



Food / Catering KS3



Mastery in Year 9

- Ability to work hygienically and safely at all times with a depth of understanding of why it is necessary to avoid different types of food poisoning.
- Demonstration of independence and ability to multi task whilst using tools, equipment and electrical machinery whilst preparing and cooking dishes.
- Have a knowledge of the catering industry including kitchen roles and equipment.

Mastery in Year 8

- Ability to work hygienically and safely at all times with a depth of understanding of why it is necessary.
- Demonstration of independence whilst using tools, equipment and electrical machinery whilst preparing and cooking dishes.
- Understands how to calculate the cost of a recipe, how to add herbs and spices appropriately and can explain what fair trade and organic foods are.

Mastery in Year 7

- Ability to work hygienically and safely at all times with an understanding of why it is necessary.
- Demonstration of independence whilst using tools, equipment and electrical machinery whilst preparing and cooking basic dishes.
- Ability to explain how the ingredients of a recipe can contribute to a healthy diet and their origin.

