



**AIMS OF PROJECT**

- To demonstrate knowledge of the different nutrients
- To learn about the function of ingredients
- To understand Food Label Legislation
- To be able to use the equipment with confidence

**FEEDBACK KEY**

- Self / Peer evaluation
- Circled 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>much help</b></li> <li>• I have followed the hygiene and safety rules when preparing and cooking food, <b>with some help</b></li> <li>• I have <b>needed frequent guidance</b> when following the method</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 demonstrated a <b>basic understanding</b> of the hygiene and safety rules when preparing and cooking food</li> <li>• I have needed <b>occasional guidance</b> when following the method in the recipe</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 demonstrated a <b>good understanding</b> of the hygiene and safety rules when preparing and cooking food</li> <li>• I have followed the method <b>and completed dishes in the time given</b></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 glazing, kneading)</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, glazing, kneading)</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