

Mid-Year Expectations		End of Year Expectations
Higher Prior Attainer	<ul style="list-style-type: none"> Students adapt recipes by changing relevant ingredients based on the Eatwell Guide and / or incorporate seasonal ingredients. Students use key terms appropriately with work. Students modify and work from the student's own method where appropriate. Students use ingredients and equipment safely and competently. Students understand the principles of the Eatwell guide and can make food choices based on current healthy eating advice and guidelines. 	<ul style="list-style-type: none"> Students evaluate how successful finished dishes are by using sensory descriptors. Students state the main nutrients needed for a healthy diet and why they are needed. Students calculate the cost of making dishes. Students demonstrate creative ideas in food products. Students understand the function of ingredients used in some dishes.
Middle Prior Attainer	<ul style="list-style-type: none"> Students adapt some recipes by changing relevant ingredients based on the Eatwell Guide and / or make the dish healthier. Students sometimes use key terms in written work. Students use equipment safely and correctly with little or no help. Students can explain what a healthy diet is and understands the functions of nutrients and name some of the key ones. 	<ul style="list-style-type: none"> Students make dishes to a good standard. Students describe how to improve their ideas through changing ingredients. Students understand and explain what a healthy diet is. Students use the bridge hold and claw grip to slice, chop and dice food. Students remove trays from the oven / grill using oven gloves.
Lower Prior Attainer	<ul style="list-style-type: none"> Students understand and follows health and safety rules. Students follow the correct steps to prepare for a practical lesson. Students safely use a range of basic equipment. Students follows recipes step by step. Students sometimes use key terms in written work. Students can identify the food groups on the Eatwell Guide and are aware that a poor diet causes poor health. 	<ul style="list-style-type: none"> Students use equipment safely and correctly with little or no help. Students use the bridge hold and claw grip to slice, chop, and dice food. Students make dishes to a good standard. Students understands how to use the cooker safely and understands the risks and hazards.

