

The logo for Kettlethorpe High School is located in the top left corner. It features the school's name in a white sans-serif font, with 'Kettlethorpe' on the top line and 'HIGH SCHOOL' on the bottom line in orange. The background of the logo is a dark blue rectangle. To the right of the logo, a stylized roof graphic is composed of several overlapping geometric shapes in shades of blue and orange, creating a modern, angular design.

Kettlethorpe
HIGH SCHOOL

Kettlethorpe High School
Progression Steps
Food Year 7

9A-9C

Analysis: Principles of nutrition and health

I understand and can explain the function and sources of the main nutrients and their links to health. I can apply this to adapt and make nutritious products always to an exceptional standard.

Making: Competence and Accuracy

Products produced with a variety of technical skills and presented to an exceptional standard.

Making: Independence and Confidence

Use appropriate techniques and processes to produce a product independently within the time available.

Demonstration of awareness of health and safety showing an exceptional standard at all times.

Evaluation: Objective and Developmental

An exceptional explanation of how a finished product could be adapted and in what ways this would improve the product.

8A-8C

Analysis: Principles of nutrition and health

I understand and can explain the function and sources of the main nutrients and their links to health. I can apply this to adapt and make nutritious products always to an excellent standard.

Making: Competence and Accuracy

Products produced with a variety of technical skills and presented to an excellent standard

Making: Independence and Confidence

Use appropriate techniques and processes to produce a product independently within the time available.

Demonstration of awareness of health and safety showing an excellent standard at all times.

Evaluation: Objective and Developmental

An excellent explanation of how a finished product could be adapted and in what ways this would improve the product.

7A-7C

Analysis: Principles of nutrition and health

I understand and can explain the function and sources of the main nutrients and their links to health .I can apply this to adapt and make nutritious products.

Making: Competence and Accuracy

Products produced with a variety of technical skills and presented to a high standard.

Making: Independence and Confidence

Use appropriate techniques and processes to produce a product independently within the time available.

Demonstration of awareness of health and safety at all times.

Evaluation: Objective and Developmental

Explanation of how a finished product could be adapted and in what ways this would improve the product.

6A-6C

Analysis: Principles of nutrition and health

I understand some of the principles of nutrition and health.

I understand the eight tips for healthy eating and can apply them to my own diet.

Making: Competence and Accuracy

Product presented to a good standard.

Making: Independence and Confidence

Use appropriate techniques and processes in a confident and organised manner.

Clears area and shared spaces efficiently, independently and as part of a team.

Evaluation: Objective and Developmental

Some explanation of how a finished product could be improved if the make was repeated.

5A-5C

Analysis: Principles of nutrition and health

I can identify the sections in the Eatwell plate and use this to plan and make nutritious products. I know that the food and drink I consume affect my health now and in the future.

Making: Competence and Accuracy

Product presented attractively using simple presentation techniques.

Making: Independence and Confidence

Use most techniques and processes to complete a product independently.

Independently wash and clear area.

Evaluation: Objective and Developmental

Simple list, containing sensory words, of good and bad points of a finished article.

4A-4C

Analysis: Principles of nutrition and health

I can identify the sections in the Eatwell plate and name foods to go in each section.

Making: Competence and Accuracy

Product presented in an appropriate manner although quality of finish / garnishing needs improvement.

Making: Independence and Confidence

Complete a product with support (product would otherwise be incomplete).

Clears up area with prompts.

Evaluation: Objective and Developmental

Simple list of good and bad points of a finished article.