

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