

KS3 Food Step 9-1 Descriptors

<u>Step</u>	<u>Descriptor</u>
	To achieve each step candidates will be able to:
9	<ul style="list-style-type: none"> • demonstrate accurate and broad knowledge and understanding of the issues relating to food choices, provenance and production, and of the concepts, principles and properties of cooking and nutrition • safely and effectively apply complex technical skills when using a wide range of equipment and ingredients • critically analyse and evaluate food made by themselves to draw precise, detailed and well-evidenced conclusions creating a nutritional profile
8	<ul style="list-style-type: none"> • demonstrate relevant knowledge and understanding of the concepts, principles and properties of cooking and nutrition and be able to discuss issues relating to food choices, provenance and production • safely and effectively apply precise technical skills when using a wide range of equipment and ingredients • critically analyse and evaluate food made by themselves to draw well-evidenced conclusions creating a nutritional profile
7	<ul style="list-style-type: none"> • demonstrate relevant knowledge and understanding of the concepts, principles and properties of cooking and nutrition and the issues relating to food choice and provenance • safely and effectively apply mostly accurate technical skills when using a wide range of equipment and ingredients • analyse and evaluate food made by themselves, identifying the nutrients provided enabling a well evidenced conclusion
6	<ul style="list-style-type: none"> • demonstrate relevant knowledge and understanding of the concepts, principles and properties of cooking and nutrition and the issues relating to food choice and provenance • safely and effectively apply accurate technical skills to a range of equipment and ingredients with a fair degree of complexity and accuracy. • analyse and evaluate food made by themselves, identifying the nutrients provided to draw accurate conclusions
5	<ul style="list-style-type: none"> • demonstrate relevant knowledge and understanding of the concepts, principles and properties of cooking and nutrition and the issues relating to food choice and provenance • safely and effectively apply competent technical skills to a range of equipment and ingredients with good accuracy. • analyse and evaluate food made by themselves, identifying the main nutrients provided, to draw coherent conclusions
4	<ul style="list-style-type: none"> • demonstrate some accurate and appropriate knowledge and understanding of the concepts, principles and properties of cooking and nutrition and some understanding of food choices, provenance and production • safely and effectively apply technical skills to a range of equipment and ingredients with good accuracy. • analyse and evaluate food made by themselves, identifying the main nutrients provided, to draw relevant conclusions
3	<ul style="list-style-type: none"> • demonstrate some relevant, appropriate knowledge and understanding of the concepts and properties of cooking and nutrition and issues relating to food choices, provenance and production • safely and effectively apply basic technical skills to a limited range equipment and ingredients with some accuracy • analyse and evaluate food made by themselves, identifying the main nutrients provided, to draw some conclusions
2	<ul style="list-style-type: none"> • demonstrate some relevant knowledge and understanding of the concepts and properties of cooking & nutrition and basic knowledge of food choices, provenance and production • safely apply limited skills to some equipment and ingredients with some accuracy • make straightforward and obvious comments on food made by themselves identifying some of the nutrients provided
1	<ul style="list-style-type: none"> • demonstrate limited knowledge of issues relating to food choice, provenance and production and understanding of the concepts and properties of cooking and nutrition • apply basic skills to some equipment and ingredients with limited accuracy • make obvious comments on food made by themselves identifying some of the nutrients provided.