health</u></p> <ul style="list-style-type: none">● Students have secure knowledge of the Eatwell Guide and how it affects health.● Students have a secure understanding of different nutrients in foods and can make recommendations on how to improve diet. <p><u>Food Choice and Provenance</u></p> <ul style="list-style-type: none">● Students have secure knowledge of food origins and sources.● Students have secure knowledge of food air miles and how it affects the environment.● Students can make informed food choices and are aware of food waste. <p><u>Evaluating Skills</u></p> <ul style="list-style-type: none">● Students have a secure and confident ability to give accurate feedback using extensive key terminology when analysing and evaluating my own work, and the work of others.	
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