

Year 11 Food & Cookery			
1 Understanding food (unit 2)	<ul style="list-style-type: none"> Describe the main food groups and sources of foods from each main food group Explain how seasons affect food availability Describe how social, environmental, cost and sensor factors affect food choices Compare ingredients to inform choice of recipes for given dishes Apply choices of ingredients to make given dishes and evaluate completed dishes 	<ul style="list-style-type: none"> Clearly describe the main food groups and sources of foods from each main food group Explain in detail how seasons affect food availability Describe in detail how social, environmental, cost and sensor factors affect food choices Compare ingredients to inform choice of recipes for given dishes with critical understanding Apply choices of ingredients to confidently make given dishes and evaluate completed dishes with critical understanding 	<ul style="list-style-type: none"> Comprehensively describe the main food groups and sources of foods from each main food group Comprehensively describe how social, environmental, cost and sensor factors affect food choices Compare ingredients to inform choice of recipes for given dishes with critical judgement Apply choice of ingredients to skilfully make given dishes and evaluate completed dishes with critical judgement
2 Plan and produce dishes in response to a brief (Unit 4)	<ul style="list-style-type: none"> Assess the requirements of a set brief and select a menu of dishes for the brief Develop a plan of action for making the dishes, review and revise plan from feedback Demonstrate how to prepare themselves and the environment for cooking and apply the plan to make the dishes Demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout Assess the strengths and weaknesses of the menu, planning and preparation process, completed dishes and how the brief has been met 	<ul style="list-style-type: none"> Assess the requirements of a set brief in detail and select a menu of dishes for the brief showing initiative Develop a detailed plan of action for making the dishes, review and revise plan from feedback with critical understanding Confidently demonstrate how to prepare themselves and the environment for cooking and confidently apply the plan to make the dishes Confidently demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout Assess in detail the strengths and weaknesses of the menu, planning and preparation process, completed dishes and how the brief has been met 	<ul style="list-style-type: none"> Comprehensively assess the requirements of a set brief and inventively select a menu of dishes for the brief Develop a comprehensive plan of action for making the dishes, review and revise plan from feedback with critical judgement Skilfully demonstrate how to prepare themselves and the environment for cooking and apply the plan to make the dishes with sophistication Skilfully demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout Comprehensively assess the strengths and weaknesses of the menu, planning and preparation process, completed dishes and how the brief has been met