



DT – Food Learning Journey

Topic	KS3 ELEMENT	Year Group	Baseline Position								
			Step								
			1	2	3	4	5	6	7	8	9
Making	With help and support I have tried to make my food products	7									
	With help and support I have made my food products	7									
	I have used utensils and equipment to produce my food products	7									
	I have used utensils and equipment correctly to make my food products	7									
	I have used the correct utensils and equipment and used them with some accuracy to make my food products	7									
	I have used the correct utensils and equipment skilfully and accurately to make my food products	7									
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly	7									
	I have used a range of processes correctly and skilfully to produce a well-made food products accurately and correctly. My food products show a good level of quality	7									
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly. My food products show a good level of quality and precision	7									
Understanding Knowledge	I have a very basic understanding of food knowledge	7									
	I have a basic understanding of food knowledge	7									
	I have a good understanding of food knowledge	7									
	I have a good understanding of food knowledge & can apply it some of the time	7									
	I have a good understanding of food knowledge & can apply it most of the time	7									
	I have a good understanding of food knowledge & can apply it the majority of the time	7									
	I have a very good understanding of food knowledge & can apply it the majority of the time	7									
	I have an excellent understanding of food knowledge & can apply it the majority of the time	7									
	I have an excellent understanding of food knowledge & can apply it all of the time	7									

Lesson	Learning Focus	Assessment
1	What is Hygiene & Safety?	
2	How do you peel, core & chop? (Create a Fruit Fusion)	
3	What is Hygiene & Safety?	
4	Can you demonstrate the Bridge & Claw Technique? (Create a Soup)	REACT REMEMBER sheet
5	What is Bacteria?	Knife safety poster
6	Can you use the Hob? (Create a Pasta or Couscous Salad)	
7	What is the Bridge & Claw Technique & Equipment?	Bridge & Claw Assessment & REACT
8	How do you stir-fry Meat & Vegetables? (Create a Stir-fry)	
9	What is the Cooker?	Revision for Assessment
10	How do you simmer a sauce? (Create a Thai Green Curry)	
11	What is the Eat well Guide?	
12	How do you rub in? (Create an Apple & Sultana Crumble)	
13	What are Nutrients?	
14	How do you form & shape? (Create Scones)	Making Assessment



15	Knowledge Assessment	Knowledge Assessment
16	How do you cream a mixture? (Create Oaty Raisin Cookies)	
17	Why eat Fruits & Vegetables?	
18	How to cream a mixture? (Create Mini Fruit Cakes).	