

### Age Related Expectations-

Age-related expectations identify what is expected of our learners by a specified age, stage or year group. Our curriculum defines these as a set standard of expectations which are defined either as exemplars, descriptors or questions.

	Key Performance Indicators	End of <u>Year 7</u> Age related expectation	End of <u>Year 8</u> Age related expectation	End of <u>Year 9</u> Age related expectation
<b>Make</b>	<ul style="list-style-type: none"> <li>❖ Select equipment, techniques and processes precisely.</li> <li>❖ Select from and use a wider range ingredients taking into account their properties and their intended use.</li> <li>❖ Ability to follow a recipe and alter it to meet the needs of the intended user.</li> <li>❖ Ability to demonstrate awareness of health and safety at all times, product products without cross contamination occurring.</li> </ul>	<p><b>Competence and Accuracy:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to accurately measure liquid and solids.</li> <li>❖ The pupil will be able to use the bridge hold and the claw grip (cutting skills)</li> <li>❖ The pupil will be able to prepare fruit and vegetables (grate, peel, wash and dry where appropriate)</li> <li>❖ The pupil will be able to use the grill confidently</li> <li>❖ The pupil will be able to use the cooker with guidance (hob, grill and oven)</li> <li>❖ The pupil will be able to present their products attractively using simple presentation techniques.</li> </ul> <p><b>Independence and Confidence:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will use most techniques and processes to complete a product independently.</li> </ul> <p>Understand the importance of good hygiene, health and safety in a working kitchen (independently wash up and clear up area).</p>	<p><b>Competence and Accuracy:</b></p> <ul style="list-style-type: none"> <li>❖ Know how to use utensils and some electrical equipment.</li> <li>❖ The pupil will be able to present their products using a variety of skills to a good standard</li> <li>❖ The pupil will be able to independently use the bridge hold, the claw grip, peel, slice, dice, and cutting to even sizes.</li> <li>❖ The pupil will be able to independently use the cooker</li> <li>❖ The pupil will be able to prepare, combine and shape (Roll, wrap, mix, coat, layer ingredients, whilst demonstrating the technical skill or preventing cross contamination and handling high risk foods correctly).</li> </ul> <p><b>Independence and Confidence:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to use appropriate techniques and processes in a confident and organised manner.</li> </ul> <p>The pupil will be able to clear area and shared spaces efficiently, independently and as part of a team.</p>	<p><b>Competence and Accuracy:</b></p> <ul style="list-style-type: none"> <li>❖ The pupils will produce products using different preparation techniques and methods when cooking a variety of different skills and present them to a high standard. The pupil will be able to select and adjust cooking times.</li> <li>❖ Judge and modify sensory properties (Change the taste and aroma through the use of herbs and spices. Presentation of food through garnishes and careful assembly.)</li> </ul> <p><b>Independence and Confidence:</b></p> <ul style="list-style-type: none"> <li>❖ Use appropriate techniques and processes to produce a product independently within the time available.</li> </ul> <p>Demonstration of awareness of health and safety at all times.</p>

<b>Evaluate</b>	<ul style="list-style-type: none"> <li>❖ Design innovative, functional and appealing products that respond to the needs of the intended user</li> </ul>	<p><b>Objective and Developmental:</b> The pupil will be able to evaluate their work using a list, containing sensory words, of good and bad points of a finished article.</p>	<p><b>Objective and Developmental:</b> The pupil will be able to give some explanation of how the finished article could be improved if the make was repeated.</p>	<p><b>Objective and Developmental:</b> The pupil will be able to give an explanation of how a finished article could be adapted and in what ways this would improve the product.</p>
<b>Analysis &amp; Technical Knowledge and Understanding</b>	<ul style="list-style-type: none"> <li>❖ Use research and exploration to identify and understand user's needs.</li> <li>❖ Identify and solve their own design problems and understand how to reformulate problems given to them.</li> </ul>	<p><b>Research effectiveness:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to complete observations and opinions which are then supported by sensory words.</li> <li>❖ The pupil will be able to present their products attractively using simple presentation techniques.</li> </ul> <p><b>Knowledge and Understanding:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will demonstrate some understanding of the technical aspects in the kitchen, including understanding of nutrition and health and safety.</li> <li>❖ The pupil will understand how products are produced and sold such as fair trade.</li> <li>❖ The pupils will understand sensory analysis around food and how this affects taste, flavour, texture and smell of food.</li> </ul> <p>The pupil will understanding of what makes a balanced diet (Healthy eating)</p>	<p><b>Research effectiveness:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will have a depth of thought, and be able to evidence how the research has informed the product outcome.</li> </ul> <p><b>Knowledge and Understanding:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will understand the 4 C's (cooking, cleaning, chilling and cross-contamination) and how they prevent illness.</li> <li>❖ The pupil will gain the knowledge of where one's <b>food</b> is sourced and the importance of direct market connections between farmers and consumers like those found in farmers' markets.</li> </ul> <p><b>Knowledge and Understanding <a href="#">linked to WJEC L1/2 Hospitality and Catering @ KS4:</a></b></p> <ul style="list-style-type: none"> <li>❖ The pupil will understand how hospitality and catering provision meets health and safety requirements **</li> <li>❖ The pupil will understand the food related causes of ill health ***</li> <li>❖ The pupil will understand the role and responsibility of the Environmental Health Officer (EHO) ***</li> </ul>	<p><b>Research effectiveness:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to justified observations supported by sensory words.</li> <li>❖ The pupil will have clear evidence of how the research has informed the product outcome.</li> </ul> <p><b>Knowledge and Understanding:</b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to demonstrate and understanding of what healthy living is.</li> <li>❖ The pupil will have an understanding of packaging and labelling information on food products to determine food safety, hygiene, nutrition and health and allergy advice.</li> <li>❖ The pupil will understand reasons for people's different food choices and that this may be influenced by different reasons examples: need, cost, culture, religion.</li> </ul>

			<ul style="list-style-type: none"> <li>❖ The pupil will understand the food safety legislation ***</li> <li>❖ The pupil will understand types of food poisoning and will be able to describe symptoms of food induced illnesses ***</li> </ul> <p>(Dripping knowledge in from Hospitality and Catering L1/2 Course)  <i>** LO3 WJEC – Understanding how hospitality and catering provision meets <u>health and safety</u> requirements</i></p> <p><i>*** LO4 WJEC – Know how food <u>can cause ill health</u></i></p>	<p><b>Knowledge and Understanding <u>linked to WJEC L1/2 Hospitality and Catering @KS4:</u></b></p> <ul style="list-style-type: none"> <li>❖ The pupil will be able to understand the operation of the kitchen ***</li> <li>❖ The pupil will understand the operation of the front of house ***</li> <li>❖ The pupil will understand how hospitality and catering provision meets the customer's requirements. ***</li> </ul> <p>(Dripping knowledge in from Hospitality and Catering L1/2 Course)  <i>** LO1 WJEC – Understand the <u>environment</u> in which hospitality and catering providers operate</i></p> <p><i>*** LO2 WJEC – Understanding how <u>hospitality and catering provisions operate</u></i></p>
<p><b>Schemes of learning to contain these skills/tasks to ensure pupils are given the ability of meeting the key performance Indicators.</b></p>	<ul style="list-style-type: none"> <li>❖ Knife Skills</li> <li>❖ Weighing and measuring</li> <li>❖ Ability to use the grill</li> <li>❖ Ability to use the cooker with guidance</li> <li>❖ Preparation of ingredients (peel, wash, grate and dry where appropriate)</li> <li>❖ Hygiene, health and safety in a working kitchen</li> </ul> <p>Understanding of components of a balanced diet ( Healthy eating)</p>	<ul style="list-style-type: none"> <li>❖ Components of healthy diet - Healthy eating</li> <li>❖ Know how to use utensils and some electrical equipment.</li> <li>❖ Frying (shallow frying)</li> <li>❖ Testing of food and altering to improve the product outcome</li> <li>❖ Cook meat dishes using alternatives</li> <li>❖ Hospitality and catering the role of the EHO</li> <li>❖ Packaging and labelling information on food products to determine food safety, hygiene, nutrition and health and allergy advice</li> </ul>	<ul style="list-style-type: none"> <li>❖ What healthy living is</li> <li>❖ Planning and timing of cooking a two course meal – adjusting time when appropriate</li> <li>❖ Judge and modify sensory properties</li> <li>❖ Presentation skills of a brunch</li> <li>❖ Hospitality and catering the roles and responsibilities of each team member</li> <li>❖ Hospitality and catering standards and ratings</li> </ul> <p>Ability to produce high standard products using roll, wrap, mix, coat, layer, and whilst techniques</p>	

