

	Wash up and Hygiene	Knife skills – Holding and Cutting	Rubbing and Folding	Follow a Recipe and Weighing
Mastery	Students complete all previous levels. Can wash and dry up independently. Surrounding kitchen area is thoroughly clean to include work surfaces, hob, floors, sinks and tops.	To be fully aware of the dangers of working with knives within the catering industry. To understand the reasons behind using chopping boards and the bridge and claw hold – work will be totally independent.	To have both. Can produce a scone mixture and cake mixture showing rubbing and folding in skills to produce an excellent product – no assistance needed.	Can weigh ingredients independently. To understand the difference between pounds, oz, kilo, kilograms and fluid oz. To be able to follow the recipe totally independently to produce the finished product.
Secure	Students can wash up independently. Use the correct procedure. Show how to drain items correctly to show general hygiene procedures in their own washing area.	To use knife in the correct manner, be aware of dangers. How to walk and pass knife. Good use of chopping boards and bridge and claw hold – occasional assistance required.		To weigh out with some prompts given. Be able to follow main recipe instructions – assistance given when required.
Developing +	How to wash up to prevent the spread of germs. Students can explain in some detail how washing up needs to be completed. What are the differences between a dish cloth and a tea towel? Explain their function.	To do as Develop but using a coloured chopping board and understand the reason why- assistance required.	Can do Develop and also fold flour in confidently for a cake – occasional assistance needed.	Can weigh out ingredients independently with little assistance, and follow the majority of the recipe independently.
Developing	Students to be able to name & recall the equipment needed for washing up.	To be able to use the knife using the bridge and claw hold-some assistance required.	Can rub together flour and butter to provide fine breadcrumbs for a scone mix.	Can weigh out ingredients with full assistance given and follow a recipe with prompts.
Emerging	Students to understand the basic principles of washing up. How? Why? When? What?	To hold knife downwards when walking in the kitchen. To pass knife via the blade – constant reminder given.	To rub ingredients together and fold in flour with continual assistance to produce cakes.	To understand the difference between solids and liquids and explain why a recipe is needed.

	Independent working – all skills and Teamwork	Hob and oven	Packaging
Mastery	Are totally independent showing all learnt skills. They work as part of a team to produce good quality work. No assistance given.	Can use the hob and oven totally independently and put all H&S into practice – can do with no assistance.	Can recall all information about food packaging. What is written on the packet and why? What is food packaging made from? What is a logo and why is advertising needed? – No assistance required.
Secure	Can work independently showing skills learnt and work as part of a team – occasional reminders given.	Can use the hob and oven independently and understand H&S rules but need occasional assistance.	Understand why packaging is needed, can name all relevant information found on the packaging and discuss what packaging is made from – occasional assistance.
Developing +	Understand the principles of teamwork and begin to put into practice – several reminders given.	Can do Develop and put H&S rules into place but need reminding and assistance.	Can do the Develop and name <u>all</u> the information needed with some assistance.
Developing	Students can work independently some of the time.	Can use the ovens and hobs with some independence.	Understand why we need food packaging and can name several pieces of information found on them with some assistance given.
Emerging	Cannot work independently but can work as a team with constant reminders given.	Understand the basic principles between the hob and oven. They can use both but need constant reminders on how to do. H&S procedures are used but need constant reminders.	Understand what food packaging is. Can discuss with continual assistance.

