



Year 7 Assessment Without Levels Learning Ladder FOOD & NUTRITION



	Health and Nutrition	Planning and Making
Advancing +	<p>Pupils can explain in depth the principles of the Eatwell Guide and give examples of a wide range of foods from the different groups. They can link poor diet to associated health issues.</p> <p>Pupils can understand and explain how food poisoning occurs and give examples of how to avoid it during food preparation. They can name two food poisoning bacterium and state their origins and symptoms.</p>	<p>Pupils can independently follow a basic recipe and demonstrate a wide range of food preparation and cooking, whilst selecting the correct tools and equipment. Pupils can adapt a recipe by substituting ingredients in an innovative way.</p> <p>Pupils confidently and safely use the three parts of the cooker.</p> <p>Pupils are highly organised, follow all hygienic practices and complete practical work on time. They make sure everything is washed, dried and put away. Pupils consistently present an excellent quality product that will be more advanced than expectation.</p>
Advancing	<p>Pupils can explain the principles of the Eatwell Guide and give a range of examples of foods from the different groups. They can link poor diet to some health issues.</p> <p>Pupils can understand and explain how food poisoning occurs and give examples of how to avoid it during food preparation. They can name some food causing bacteria.</p>	<p>Pupils can follow a basic recipe and demonstrate a range of food preparation and cooking, whilst selecting the correct tools and equipment. Pupils can adapt a recipe by substituting ingredients specific to their properties and functions.</p> <p>Pupils safely and consistently use the three parts of the cooker.</p> <p>Pupils are well organised, hygienic and complete practical work on time. They make sure everything is washed, dried and put away. Pupils often present a very good product that is above expectation.</p>
Secure +	<p>Pupils can identify the weighting of the sections of the Eatwell Guide and give examples of foods from the different groups. They can link to relevant nutrient groups.</p> <p>Pupils can understand and explain how food poisoning occurs and suggest several ways to avoid it.</p>	<p>Pupils can follow a basic recipe with occasional guidance and demonstrate a range of food preparation and cooking. They select the correct tools and equipment. Pupils make adaptations to a recipe by substituting ingredients with their own ideas.</p> <p>Pupils can use the hob, oven and grill with some assistance.</p> <p>Pupils are organised, complete practical work on time and wash, dry and put away equipment on time. Pupils present a complete and good quality product that is in line with expectation.</p>
Secure	<p>Pupils can name all the sections of the Eatwell Guide and give examples of foods from the different groups.</p> <p>Pupils can explain how food poisoning occurs and suggest some ways to avoid it.</p>	<p>Pupils can follow a basic recipe with guidance and demonstrate a range of food preparation and cooking. They mostly select the correct tools and equipment. Pupils make basic adaptations to a recipe by substituting ingredients.</p> <p>Pupils can use the hob, oven and grill with some assistance and need reminding of safe procedures.</p> <p>Pupils show some organisation, mostly complete practical work on time and sometimes need encouragement to wash, dry and put away equipment on time. Pupils present a satisfactory product that is broadly in line with expectation.</p>
Developing +	<p>Pupils can name the majority of the sections from the Eatwell Guide and give basic examples of foods from each group.</p> <p>Pupils can describe the symptoms of food poisoning. Pupils will be able to recall that food poisoning comes from bad food hygiene and cooking practices.</p>	<p>Pupils can follow a basic recipe with frequent assistance when preparing and cooking food. They need help to select the correct tools and equipment and use the different sections of the oven.</p> <p>Pupils can be disorganised and struggle to complete practical work on time. They need help to wash, dry and put away equipment. Pupils present a product that is incomplete or needs improvement.</p>
Developing	<p>Pupils can recognise a limited section from the Eatwell Guide and offer an example of a food from the group.</p> <p>Pupils can understand the need to follow food hygiene practices to avoid food poisoning eg, washing hands.</p>	<p>Pupils require support when preparing and cooking food. Pupils do not adapt their recipes when given suggestions.</p> <p>They cannot select the correct tools and equipment and are not able to use the different sections of the oven.</p> <p>Pupils are disorganised and do not complete practical work on time. They need help to wash, dry and put away equipment. Pupils present a product that needs significant improvement.</p>
	<p><i>Careers: Pupils will look at the role of the Environmental Health Officer and The Kitchen Brigade and link them to their learning about food safety & hygiene and food preparation and cooking in a kitchen.</i></p>	