

Assessment point 2: FOOD inc HOSPITALITY & CATERING

Year 7

Assessment information

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.

Assessment topics to revise

Recall and apply the principles of *The Eatwell guide* and the 8 tips for healthy eating, to their own diet.
Discuss energy and how needs change through life.
Name the key nutrients, sources and functions.
Acquire and demonstrate a range of food skills and techniques.

Year 8

Assessment information

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.

Assessment topics to revise

Recall and apply the principles of *The Eatwell guide* and the 8 tips for healthy eating.
Explain energy and how needs change through life.
Name the key nutrients, sources and functions.
Adapt and follow recipes using a variety of ingredients and equipment to prepare and cook a range of more complex dishes.
Develop and demonstrate a wider range of food skills and techniques.
Develop and demonstrate the principles of food hygiene and safety in a range of situations.

Year 9

Assessment information

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.

Assessment topics to revise

List and explain the dietary needs throughout life stages.
Investigate information and guidance available to the consumer regarding food labelling, availability, traceability, food certification and assurance schemes and animal welfare.
Explain the characteristics of ingredients and how they are used in cooking.
Adapt and follow recipes to prepare and cook a range of predominately savoury dishes.
Secure and demonstrate a range of food skills and techniques.

Year 10

Assessment information

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.

Assessment topics to revise

Unit 2 – How cooking methods can impact nutritional value.
Build preparation and cooking skills and learn through practice.
Unit 1- In depth knowledge of food related causes of ill health

	Symptoms and signs of food induced ill health
Year 11	
Assessment information	Assessment topics to revise
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.	<p>Hospitality and catering provision to meet specific requirements.</p> <p>The environmental health officers.</p> <p>Working in the hospitality and catering industry</p> <p>Contributing factors to the success of hospitality and catering provision</p> <p>Customer requirements in hospitality and catering.</p> <p>Operation front and back of house.</p>