

## KS3 Percentage Assessment – Subject Information

Department: Technology: Food and Nutrition

### 1. Introduction: How are students assessed?

In Food & Nutrition students are assessed for key skills areas. These are Knowledge, Designing and Practical Skills.

Students are assessed at 6 assessment points throughout their half year rotation. These tasks are a mixture of in class assessments and homework and link directly to what is being taught in the curriculum. Students will be given a set of Success Criteria so they have a clear understanding of how marks build up for each Assessment. This will help build an understanding of how to structure answers to exam questions if they continue to GCSE.

### 2. What areas are students assessed in?

- Previous knowledge – all students will undertake a Baseline test to assess their learning needs.
- Understanding of the theory of food:
  - Year 7: Knowledge of the Eatwell Guide as a model for healthy eating
  - Year 8: Knowledge of Sustainability and Seasonality of foods
  - Year 9: knowledge of the Working Properties of Foods as we cook with them
- Design a dish to meet a brief
  - Year 7: a pizza which meets the criteria of the Eatwell Guide
  - Year 8: a pasta bake dish which uses seasonal ingredients
  - Year 9: a quiche product demonstrating knowledge of how ingredients work
- Practical ability – the students are issued with a recipe sheet showing all the practical work they will do during their course
- Summative test: end of unit test – to see what they have learned.

### 3. How will students track their progress?

Each student has a tracker in their exercise book to mark the start of the rotation. On here they record their assessment grades which will show their progress over the course. This will drive their learning and motivate them to build their knowledge base so they can apply this to tasks. The tracking sheet also includes a section for self reflection and assessment of their practical work – using given guidance.

