

ASSESSMENT OBJECTIVES	KNOWLEDGE & UNDERSTANDING	APPLYING TECHNICAL SKILLS	ANALYSE & EVALUATE
GRADE 8 GRADE A*	Demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	Safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes	Critically analyse and evaluate, to draw well-evidenced conclusions: <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others
GRADE 5 STRONG GRADE C	Demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	Safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity	Analyse and evaluate, to draw coherent conclusions : <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others
GRADE 2 GRADE E	Demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes	Make straightforward and obvious comments on: <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others

Learning Ladder for Food Technology / Food Preparation & Nutrition

A01

A02

A03