



# Bideford College Technology – Food, Preparation and Nutrition DRAFT Faculty: Key Stage 2 – 4 Progress Matrix

- AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.
- AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation.
- AO3: Plan, prepare, cook and present dishes, combining appropriate techniques.
- AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.

AO		In order to get a <u>grade 1</u> at GCSE you must be able to	In order to get a <u>grade 2</u> at GCSE you must be able to	In order to get a <u>grade 3</u> at GCSE you must be able to	In order to get a <u>grade 4</u> at GCSE you must be able to	In order to get a <u>grade 5</u> at GCSE you must be able to	In order to get a <u>grade 6</u> at GCSE you must be able to	In order to get a <u>grade 7</u> at GCSE you must be able to	In order to get a <u>grade 8</u> at GCSE you must be able to	In order to get a <u>grade 9</u> at GCSE
AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.	Research	T1.1: undertake limited research and analysis using some basic knowledge.	T2.1: demonstrate relevant knowledge and understanding of the concepts, principles and properties of food	T3.1: undertake research that analyses the dietary group, life stage or culinary tradition.	T4.1: select a range of relevant dishes reflecting the research and chosen task.	T5.1: demonstrate mostly accurate and appropriate knowledge and understanding of the properties of food.	T6.1: undertake relevant and research which shows discrimination when selecting and acquiring information.	T7.1: use detailed understanding and analysis of the task to select a varied range of relevant dishes.	T8.1: demonstrate relevant and comprehensive knowledge and understanding of the properties of food.	T9.1: show outstanding & perceptive knowledge and understanding of the principles and properties of food.
	Investigate and evaluate	T1.2: carry out testing which can be used to formulate results.	T2.2: record practical investigations with limited explanation.	T3.2: undertake practical investigations that show knowledge and understanding of how ingredients work.	T4.2: undertake practical investigations that show knowledge and understanding of how ingredients work.	T5.2: undertake a range of testing to formulate the results.	T6.2: record practical investigations with good explanation using a variety of methods.	T7.2: undertake a wide range of testing to formulate the results.	T8.2: undertake practical investigations which shows understanding of how ingredients work.	T9.2: practical investigations are recorded and meticulously explained using a vast range of methods.
AO2: Apply knowledge and understanding of	Knowledge and understanding	T1.3: undertake limited research into how ingredients work and the reasons why.	T2.3: provide a limited explanation of how the research may be used to inform the investigation.	T3.3: undertake relevant research into how and why ingredients work.	T4.3: explain how research is used to inform the investigation.	T5.3: plan an investigation which relates to the research with some justification given.	T6.3: state a hypothesis or prediction which relates to the research, some justification given.	T7.3: undertake relevant, detailed and concise research into how ingredients work and the reasons why.	T8.3: explain in detail to show understanding of how the research has been used.	T9.3: demonstrate exceptional skills in retaining, applying and analysing information.
AO3: Plan, prepare, cook and present dishes, combining appropriate techniques.	Planning	T1.4: produce a simplistic plan for making the final dishes with some reference to food safety.	T2.4: provide limited evidence of planning for making the final dishes with some reference to food safety.	T3.4: provide simplistic reasons for choice of dishes e.g. nutrition, ingredients, cooking methods.	T4.4: produce a plan and include some appropriate timings, reference to food safety & limited dovetailing.	T5.4: produce a clear, logical and accurate plan including appropriate techniques for the final dishes.	T6.4: produce a time plan to include appropriate timings, reference to food safety and dovetailing tasks.	T7.4: produce a time plan to include accurate timings, reference to food safety and dovetailing tasks.	T8.4: provide a detailed logical and accurate plan with appropriate techniques.	T9.4: provide a detailed, sequenced and accurate plan with linking and application of food safety.
	Making	T1.5: demonstrate basic technical skills with some attempt to select appropriate equipment.	T2.5: safely apply basic skills to equipment and ingredients to plan, prepare and present simple dishes.	T3.5: produce final dishes that show a basic level of skill and food safety	T4.5: follow the time plan in a logical sequence with good linking and application of food safety.	T5.5: use a range of equipment and ingredients to plan, prepare and present dishes with some complexity.	T6.5: competently execute a range of technical skills, selecting and use appropriate equipment accurately.	T7.5: execute technical skills to a good standard with final dishes that show complexity and challenge.	T8.5: use a wide range of equipment and ingredients to plan, prepare and present complex dishes.	T9.5: competently execute a wide range of complex technical skills to an excellent standard.
	Technical Skills	T1.6: use basic skills to produce dishes of a basic standard with simple finish and presentation.	T2.6: use basic technical skill and processes to produce dishes of adequate quality	T3.6: review the technical skills that leads to selecting and using	T4.6: demonstrate technical skills and processes with some accuracy to produce good quality dishes.	T5.6: safely and effectively apply competent technical skills with accuracy	T6.6: select and use appropriate equipment accurately to	T7.6: execute complex technical skills and processes with accuracy to	T8.6: safely and effectively apply precise and sophisticated technical skills.	T9.6: competently execute a wide range of complex technical skills to

			using basic equipment.	appropriate equipment.		to produce quality dishes.	produce good quality dishes.	produce very good quality dishes.		produce excellent quality dishes.
AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation	Analyse	T1.7: use limited analysis to make basic comments on issues relating to food, provenance and production.	T2.7: use analysis to make basic comments on issues relating to food choices, provenance and production.	T3.7: analyse results from investigations and attempt to draw conclusions.	T4.7: transfer and analyse knowledge from an understanding of facts, key terms and basic concepts.	T5.7: analyse and draw coherent conclusions on issues relating to food choices, provenance and production.	T6.7: undertake analysis and evaluation to make some recommendations.	T7.7: accurately analyse the final dishes with explanation, conclusions and recommendations.	T8.7: demonstrate accurate and excellent knowledge with detailed analysis and independent evaluation.	T9.7: independently justify and present complex, detailed, and creative improvements for the final dishes.
	Evaluate	T1.8: carry out basic testing with some suggested improvements to the final dishes.	T2.8: test, evaluate and make simple suggestions for improvement of the final dishes.	T3.8: test, evaluate and identify areas for improvement when preparing and cooking food.	T4.8: test and evaluate to identify areas to improve with good use of technical language.	T5.8: provide detailed explanation and reflection of how to apply results when preparing and cooking food.	T6.8: identify a broad range of criteria for evaluation with relevant improvements suggested.	T7.8: identify a range of criteria for evaluating. Detailed results used to modify & improve products.	T8.8: critically analyse and evaluate to draw well-evidenced conclusions on issues relating to food.	T9.8: identify an extensive range of criteria to evaluate products and communicate in a structured way.
	Presentation	T1.9: demonstrate basic communication and presentation skills.	T2.9: demonstrate basic communication and presentation skills some use of technical language.	T3.9: make some attempt to convey the details of designing and making.	T4.9: use a limited range of materials, techniques and media to convey the details of designing and making.	T5.9: communicate design ideas and decisions using different media and techniques.	T6.9: use imagination, experimentation and combine ideas when designing.	T7.9: use a good range of appropriate materials and techniques to convey details of designing and making.	T8.9: use a wide range of appropriate materials and techniques to convey details of designing and making.	T9.9: demonstrate excellent presentation skills using appropriate technical language without any error.
	Literacy / QWC	T1.10: communicate ideas at a simplistic level with a limited use of technical vocabulary.	T2.10: communicate at a simplistic level with a limited use of technical vocabulary.	T3.10: communicate ideas at a simplistic level with a limited use of technical vocabulary.	T4.10: ensure text is legible, easily understood with a good grasp of grammar, punctuation and spelling.	T5.10: ensure all work is communicated clearly and coherently with appropriate use of technical language.	T6.10: use key design and technology terminology including those related to materials and technologies.	T7.10: use key design and technology terminology including those related to critiquing, values and ethics.	T8.10: express complex ideas clearly and fluently in a structured and relevant way, with few errors.	T9.10: demonstrate exceptional skills in retaining, applying and analysing information.