FOOD, SCIENCE & NUTRITION

	EMERGING		DEVELOPING		SECURE		REFINING
Knowledge	I can demonstrate understanding of the Eatwell Guide. I can demonstrate sound understanding of food hygiene & safety. I can demonstrate sound understanding of where food comes from.	I show minimal understanding of the Eatwell Guide. I show minimal understanding of food hygiene & safety. I show minimal understanding of where food comes from.	I can show basic understanding of the Eatwell Guide. I can show basic understanding of food hygiene & safety. I can show basic understanding of where food comes from.	I can demonstrate sound understanding of the Eatwell Guide and minimal understanding of, macro/micro nutrients /excesses/ deficiencies. I can demonstrate sound understanding of food hygiene & safety. I can demonstrate sound understanding of where food comes from.	I can demonstrate very good understanding of the Eatwell Guide and basic understanding of, macro/micro nutrients /excesses/ deficiencies. I can demonstrate very good understanding of food hygiene & safety. I can demonstrate very good understanding of food provenance, food choices and dietary needs.	I can demonstrate excellent understanding of the Eatwell Guide, and sound understanding of macro/micro nutrients /excesses/ deficiencies. I can demonstrate excellent understanding of food hygiene & safety. I can demonstrate excellent understanding of food provenance, food choices and dietary needs	I can demonstrate exceptional understanding of the Eatwell Guide, and macro/micro nutrients /excesses/ deficiencies. I can demonstrate excellent understanding of food hygiene & safety. I can demonstrate excellent understanding of food provenance, food choices and dietary needs.
Food Science	I can complete food practicals independently. I can record results with knowledge & understanding of how ingredients work & why. I can show some clarity in my work and include some use of technical terms.	I can work with support to carry out food practicals. I can work with support to record results. I can explain my results in simple terms. I can list my equipment and or ingredients used.	can carry out food practical investigations with some support. I can record results with some accuracy. I can show I have a basic understanding of how ingredients work. I can start to use some technical terms verbally and or in my written work.	I can complete food practical investigations with minimal support. I can record results with knowledge & understanding of how ingredients work & why. I can show some clarity in my work and include some use of technical terms.	I can complete food practical investigations independently. I can record results and complete reports show sound knowledge & understanding of how ingredients work & why. I can show clarity and apply some technical terms in my written work.	I can conduct food practical investigations & reports that show detailed knowledge & understanding of how ingredients work & why. I can show clarity and apply technical terms accurately in my written work.	I can make confident and independent judgements/ analysis of the successes of dishes I have made. I can confidently select and use sensory language to describe dishes. I can confidently recall the functions of ingredients and key scientific terms in written work.
Practical Skills	I can create an outcome with some support. I can select materials, tools and equipment with guidance. I can produce a completed or partially completed outcome of basic standard.	I can create an outcome somewhat independently. I can select materials, tools and equipment with minimal guidance. I can produce a completed or partially completed outcome of satisfactory standard.	I can create an outcome independently with some application of problem solving skills. I can choose appropriate materials, tools and equipment independently. I can produce a completed or partially completed outcome to a good standard.	I can create an outcome independently with great application of problem solving skills. I can confidently choose appropriate materials, tools and equipment independently. I can produce an accurate completed outcome of a great standard.	I can independently create an excellent outcome with effective application of problem solving skills. I can confidently choose appropriate materials, tools and equipment independently and justify why. I can produce an accurate completed outcome of a excellent standard.	I can independently create an outstanding outcome with effective and somewhat successful application of problem solving skills. I can confidently choose appropriate materials, tools and equipment independently, justify why and successfully apply them to produce a precise and high quality outcome.	I can create an exceptional outcome independently with effective and successful application of problem solving skills. I can select appropriate materials, tools and equipment independently while justifying my choices and successfully apply them to produce a precise and high quality outcome.
Evaluation	can evaluate with basic, unexplained opinions for strengths and weaknesses. I can give at least one suggestion for improvements. I can use little technical language both verbally or in written work.	I can evaluate with some explanation of opinions given for strengths and weaknesses to a satisfactory standard. I can suggest some possible improvements to final outcome. I can apply technical language both verbally and in written work.	I can carry out evaluations of existing products and/or your finished outcome to include strengths, weaknesses and improvements. I can apply technical language to support comments and opinions made and to show some understanding of subject content both verbally and in written work.	I can carry out evaluations of existing products and/or your finished outcome to include strengths, weaknesses and improvements with little support. I can demonstrate application of technical language to support comments and opinions made and to show understanding of subject content both verbally and in my written work.	I can independently carry out evaluations of existing products and/or your finished outcome including strengths, weaknesses and improvements with evidence of testing. I can effectively apply technical language to support comments and opinions made and to show understanding of subject content both verbally or in my written work.	I can independently and confidently, carry out formal evaluations of existing products and/or your finished outcome including testing, strengths, weaknesses and improvements. I can effectively apply sophisticated technical language to support comments and opinions made and to show understanding of subject content both verbally and in written work.	I can independently and confidently, carry out formal evaluations of existing products and/or your finished outcome including testing, strengths, weaknesses and improvements. I can apply and record sophisticated technical language to support comments and opinions made and to show understanding of subject content concisely in both verbally and in written work.