

**Year 9: Assessment statements****Subject: Food Technology**

	<b>Curriculum strand 1- Knowledge</b>	<b>Curriculum strand 2 – Practical competencies</b>	<b>Curriculum strand 3- Planning</b>
<p><b>Mastering</b></p> <p>(Indicative of student who will go on to achieve a grade 7-9 at GCSE, if they continue to progress as they are).</p>	I can confidently describe the common types of food poisoning and symptoms of food induced ill health. I can comprehensively explain a wide range of job roles within the hospitality & catering industry and the requirements of the jobs. I have a thorough understanding of the services and types of hospitality and catering provided at both commercial and non-commercial establishments.	I can produce dishes, presented independently using a range of techniques with precision. The quality of dishes exceeds minimum standards for appearance, smell, and taste. I continually challenge myself to present this creatively on the plate to restaurant standard. I show consideration to food hygiene and safety, consistently, throughout my work.	I can create a comprehensive and detailed plan, incorporating well considered contingencies for every situation.
<p><b>Advancing</b></p> <p>(Indicative of student who will go on to achieve a grade 5-6 at GCSE, if they continue to progress as they are).</p>	I can describe most of the common types of food poisoning and symptoms of food induced ill health. I can explain a range of job roles within the hospitality & catering industry and the requirements of the jobs. I have a good understanding of the services and types of hospitality and catering provided at some establishments.	I produce dishes, presented independently using a range of techniques, with precision. The quality of my dishes exceeds most minimum standards for appearance, smell, and taste. I show consideration to food hygiene and safety, consistently, throughout my work.	I can create a detailed, well thought through plan. There are well considered contingencies.
<p><b>Securing</b></p> <p>(Indicative of student who will go on to achieve a grade 3-4 at GCSE, if they continue to progress as they are).</p>	I can describe some of the common types of food poisoning and symptoms of food induced ill health. I can explain a range of job roles within the hospitality & catering industry and the requirements of the jobs.	I produce dishes, presented using a range of techniques with some precision. The quality of my dishes exceeds some minimum standards for appearance, smell, and taste. I require limited support. I show consideration to food hygiene and safety throughout my work.	I can create a plan that has some detail and is mainly appropriate but may have some errors. There is some consideration of contingencies.
<p><b>Foundation</b></p> <p>(Indicative of student who will go on to achieve a grade 1-2 at GCSE, if they continue to progress as they are).</p>	I can identify the common types of food poisoning. I can explain some of the job roles within the hospitality & catering industry.	I produce dishes, presented using some techniques. The quality of my dishes meets minimum standards for appearance, smell, and taste. I sometimes need support. I give some consideration to food hygiene safety.	I can create a plan that includes key actions. However, it contains some errors and missing information. There is limited consideration of contingencies.

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