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| **Department: Technology: Food and Nutrition** | |
| *See Drama and History example attached.*  *Please keep information concise and no more than 1 A4 side.* | *Make information KS3 generic, if possible.*  *Deadline: Friday 11th June* |

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| 1. **Introduction: How are students assessed?**   In Food & Nutrition students are assessed for knowledge, applying knowledge in design and practical skills.  Students are assessed at 6 assessment points throughout their half year rotation. |
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| 1. **What areas are students assessed in?**  * Previous knowledge * Understanding of the theory of food x 2 tasks (Eatwell Guide/From Farm to Fork) * Design a dish to meet a brief (linked to newly gained knowledge) * Practical ability * Summative test: end of unit test |
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| 1. ***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 so they can see how they are making progress. This will drive their learning and motivate them to build their knowledge base so they can apply this to tasks.** |

**KS3 Percentage Assessment – Subject Information**