

Food Preparation and Nutrition	<i>Curriculum Checkpoints: What do students know and what can they do?</i>			
Year 9				
Summative Comment	Developing	Securing	Mastering	Excelling
Nutrition	Students demonstrate some relevant knowledge and understanding of types and functions of macronutrients and micronutrients.	Students demonstrate mostly accurate and appropriate knowledge and understanding of types and functions of macronutrients and micronutrients.	Students demonstrate accurate and comprehensive knowledge and understanding of types and functions of macronutrients and micronutrients.	Students demonstrate exceptional knowledge and understanding of types and functions of macronutrients and micronutrients.
The Relationship Between Diet & Health	Students demonstrate some relevant knowledge and understanding of the importance of a balanced diet, government healthy eating guidelines and dietary needs of specific groups	Students demonstrate mostly accurate and appropriate knowledge and understanding of the importance of a balanced diet, government healthy eating guidelines and dietary needs of specific groups	Students demonstrate accurate knowledge and understanding of the importance of a balanced diet, government healthy eating guidelines and dietary needs of specific groups	Students demonstrate exceptional knowledge and understanding of the importance of a balanced diet, government healthy eating guidelines and dietary needs of specific groups
Food Provenance	Students make straight forward and obvious comments on issues relating to culinary traditions, food choices, food processing and production, and the food made by themselves and others.	Students analyse and evaluate, to draw coherent conclusions on issues relating to culinary traditions, food choices, food processing and production, and the food made by themselves and others.	Students analyse and evaluate, to draw evidenced conclusions on issues relating to culinary traditions, food choices, food processing and production, and the food made by themselves and others.	Students critically analyse and evaluate, to draw well-evidenced conclusions on issues relating to culinary traditions, food choices, food processing and production, and the food made by themselves and others.
Food Science	Students demonstrate some relevant knowledge and understanding of the chemical, functional and working properties of carbohydrates, proteins and fats.	Students demonstrate mostly accurate and appropriate knowledge and understanding of the chemical, functional and working properties of carbohydrates, proteins and fats	Students demonstrate accurate and comprehensive knowledge and understanding of the chemical, functional and working properties of carbohydrates, proteins and fats	Students demonstrate exceptional knowledge and understanding of the chemical, functional and working properties of carbohydrates, proteins and fats
Cooking and Preparation Skills	<p>Students safely apply basic skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>Students demonstrate basic application of food safety procedures</p>	<p>Students safely and effectively apply competent skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>Students demonstrate adequate application of food safety procedures</p>	<p>Students safely and effectively apply advanced skills to a wide range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>Students demonstrate good application of food safety principles</p>	<p>Students safely and effectively apply precise and sophisticated skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>Students demonstrate very good application of food safety procedures</p>