

KS3 Catering	Explore	Planning	Produce	Evaluate
Mastery	<ul style="list-style-type: none"> <input type="checkbox"/> Can describe the different influences on the availability of food e.g. seasonality <input type="checkbox"/> Can explain the difference between organic and nonorganic food <input type="checkbox"/> Investigate and analyse the work of past and present professionals and companies in the area of food technology in order to help inform their own ideas. 	<ul style="list-style-type: none"> <input type="checkbox"/> Can develop a recipe for someone with a religious/ dietary requirement <input type="checkbox"/> The time plan will include accurate timings, reference to food safety, relevant and accurate dovetailing. <input type="checkbox"/> Options related to a variety of costings explored within plans. 	<ul style="list-style-type: none"> <input type="checkbox"/> Follow a time plan using correct sequence and application of food safety principles. <input type="checkbox"/> A range of finishing techniques to produce a high standard of presentation of the final dishes <input type="checkbox"/> Select from and use a wide range of specialist tools, techniques, processes and equipment precisely. 	<ul style="list-style-type: none"> <input type="checkbox"/> Create own evaluation questions and measurable outcomes. Collect data from target audience to aid evaluation. <input type="checkbox"/> Evaluate the role of lifestyle factors and advertising on food choice.
Secure	<ul style="list-style-type: none"> <input type="checkbox"/> Understand the source, seasonality and characteristics of a broad range of ingredients <input type="checkbox"/> Investigate information available to the consumer regarding food labelling, availability, traceability, animal welfare and assured food standards. <input type="checkbox"/> Research tailored to a specific target audience. 	<ul style="list-style-type: none"> <input type="checkbox"/> Identify users' needs for social and health needs. Write a specification and brief that accurately reflects users' needs. <input type="checkbox"/> Annotation of design is detailed and demonstrates nutritional understanding. 	<ul style="list-style-type: none"> <input type="checkbox"/> Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. <input type="checkbox"/> Adapt recipes to meet different needs. <input type="checkbox"/> Demonstrate how to apply heat in different ways 	<ul style="list-style-type: none"> <input type="checkbox"/> Detailed and appropriate sensory testing with detailed analysis and evaluation. <input type="checkbox"/> Detailed, relevant and creative improvements suggested for the final dishes.
Developing	<ul style="list-style-type: none"> <input type="checkbox"/> Use product analysis as a tool to explore and look at other food products on the market to help identify needs <input type="checkbox"/> Understand what a target audience is and identify a target audience. 	<ul style="list-style-type: none"> <input type="checkbox"/> Identify users' needs and wants, particularly nutritional needs and write a detailed specification. <input type="checkbox"/> Annotation of designs is detailed including several quality checks. <input type="checkbox"/> Thought process is evident through annotated designs. 	<ul style="list-style-type: none"> <input type="checkbox"/> Use awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes. <input type="checkbox"/> Work safely and name and select the correct equipment. 	<ul style="list-style-type: none"> <input type="checkbox"/> Use technical knowledge and understanding to explain how and why dishes are successful or not, including the nutritional value of food products <input type="checkbox"/> Compare the cost of making own recipe to shop bought or eating out. <input type="checkbox"/> Consider the views of others and provide constructive criticism through peer review. <input type="checkbox"/> Use feedback from others to make improvements to work.
Emerging	<ul style="list-style-type: none"> <input type="checkbox"/> Understand and the principles of a healthy and varied diet. <input type="checkbox"/> Understand where food comes from. <input type="checkbox"/> Understanding food storage instructions and use of food date marks; use by and best before dates. <input type="checkbox"/> Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. <input type="checkbox"/> Have knowledge of some famous dishes, their ingredients and history. <input type="checkbox"/> Understand the meaning of and prevention of food spoilage, food decay and cross contamination. 	<ul style="list-style-type: none"> <input type="checkbox"/> Understand what a method. <input type="checkbox"/> Write up methods explaining basic step by step instructions. <input type="checkbox"/> Draw and label diagrams of final dish. <input type="checkbox"/> Consider further ingredients which could be used in a dish. <input type="checkbox"/> Generate, develop, model and communicate several ideas through discussion, diagrams and detailed methods. 	<ul style="list-style-type: none"> <input type="checkbox"/> Create simple recipes using basic calculations and measurements. <input type="checkbox"/> Use a measuring jug and electric scales to measure ingredients. <input type="checkbox"/> Carry and use equipment with care and as instructed. <input type="checkbox"/> Understand correct handwashing technique. <input type="checkbox"/> Demonstrate basic chopping techniques (e.g. 'claw and 'bridge'). <input type="checkbox"/> Demonstrating skills relating to food safety when preparing, cooking and storing food - Linked to the 4Cs of food safety (cleaning, cooking, chilling, cross-contamination). <input type="checkbox"/> When working in pairs can support with measurements and practical techniques. 	<ul style="list-style-type: none"> <input type="checkbox"/> Use a sensory chart to reflect on appearance, taste, aroma and texture. <input type="checkbox"/> Reflect on strengths and weaknesses and what can be improved. <input type="checkbox"/> Use full paragraphs and key terminology to complete sensory evaluations. <input type="checkbox"/> Evaluate and compare different food labels.