

Percentage	I can ...	Prove it!
 <p>72%</p>	I can test and evaluate my food.	Evaluate a plate of food that you have cooked that include a range influences, ingredients, equipment, components and processes.
 <p>68%</p>	I can work with a range of ingredients, equipment, components, and processes.	Design a balanced plate of food that uses a range of equipment, ingredients and processes. Label the processes and write 2 lists: 1 for ingredients and 1 for utensils.
 <p>64%</p>	I can produce detailed plans that outline alternative methods of producing the same dish.	Take 1 of the recipes you have learnt this term and write 3 alternative methods of producing the same dish.
 <p>60%</p>	I can apply my knowledge and understanding by responding to several aspects of the original problem.	Describe all the issues with a Quattro Formaggi (4 Cheese) Pizza and suggest alternatives.
 <p>56%</p>	I can respond creatively to briefs, exploring and testing my ideas both theoretically and practically.	Design 3 Gastronomic pizzas and label how they meet the brief. EBI: Cook them at home and photograph them.





**I can use a few different sources of information to help generate ideas.**  
**I can understand how culture and society are relevant to food.**

Find 3 different kinds of burger using 5 different sources of information. Identify where you have got the information from and what you have learnt.

Name 3 cuisines; 3 dishes in each cuisine and *why* these dishes would have developed within these cuisines.



Percentage	I can ...	Prove it!
	<p><b>I can use labelled sketches/recipes to show my ideas.</b></p>	<p>Write a recipe for a burger labelling the features of a recipe and your ideas.</p>
	<p><b>I can make a step by step recipe and time plan.</b></p>	<p>Write a recipe for a burger with timings and temperatures.</p>
	<p><b>I can evaluate my recipe as it develops.</b></p>	<p>Write a recipe for a frittata including 3 changes that you have made as a result of the feedback from your assessment in Year 7.</p>
	<p><b>I can use correct equipment in an appropriate way.</b></p>	<p>Write a list of equipment that you would need for the following dishes:</p> <ol style="list-style-type: none"> <li>1. Frittata</li> <li>2. Fruit Crumble</li> <li>3. Poached Eggs</li> <li>4. Roast Dinner</li> </ol>



 <p>32%</p>	<p><b>I can adapt a recipe that shows I can my own ideas.</b></p>	<p>Rewrite a recipe for a basic frittata adding your own ideas and highlighting them. - Use should also sketch and label your idea</p>
Percentage	I can ...	Prove it!
 <p>28%</p>	<p><b>I can choose correct ingredients, equipment and methods and say why I chose them.</b></p>	<ol style="list-style-type: none"> <li>1. List 10 utensils and add one specific dish you would use it in.</li> <li>2. List 6 cooking methods and 6 dishes you would use the method in.</li> </ol>

**Key Words:**

Colour  
Texture  
Flavour  
Combinations  
Ingredients  
Measurements  
Grams  
Kilograms  
Teaspoon  
Gastronomy



