

RHSC Grade descriptors for Food Preparation and Nutrition	To achieve the grade students will need to be able to:
<b>Grade 9</b>	<ul style="list-style-type: none"> <li>• Demonstrate highly relevant and comprehensive knowledge and excellent understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• Safely, skilfully and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes to an exceptionally high standard</li> <li>• Use excellent critical analysis skills to analyse and evaluate, draw well-evidenced conclusions: issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 8</b>	<ul style="list-style-type: none"> <li>• Demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</li> <li>• critically analyse and evaluate, to draw well-evidenced conclusions: issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 7</b>	<ul style="list-style-type: none"> <li>• Demonstrate accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• Safely and effectively apply accurate technical skills to a range of equipment and ingredients to plan, prepare and present complex dishes.</li> <li>• Analyse and evaluate and draw evidenced conclusions : issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 6</b>	<ul style="list-style-type: none"> <li>• Demonstrate accurate and relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• Safely and effectively apply mostly accurate technical skills to a range of equipment and ingredients to plan, prepare and present dishes with good evidence of complexity. Analyse and evaluate and draw justified conclusions : issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 5</b>	<ul style="list-style-type: none"> <li>• Demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</li> <li>• analyse and evaluate, to draw coherent conclusions : issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 4</b>	<ul style="list-style-type: none"> <li>• Demonstrate some evidence of knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>• Safely apply technical skills to a range of equipment and ingredients to</li> </ul>

	<ul style="list-style-type: none"> <li>plan, prepare and present well made dishes</li> <li>Describe and simply evaluate : issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 3</b>	<ul style="list-style-type: none"> <li>Demonstrate basic evidence of knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>Safely apply technical skills to a range of equipment and ingredients to plan, prepare and present dishes with a low level of complexity</li> <li>Evaluate : issues relating to food choices, provenance and production of food made by themselves and others</li> </ul>
<b>Grade 2</b>	<ul style="list-style-type: none"> <li>Demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</li> <li>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</li> <li>make straightforward and obvious comments on: <ul style="list-style-type: none"> <li>issues relating to food choices, provenance and production</li> <li>food made by themselves and others</li> </ul> </li> </ul>
<b>Grade 1</b>	<ul style="list-style-type: none"> <li>Be able to describe the sections of the eatwell guide and relate to a healthy diet, be able to show a basic understanding of food science and nutrition, be able to explain basically how food is affected by cooking</li> <li>Apply limited technical skills with assistance to limited equipment and ingredients to plan, prepare and present simple dishes –</li> <li>Be able to state where food comes from and why people choose foods, be able to make comment on food produced by themselves and others</li> </ul>
<b>Grade H</b>	<ul style="list-style-type: none"> <li>Name the sections of the eat well guide and how it relates to a healthy diet</li> <li>Use basic techniques to produce simple dishes with assistance</li> <li>Name the sources for basic commodities and be able to make basic statements about the provenance of food produced by themselves and others</li> </ul>
<b>Grade I</b>	<ul style="list-style-type: none"> <li>Name one or two sections of the eatwell guide</li> <li>Use some basic techniques to produce simple dishes with assistance</li> <li>Name some of the sources for basic commodities and be able to make basic statements about the provenance of food produced by themselves and others</li> </ul>
<b>Grade J</b>	<ul style="list-style-type: none"> <li>Name one section of the eatwell guide</li> <li>Use some very basic techniques to produce simple dishes with assistance</li> <li>Identify some of the basic commodities and be able to verbally make statements about the provenance of food produced by themselves and others</li> </ul>
<b>Grade K</b>	<ul style="list-style-type: none"> <li>Recognise the eatwell guide</li> <li>Assemble very simple dishes with assistance</li> <li>Identify some of the basic commodities</li> </ul>
<b>Grade L</b>	<ul style="list-style-type: none"> <li>make simple statements about their diet using a word bank</li> <li>assemble very simple dishes with assistance</li> <li>identify some basic commodities that they consume regularly</li> </ul>
<b>Grade M</b>	<ul style="list-style-type: none"> <li>Attempt to (verbally) describe their diet for that day with support</li> <li>Watch food being assembled for a simple dish</li> </ul>

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|  | <ul style="list-style-type: none"><li>• Watch the teacher write some words</li></ul> |
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