

Airedale Academy's KS3 Assessment Overview

At Airedale Academy, assessment is embedded into lessons in a coherent manner. Key Assessment Pieces will follow a sequence of 6-8 lessons, using a mastery-approach to teaching and learning, by which Key Assessment Pieces are used to assess the extent to which students know more and can remember more of the curriculum that has been taught specific to their age and stage of education.

Written Key Assessment Pieces will be completed in 'Silent and Independent' conditions and should assess the extent to which curriculum knowledge and skills have been grasped by students and can be reapplied. However, in some subjects such as Dance, Drama, PE and Music, Key Assessment Pieces may be collaborative and of a more practical nature and may include photographic or video evidence, a record of verbal feedback, a written evaluation and/or a written reflection. The information gleaned by the teacher through diagnostic marking and feedback will be used to close specific gaps in learning and to address misconceptions, leading to improved progress over time.

The information gained from the marking and feedback of Key Assessment Pieces, will be used to assess students' progress (relative to starting point) more holistically in terms of their grasp of the curriculum at key points of the academic year, using the identified 'Expected' and 'Enhanced' knowledge and skills listed below.

Progress will be holistically reported to students and their parents/carers, relative to starting point for that particular point of their KS3 journey, as follows: 'On Track'- making expected progress; 'Working Towards'- making less than expected progress and 'Exceeding'- making enhanced progress appropriate to their age and stage of education.

| Food and Nutrition: Knowledge and Skills to be embedded by the end of the academic year | Year 7 | | Year 8 | | Year 9 | |
|---|-----------|----------|-----------|----------|-----------|----------|
| | Essential | Enhanced | Essential | Enhanced | Essential | Enhanced |
| Nutrition and Ingredients | | | | | | |
| Identify and Use the Eatwell Guide | Y | | | | | |
| Identify Ingredients, Nutrients and vitamins | | Y | Y | | | |
| Plan menu's with specific Nutrients and Vitamins | | Y | | Y | Y | |
| Plan menu's with specific Dietary requirements | | Y | | Y | Y | |
| Understand the role of Nutrients and Vitamins in the Human Body | | Y | | Y | | Y |

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|---|-----------|----------|-----------|----------|-----------|----------|
| | Essential | Enhanced | Essential | Enhanced | Essential | Enhanced |
| Planning | | | | | | |
| Sequencing | Y | | | | | |
| Timing | Y | | | | | |
| Mise en place | Y | | | | | |
| Cooking | | Y | Y | | Y | |
| Cooling | | Y | Y | | Y | |
| Hot holding | Y | | Y | | Y | |
| Completion | Y | | Y | | Y | |
| Serving | | | | Y | Y | |
| Waste | | | | Y | Y | |
| Equipment | Y | | Y | | Y | |
| Commodity quantities | | Y | Y | | Y | |
| Tools | Y | | Y | | Y | |
| Contingencies | | Y | | Y | | Y |
| Health, safety and hygiene | Y | | Y | | Y | |
| Quality points | | Y | | Y | | Y |
| Storage | | Y | Y | | Y | |

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|---|-----------|----------|-----------|----------|-----------|----------|
| | Essential | Enhanced | Essential | Enhanced | Essential | Enhanced |
| Preparation techniques | | | | | | |
| Weighing and measuring | Y | | Y | | Y | |
| Chopping | Y | | Y | | Y | |
| Shaping | Y | | Y | | Y | |
| Peeling | Y | | Y | | Y | |
| Whisking | | Y | | Y | Y | |
| Melting | | | Y | | Y | |
| Rub-in | Y | | Y | | Y | |
| Sieving | Y | | Y | | Y | |
| Segmenting | | | | Y | | y |
| Slicing | Y | | Y | | Y | |
| Hydrating | | | | | | Y |
| Blending | | | y | | Y | |

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|---|-----------|----------|-----------|----------|-----------|----------|
| | Essential | Enhanced | Essential | Enhanced | Essential | Enhanced |
| Cooking techniques | | | | | | |
| Boiling | | Y | | y | Y | |
| Blanching | | Y | | Y | | Y |
| Poaching | | Y | | y | Y | |
| Braising | | Y | | Y | | Y |
| Steaming | | Y | | Y | Y | |
| Baking | Y | | Y | | Y | |
| Roasting | | Y | Y | | Y | |
| Grilling (griddling) | | | | | | |
| Frying | Y | | Y | | y | |
| Chilling | | Y | | Y | Y | |
| Cooling | Y | | Y | | Y | |
| Hot holding | | | | | | Y |

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|---|-----------|----------|-----------|----------|-----------|----------|
| | Essential | Enhanced | Essential | Enhanced | Essential | Enhanced |
| Presentation techniques | | | | | | |
| Portion control | Y | | | | | |
| Position on serving dish | | Y | | Y | Y | |
| Garnish | | Y | | Y | Y | |
| Creativity | | Y | Y | | Y | |