

KS3 & 4 ASSESSMENT CRITERIA

GRADES 1-9 (KS3 and 4) AND CRITERIA FOR MARKING AND STUDENTS

GRADE	KNOWLEDGE	PLANNING AND RESEARCH	MAKING	EVALUATION
9	I have an outstanding knowledge of the subject and can understand and recall Information on all topic covered in detail using my technical knowledge and key words I understand the chemical and sensory changes which occur when food is prepared and cooked .I fully understand the brief which has been set and work entirely independently on the task set. I can explain all aspects in my own words using technical terminology.	I am able to gather 8 pieces of research including both primary and secondary sources. All the information I have gathered is current and relevant to the task/brief. I am able to plan my work effectively and independently. I have taken detailed photographs and have explained how I have planned effectively.	I am able to work completely independently and hygienically using a variety of advanced level skills, following my own plans. I can dovetail my dishes and am able to cook several dishes within the time allowed My work is garnished and presented to an outstanding level and is entirely suitable for the client described in my brief. My work area is hygienic at all times and I have completed all my washing up	I have evaluated my plans, research and practical work in excellent detail using technical words I have omitted no facts. I understand and can explain the chemical reactions which have taken place in detail using technical words. My written work is concise. I am able to display my results in 5 different forms and can evaluate the results in detail using my research, I have recorded the opinions of at least 6 tasters and have collated all information and evaluated it concisely and in excellent detail. I am able to explain whether I have met my hypothesis/answered my brief using all my facts and knowledge . I have mentioned in detail how and why I have altered my original plans
8	I have an excellent knowledge of the subject and can understand and recall Information on all topic covered in detail using my technical knowledge and key words. I understand the chemical and sensory changes which occur when food is prepared and cooked .I fully understand the brief which has been set and work independently on the task set. I can explain all aspects in my own words using technical terminology.	I am able to gather 7 pieces of research from different sources. All the information I have gathered is current and relevant to the task/brief. I am able to plan my work effectively and independently. I have taken detailed photographs and have explained how I have planned effectively.	I am able to work completely independently and hygienically using some advanced level skills, following my own plans. I can dovetail my dishes and am able to cook several dishes within the time allowed My work is garnished and presented to an outstanding level and is entirely suitable for the client described in my brief. My work area is hygienic at all times and I have completed all my washing up	I have evaluated my plans, research and practical work in excellent detail using technical words. I understand and can explain the chemical reactions which have taken place in detail using technical words. My written work is concise. I am able to display my results in 4 different forms and can evaluate the results in detail using my research. I have recorded the opinions of at least 4 tasters and have collated all information and evaluated it concisely and in excellent detail. I am able to explain whether I have met my hypothesis/answered my brief using all my facts and knowledge. I have mentioned in detail how and why I have altered my original plans
7	I have an very good knowledge of the subject and can understand and recall Information on nearly all topics covered in detail using my technical knowledge and key words I understand the chemical and sensory changes which occur when food is prepared and cooked .I understand the brief which has been set and work independently on the task set. I can explain all aspects in my own words using technical terminology.	I am able to gather 6 pieces of research from different sources. All the information I have gathered is current and relevant to the task/brief. I am able to plan my work effectively and independently. I have taken detailed photographs and have explained how I have planned effectively.	I am able to work completely independently and hygienically using a variety of high level skills, following my own plans. I can dovetail my dishes and am able to cook several dishes within the time allowed My work is garnished and presented to an excellent level and is entirely suitable for the client described in my brief. My work area is hygienic at all times and I have completed all my washing up	I have evaluated my plans, research and practical work in excellent detail using technical words. I understand and can explain the chemical reactions which have taken place in detail using technical words. My written work is fairly concise. I am able to display my results in 4 different forms and can evaluate the results in detail using some of my research. I have recorded the opinions of at least 4 tasters and collated all information and evaluated it in excellent detail. I am able to explain whether I have met my hypothesis/answered my brief using all my facts and knowledge.

6	I have an good knowledge of the subject and can understand and recall Information on many topics covered in detail using my technical knowledge and key words. I understand most of the chemical and sensory changes which occur when food is prepared and cooked .I understand the brief which has been set and work independently on the task set. I can explain some aspects in my own words using technical terminology.	I am able to gather 4-5 pieces of research from different sources. Most of the information I have gathered is current and relevant to the task/brief. I am able to plan my work effectively and independently. I have taken detailed photographs and have explained how I have planned effectively.	I am able to work completely independently and hygienically using some high level skills, following my own plans. I can dovetail my dishes and am able to cook several dishes within the time allowed My work is garnished and presented to an excellent level and is suitable for the client described in my brief. My work area is hygienic most of the time and I have completed all my washing up	I have evaluated my plans, research and practical work in good detail using technical words. I understand and can explain some of the chemical reactions which have taken place in detail using technical words. My written work is fairly concise. I am able to display my results in 4 different forms and can evaluate the results in detail using some of my research. I have recorded the opinions of at least 3 tasters and collated all information and evaluated it in good detail. I am able to explain whether I have met my hypothesis/answered my brief using all my facts and knowledge.
5	I have a reasonable knowledge of the subject and can understand and recall Information on many topics covered in detail using my technical knowledge and key words. I understand a few of the chemical and sensory changes which occur when food is prepared and cooked. I understand the brief which has been set and work independently on the task set. I can explain some aspects in my own words using technical terminology.	I am able to gather 3 - 4 pieces of research from different sources. Some of the information I have gathered is current and relevant to the task/brief. I am able to plan my work independently. I have taken some photographs and have explained how I have planned effectively.	I am able to work completely independently and hygienically using a few high level skills, following my own plans. I can dovetail my dishes and am able to cook several dishes within the time allowed My work is garnished and presented to a good level and is suitable for the client described in my brief. My work area is hygienic most of the time and I have completed all my washing up	I have evaluated my plans, research and practical work in some detail using technical words. I understand and can explain a couple of the chemical reactions which have taken place in detail using technical words. My written work is fairly concise. I am able to display my results in 4 different forms and can evaluate the results in detail using some of my research. I have recorded the opinions of at least 3 tasters and collated all information and evaluated it in good detail. I am able to explain whether I have met my hypothesis/answered my brief using all my facts and knowledge.
4	I can understand and recall information related to most areas of our lessons. I am able to explain and give reasons for some of the information. I can explain the information to other students and can communicate some of my ideas in my written work.	I can to find a very good range of facts amount of information when researching a food topic. I am able to explain my facts and images and relate them to the task using some technical terminology	I can make a very good food product independently high standard using a high level skill. I have completed all the work within the time allowed and cleared up efficiently.	I can complete a star profile using my own criteria. I can give at least three points for each section and explain them in detail. I relate my points to the task I can write clear sentences explaining what went well (WWW) and be able to give suggestions and examples for improvement (EBI) stating clearly how and why I would make these changes.
3	I can understand and recall information related to most areas of our lessons .I am able to explain and give reasons to some of the information but find it hard to communicate my ideas using technical terminology. I can explain some of the information to other students in the class.	I can to find a good range of facts amount of information when researching a food topic. (3 sources) I am able to explain some of my facts and images and relate some of them to the task.	I can make a good food product mainly independently. It is well presented and neat. I have made in the time allowed and cleared up effectively.	I can complete a star profile using some of my own criteria. I can give at least two points for each section and explain some of them in detail. I relate some of my points to the task I can write clear sentences. I can explain what went well (WWW) and be able to give one suggestion and example for improvement (EBI) in simple terms. I cannot explain how any why I would make improvements.
2	I can understand and recall information related to some areas of our lessons. I am able to explain verbally some of the information. I find it hard to explain why. I can explain some of the information to other students in the class.	I can find a limited amount of information when researching a topic. (1-2 sources) I am able to explain a few of my facts and images but find it difficult to relate them to the task.	I can make a reasonable food product. I have reasonable neatness. I have considered some presentation skills. I may not finish my product on time. I sometimes need help to organise myself and follow plans	I can complete a star profile using the criteria given. I can give at least two points for each section. I can give two examples of what went well (WWW) and be able to give one suggestions for improvement (EBI)I have not explained them.
1	I can understand and explain a few facts with support. I only understand a few facts and information points covered in lessons. I find it hard to explain the information to other students in the class.	I can find a limited amount of information when researching a food topic.(1-2) I have not explained any of my facts and images.	I can make a basic food product. I had some help and guidance. I need to improve the presentation of my work making the food neater and use decorating/garnishing skills. I need to work on my organisation and timing skills.	I can complete a star profile with support. I use the criteria given. It may not be complete. I can give one or two statements or examples for most sections. I have not explained any of my points.

