

Year 8 KS3 Technology: Food Key Skills & Concepts	Emerging	Developing	Securing	Mastering
Pizza	You have understood most information on bread making and Italian cooking. You can make pizza dough to a satisfactory level.	You have understood most information on bread making and Italian cooking. You can make pizza dough to a good level .You can chop up at least one topping and grate cheese.	You have understood all information on bread making and Italian cooking. You can make pizza dough to a good level and you understand how the yeast reacts to the warmth moisture level. You can chop up at least two toppings and grate cheese.	You have understood all information on bread making and Italian cooking. You can make pizza dough to an excellent level and you understand how the yeast reacts to the warmth moisture level and carbon dioxide. .You can chop up at least three toppings and grate cheese.
Chocolate Chip cookies	You have understood how use the rubbing in method. You have understood the different types of equipment but not all uses. You have produced reasonable chocolate chip cookies. Your organisational skills could be improved. Some help needed. Cleaning could be improved.	You have understood the different types of equipment and uses. You have produced reasonable chocolate chip cookies and mostly equal sized shapes. You have added raisins. Good washing up and cleaning skills.	You have understood the different types of flours and how flour is milled. Also how to make them more healthy. You have produced very good chocolate chip cookies. You have demonstrated very good washing up and cleaning skills. You have also shown good oven safety	You have understood how use the rubbing in method. You have understood the different types of equipment but not all uses. You have produced very good chocolate chip cookies. You have demonstrated very good washing up and cleaning skills. You have also shown good oven safety

<p>Macaroni Cheese</p>	<p>You have understood how to make a roux sauce. You have cooked your pasta well. Your cleaning up needs to improve.</p>	<p>You have understood most of the key food safety points.</p> <p>You have produced a reasonable roux sauce and you timing of cooking the pasta is good. Your cleaning and washing up is ok.</p>	<p>You have understood most of the key food safety points.</p> <p>You have produced a reasonable roux sauce and you timing of cooking the pasta is good. Your cleaning and washing up is good.</p>	<p>You have understood all of the key food safety points.</p> <p>You have produced an excellent roux sauce and you timing of cooking the pasta is good. Your cleaning and washing up is excellent</p>
<p>Carrot cake</p>	<p>You have understood the different types of carbohydrates. You have produced a reasonable batch of carrot cakes, even if the topping could be improved. Your organisational skills could be improved. Some help needed</p>	<p>You have understood the different types of carbohydrates well. You have produced reasonable cup cakes, Two toppings is golden brown, Good preparation and organisation</p>	<p>You have understood the different types of carbohydrates to a very good level and the different foods. You have produced good carrot cakes Good grating skills, very good washing up, and cleaning skills.</p>	<p>You have understood the different types of carbohydrates to a high level and starches and sugars. You have produced an excellent carrot cakes, You have demonstrated excellent grating skills and very good washing up and cleaning skills.</p>

Vegetable stir fry	You have understood international foods. You have produced reasonable stir fry. Your organisational skills could be improved. Some help needed.	You have understood the different international foods. You have produced a, good stir fry preparation and organisational and reasonable cutting skills.	You have understood the different stir fry and have developed good chopping skills You have reasonable washing up and organisational skills.	You have understood different types of Chinese vegetables to a high standard . You have produced an excellent stir fry. Very good washing up and cleaning skills. Your use of the oven and oven safety is excellent.
Savoury rice	You have produced reasonable savoury rice. Your organisational skills could be improved. Some help needed. Cleaning could be improved.	You have produced good savoury rice. Your organisational skills could be improved. Some help needed. Cleaning could be improved. You have produced reasonable savoury rice. You have understood rice and rice plants.	You have produced reasonable savoury rice. Your organisational skills washing up and cleaning skills are good . You have also shown good hob skills.	You have understood the function of fibre to a high level . You have produced an excellent savoury rice, with excellent chopping and presenting skills. Excellent washing up and cleaning skills. Excellent oven safety.

Quiche

You have understood how to make Quiche however have used ready-made pastry. You need to improve your washing up and cleaning skills.

You have understood how to make quiche well and you have learnt how to make pastry well. Showing reasonable cooking skills,

You have understood the different types of equipment and uses. You have produced a good quiche. Equal sized shapes. Good washing up and cleaning skills.

You have understood the different types of equipment and uses in detail. You have made an excellent quiche. You have understood setting skills. You have produced an and confident at making pastry. Excellent washing up, safety and cleaning skills.