



Robert Bloomfield Academy: Key Stage 2 Grade Descriptors – CPA Food



KS3	Explore	Planning	Produce	Evaluate
Exceeding KS2 Expectations	<p>Use product analysis as a tool to explore and look at other food products on the market to help identify needs</p> <p>Understand what a target audience is and identify a target audience.</p>	<p>Identify users' needs and wants, particularly nutritional needs and write a detailed specification. Annotation of designs is detailed including several quality checks.</p> <p>Thought process is evident through annotated designs.</p>	<p>Use awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes.</p> <p>Work safely and name and select the correct equipment.</p>	<p>Use technical knowledge and understanding to explain how and why dishes are successful or not, including the nutritional value of food products</p> <p>Compare the cost of making own recipe to shop bought or eating out.</p> <p>Consider the views of others and provide constructive criticism through peer review.</p> <p>Use feedback from others to make improvements to work.</p>
Year 6 Sec Year 6 Dev Year 6 Beg	<p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p> <p>Have knowledge of some famous dishes, their ingredients and history.</p> <p>Understand the meaning of and prevention of food spoilage, food decay and cross-contamination.</p>	<p>Generate, develop, model and communicate several ideas through discussion, diagrams and detailed methods.</p>	<p>Demonstrating skills relating to food safety when preparing, cooking and storing food - Linked to the 4Cs of food safety (cleaning, cooking, chilling, cross-contamination).</p> <p>When working in pairs can support with measurements and practical techniques.</p>	<p>Use full paragraphs and key terminology to complete sensory evaluations.</p> <p>Evaluate and compare different food labels.</p>
Year 5 Sec Year 5 Dev Year 5 Beg	<p>Understand and the principles of a healthy and varied diet.</p> <p>Understand where food comes from.</p>	<p>Understand what a method.</p> <p>Write up methods explaining basic step by step instructions.</p> <p>Draw and label diagrams of final dish.</p>	<p>Create simple recipes using basic calculations and measurements. Use electric scales and measuring jugs to measure ingredients.</p>	<p>Use a sensory chart to reflect on appearance, taste, aroma and texture.</p> <p>Reflect on strengths and weaknesses and what can be</p>

	Understanding food storage instructions and use of food date marks; use by and best before dates.	Consider further ingredients which could be used in a dish.	Carry and use equipment with care and as instructed. Understand correct handwashing technique. Demonstrate basic chopping techniques (e.g. 'claw and 'bridge').	improved.
Year 4 Sec	Understand why it is important cleaning surfaces thoroughly. Understand the nutrients in food that keep the body healthy and active		Demonstrate using a peeler and grater Safely practice using a sharp knife. Demonstrate simple cooking methods such as rubbing in.	Describe how dishes would be produced differently if completed again.
Year 4 Dev				
Year 4 Beg				
Year 3 Sec	Understand the importance of eating regular meals and healthy snacks. Understand the importance of drinking water and brushing teeth.		Follow simple recipe instructions with either pictures or simple sentences.	Talk about what they like and dislike about a finished dish.
Year 3 Sec				
Year 3 Sec				

NB: Whole Grade levels have been described in the above grid.

To achieve **Beginning** or **Developing** within a grade level, a pupil will be on the way to achieving the criteria for success

To achieve **Secure** within a grade level, a pupil will be demonstrating these skills most of the time

To achieve **Exceeding** within a grade level, a pupil will be successfully using all of these skills consistently and effectively.