



	Hygiene and Safety <i>Demonstrate skill in preparing a dish safely.</i>		Designing and technical knowledge <i>Understand and apply the principles of a healthy and varied diet. Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</i>		Making <i>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</i>		Evaluation <i>Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.</i>	
Greater Depth Working above age related expectations	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria
		I understand the need to follow food safety and hygiene and can organise myself and my equipment independently most of the time.		I can recall some nutritional and health benefits of a variety of ingredients and understand food labelling.		I can use/select most of the ingredients and equipment independently, and when following a recipe may need to ask a few questions about what to do next.		I can consider several senses when evaluating my dish.
		I understand that many ingredients need to be stored/handled differently before and after cooking them and the consequences if this is not done.		I am able to suggest alternative ingredients that are similar to the ones I am using.		I can get good outcomes without burning or spoiling food, and show some understanding of the need for good presentation.		I can identify and discuss good points and areas for improvement.
Expected Meeting age related expectations	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria
		With guidance/reminders I understand how to organise myself, my ingredients and equipment safely and hygienically.		I have a good understanding of the Eatwell guide plate.		I am beginning to follow a recipe independently asking questions when I am unsure of methods and equipment being used.		I can give an account of what I have done with some guidance on how to start extending sentences and explaining my thoughts more.
		I understand that some ingredients and dishes will need to be stored in the fridge. I may need reminders to do this.		I am beginning to relate ingredients to their nutritional or health value and can read food labelling with support.		I am not always sure of timing when cooking dishes or carrying out tasks and may need prompts individually or as a class.		I can identify some good and weak aspects of my work using simple conjunctions. Good presentation and detail can sometimes be lacking.
High Working Towards Working towards age related expectations	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria	Self-Assessment	Success Criteria
		I understand that I need to use hot soapy water when washing up and cleaning surfaces but may need reminding how.		I can recall most food groups and where many of the ingredients go on the Eatwell guide plate.		I can work through a recipe step by step with the help of an adult.		I can identify something that went well and something that could be improved.
		With support and reminders, I understand how to work in a way that is hygienic, safe and mostly organised.		I am beginning to use the correct names for most utensils and equipment.		I can achieve a satisfactory result in practical lessons but have shown no attention to the presentation of my dish.		I can use simple sentences when evaluating.
	I am able to store my dish/ ingredients appropriately with help from an adult.				I may sometimes forget my ingredients when cooking.			



Teacher assessment – What you have done well will be highlighted in green ■

Teacher Assessment – What you need to improve on will be highlighted in pink ■

<b>Low Towards Working towards age related expectations</b>	<b>Self-Assessment</b>	<b>Success Criteria</b>	<b>Self-Assessment</b>	<b>Success Criteria</b>	<b>Self-Assessment</b>	<b>Success Criteria</b>	<b>Self-Assessment</b>	<b>Success Criteria</b>
		I need reminding to put on an apron, wash hands and tie back long hair.		I can name some food related to the topic.		Support and reminders are needed from an adult at every step of cooking.		I can record some simple sentences but capital letters may be missing and some spellings incorrect.
		I need support to organise my ingredients and equipment.		I can select equipment with some help from an adult and looking at the pictures.		I frequently forget my ingredients so cannot cook.		
		When tidying I need reminding where to find sponge scourers or tea towels and what needs to be done next.		I may not be able to recall names of items or ingredients being used.				



Dish cooked: \_\_\_\_\_  
 WWW: \_\_\_\_\_  
 EBI: \_\_\_\_\_



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 EBI: \_\_\_\_\_