

Lower School Report 1 | Year 8 Summer Term Attainment

Developing	Improving	Meeting	Exceeding
Students rarely demonstrate that they have met any of the criteria.	Students occasionally demonstrate that they meet some of the criteria for the term.	Students demonstrate that they regularly meet most of the criteria below.	Students almost always demonstrate that they meet all criteria. Often, they will take advantage of opportunities to broaden their understanding of the subject.

FOOD TECHNOLOGY

In term 3 of Year 8 students can follow classroom expectations, personal hygiene and safety checks prior to food preparation.

I can use the following equipment safely; electric whisk, silicone spatula, cake tins.

I can demonstrate the following skills to produce;

Pineapple Upside Down Cake using a creamed method to produce a cake, fruit preparation, use chemical raising agents – SR flour and baking powder, use of oven; baking and testing for readiness.

Swiss Roll using a whisked method to produce a cake, use of mechanical raising agents- egg, folding, testing for readiness, layering and rolling.

I can apply knowledge of the non-nutrients; fibre and water and make healthier choices using traffic light food labelling.