

Food - Year 9

Expectations	Classwork, homework and assessments shows student has knowledge of		
	Micronutrients	Macronutrients	Sustainability
	HACCP	Cooking Methods	Functions of ingredients
Developing	The student has developed their knowledge on most of the expectations above. Assessment shows that the student has basic knowledge of the functions of ingredients, nutrients, sustainable cooking methods and Hazard Analysis Critical Control Points. They are working towards securing the key concepts in enough detail to be able to recall and apply them independently in practical and theory elements of the lesson.		
Secure	The student has secure knowledge of all expectations of the food curriculum that has been taught so far. Assessments show the student has secured the knowledge of the functions of ingredients, Micronutrients, Macronutrients, HACCP and sustainability. They can competently apply this knowledge when developing sustainable recipes and are able to achieve a good quality outcome using secure cooking methods.		
Complex	The student has clear and complex knowledge and fulfils all expectations of the curriculum so far. Assessment proves this and shows that the student has acquired an ability to recall and apply their understanding to solving practical and theory problems in a cooking environment. They have the independence to adjust sustainable cooking methods and the micro and macronutrient contents to improve overall outcomes.		