

Assessment point 1: FOOD	
Year 7	
Assessment information	Assessment topics to revise
You will be assessed on both your practical understanding in your PowerPoint booklet as well as your comprehension of food technology, how you are doing your work and why, through a test. You need to read your knowledge organiser to reaffirm your knowledge of your learning in class.	Acquire and demonstrate health and safety and food hygiene in the kitchen. Nutrients Develop the creative, technical, and practical expertise needed to perform everyday tasks confidently. Build and apply a repertoire of knowledge, understanding and skills to create high quality dishes for a wide range of people. Evaluate and test their ideas and the work of others.
Year 8	
Assessment information	Assessment topics to revise
You will be assessed on both your practical understanding in your PowerPoint booklet as well as your comprehension of food technology, how you are doing your work and why, through a test. You need to read your knowledge organiser to reaffirm your knowledge of your learning in class.	Pupils will deepen their knowledge and understanding of food and nutrition. Pupils will further develop and demonstrate the principles of food hygiene and safety. Pupils will deepen their knowledge food provenance. Pupils will further develop their food skills and techniques.
Year 9	
Assessment information	Assessment topics to revise
You will be assessed on both your practical understanding in your PowerPoint booklet as well as your comprehension of food technology, how you are doing your work and why, through a test. You need to read your knowledge organiser to reaffirm your knowledge of your learning in class.	Pupils will extend their knowledge and understanding of food, diet and health. Pupils will extend food preparation and cooking techniques. Pupils will extend their knowledge of food provenance and consumer information. Pupils will extend and apply their knowledge of consumer food and drink choice. Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently. Pupils will build and apply an expanding repertoire of knowledge, understanding and skills to create and make high quality dishes for a wide range of people. Pupils will evaluate and test their ideas and the work of others and make recommendations for improvements.
Year 10	
Assessment information	Assessment topics to revise- WJEC
You will be assessed on your portfolio of work to date. The assessment will be marked using the exam board criteria. You will be assessed	Unit 1 – HACCAP Food related ill health. Food labelling laws

on your practical and written understanding of the hospitality and catering industry.	Food safety legislation and food hygiene. Understanding the importance of nutrition Unit 2- Food safety practices Develop cooking skills.
Year 11	
Assessment information	Assessment topics to revise- WJEC
You will be assessed on your portfolio of work to date. The assessment will be marked using the exam board criteria. You will be assessed on your practical and written understanding of the hospitality and catering industry	Standards and ratings Types of hospitality and catering provisions Types of service in commercial and noncommercial provision. Types of employment roles within the industry Contributing factors to the success of hospitality and catering Health and safety in hospitality and catering provision