



## AIMS OF PROJECT

- To demonstrate an understanding of the dietary guidelines
- To design and make a pizza suitable for a teenagers requirements
- To evaluate your practical skills and taste test analysis results on your pizza

## FEEDBACK KEY

Self / Peer evaluation

  Teacher Feedback - where you are working at

  Starred/Underlined Progress target going forward

	EMERGING	SECURE	DEEPENING	MASTERY
Design	<ul style="list-style-type: none"> <li>• I have designed a <b>simple</b> pizza.</li> <li>• I have <b>given a brief explanation</b> of how my pizza <b>meets the specification</b></li> <li>• <b>1-2</b> aspects of my pizza design is realistic</li> </ul>	<ul style="list-style-type: none"> <li>• I have designed a <b>standard pizza</b>.</li> <li>• I have <b>given some detail</b> of how my pizza <b>meets the specification</b></li> <li>• <b>Most</b> aspects of my pizza design is <b>realistic</b>.</li> </ul>	<ul style="list-style-type: none"> <li>• I have designed a <b>creative pizza</b></li> <li>• I have <b>given a reasonable explanation</b> of how my pizza <b>meets the specification</b></li> <li>• My idea is <b>realistic</b>.</li> </ul>	<ul style="list-style-type: none"> <li>• I have designed a <b>very creative pizza</b></li> <li>• I have <b>given a detailed explanation</b> of how my pizza <b>meets the specification</b></li> <li>• <i>My idea is <b>challenging and realistic</b></i></li> </ul>
Make	<ul style="list-style-type: none"> <li>• I have made my pizza which is <b>different to the original design</b></li> <li>• I required <b>frequent guidance</b> to use the equipment and complete the pizza on time</li> </ul>	<ul style="list-style-type: none"> <li>• I have made my pizza.</li> <li>• I have <b>used equipment with occasional guidance</b></li> </ul>	<ul style="list-style-type: none"> <li>• I have <b>successfully shaped</b> my designed pizza.</li> <li>• I have used <b>equipment independently</b> with accuracy</li> <li>• I have followed the method and completed the pizza in the <b>time given</b></li> </ul>	<ul style="list-style-type: none"> <li>• I have shown <b>precision and accuracy</b> throughout the making of my pizza</li> <li>• I have <b>used equipment independently</b>, correctly and accurately at all times</li> <li>• I have <b>added extra detail</b> to my pizza to make my design more creative.</li> </ul>
Evaluate	<ul style="list-style-type: none"> <li>• I have evaluated <b>only 1 aspect of my practical</b> work</li> <li>• I have completed a <b>basic taste test analysis</b> with little thought on how to improve sensory points</li> <li>• I have used <b>1-2 key words</b> (e.g kneading, claw grip, specification)</li> </ul>	<ul style="list-style-type: none"> <li>• I have evaluated <b>some stages</b> of my practical work</li> <li>• I have completed a <b>basic taste test analysis</b> and identified 2 ways to improve</li> <li>• I have used <b>some words</b> (e.g kneading, claw grip, specification)</li> </ul>	<ul style="list-style-type: none"> <li>• I have evaluated my work at every stage of the practical and <b>justified most</b> of my thoughts.</li> <li>• I have <b>completed a taste test analysis</b> and identified <b>3 points</b> to improve</li> <li>• I have used a <b>range of key words</b> (e.g kneading, claw grip, specification)</li> </ul>	<ul style="list-style-type: none"> <li>• I have evaluated my work at every stage of the practical and <b>fully justified</b> my thoughts.</li> <li>• I have completed a <b>detailed taste test analysis</b> and identified <b>4 or more</b> specific points to be improved.</li> <li>• I have used a <b>wide range of key words</b> (e.g kneading, claw grip, specification)</li> </ul>
Communicate	<ul style="list-style-type: none"> <li>• Most aspects of my booklet are presented to an <b>acceptable standard</b>.</li> <li>• I <b>understand</b> 1-2 points of the dietary guidelines</li> <li>• I know some of the equipment I will need for the practical</li> <li>• My time plan needs completing</li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to an <b>acceptable standard</b></li> <li>• I have shown a <b>basic understanding</b> of the dietary guidelines</li> <li>• I know most of the equipment I will need for the practical</li> <li>• I have completed a rough time plan</li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to a <b>good standard</b>.</li> <li>• I have shown a <b>good understanding</b> of the dietary guidelines</li> <li>• I <b>know</b> the ingredients and equipment needed</li> <li>• I have completed a <b>fairly accurate time</b> plan</li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to an <b>exemplary standard</b>.</li> <li>• I have shown a <b>strong understanding</b> of the dietary guidelines</li> <li>• I have accurately <b>planned the equipment</b> needed and <b>clearly understand</b> the role of each ingredient</li> <li>• I have completed a <b>realistic</b> time plan</li> </ul>

## ATTITUDE TARGET

As well as a progress target starred/underlined above, you will also be set an attitude target to help you to continue to make progress in Design Technology

Fully focussed during classwork / practical work	
Don't distract others, don't get distracted easily	
Positive outlook in lessons	
Fully equipped and prepared	
Use time more efficiently – get more done	

Listen carefully and ask questions during pre practical discussion to address misconceptions	
Use specific keywords to demonstrate a deeper understanding	
Take more initiative – read the recipe the evening before to help improve your independence	
Complete all tasks on time – meet deadlines in both practical and theory lesson	
Take responsibility/care for your work	

Continue to maintain such an excellent standard	
Continue to maintain such an excellent attitude	
Be punctual to every lesson	
Challenge yourself!	
Be polite to your peers at all times	

PROGRESS MADE SO FAR

Towards expected

Expected

Good

Exceptional



Make  
Communicate

### AIMS OF PROJECT

- To learn a range of essential skills required in food preparation
- To be able to use the equipment safely
- To know how to adapt recipes
- To understand the importance of food hygiene
- To know the role and function of nutrients in our body

### FEEDBACK KEY

- Self / Peer evaluation
- Teacher Feedback - where you are working at
- Starred/Underlined Progress target going forward

EMERGING	SECURE	DEEPENING	MASTERY
<ul style="list-style-type: none"> <li>• I have <b>made a few</b> of the dishes successfully</li> <li>• I have used the equipment with <b>regular guidance</b></li> <li>• I have followed the hygiene and safety rules when preparing and cooking food, <b>with some help</b></li> <li>• I requested <b>frequent guidance</b> during practical lessons</li> </ul>	<ul style="list-style-type: none"> <li>• I have made a range of dishes, <b>with some success</b></li> <li>• I have used the equipment with <b>some help</b></li> <li>• I have needed <b>occasional guidance</b> when following the method in the recipe</li> <li>• I have demonstrated a <b>basic understanding</b> of the hygiene and safety rules when preparing and cooking food</li> </ul>	<ul style="list-style-type: none"> <li>• I have <b>successfully</b> made a range of dishes</li> <li>• I have used equipment independently <b>most of the time</b></li> <li>• I have followed the method <b>and completed dishes in the time given</b></li> <li>• I have demonstrated a <b>good understanding</b> of the hygiene and safety rules when preparing and cooking food</li> </ul>	<ul style="list-style-type: none"> <li>• I have shown <b>precision</b> and <b>accuracy</b> throughout the making of <b>nearly all</b> my dishes</li> <li>• I have <b>used equipment independently</b>, correctly and accurately</li> <li>• I have demonstrated a <b>high level of understanding</b> of the hygiene and safety rules when preparing and cooking food</li> <li>• I have <b>added extra detail</b> to my dishes to make my food more creative and aesthetically pleasing</li> </ul>
<ul style="list-style-type: none"> <li>• Most aspects of my booklet are presented to an <b>acceptable standard</b>.</li> <li>• <b>Some</b> of my notes show a <b>good understanding</b></li> <li>• I have evaluated my dishes <b>using 1-2 food related key words</b></li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to an <b>acceptable standard</b></li> <li>• <b>Most</b> of my notes show a <b>good level of understanding</b></li> <li>• I have evaluated using <b>some food related key words</b></li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to a <b>good standard</b></li> <li>• My notes are <b>complete with detail</b> that shows a <b>good level of understanding</b></li> <li>• I have evaluated my dishes using a <b>range of food related key words</b> (eg bridge/claw grip)</li> </ul>	<ul style="list-style-type: none"> <li>• I have presented my booklet to an <b>exemplary standard</b></li> <li>• My notes are <b>detailed and complete</b> showing a <b>high level of understanding</b></li> <li>• I have evaluated my dishes using a wide range of correct <b>food related key words</b> (eg enzymic browning)</li> </ul>

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