



Subject Level Boundary Template

Department	Food and Nutrition	Year Group	8	Assessment	Written Work
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Assessment Summary	<p>Students will carryout a range of theory-based activities, including:</p> <ul style="list-style-type: none"> • Food Science: Yeast and Bread • Food Science: Raising Agents • Food Science: Gelatinisation • Food Science: All about Eggs (denaturation, setting, coagulation and emulsification) • Eatwell Guide and Nutrients, including sources and functional properties
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Practical Work	
Level 1	I can identify a reason why a commodity/ ingredient maybe used in a recipe. I can state what its function is. I can give a prediction and state what happened during an investigation/experiment. I can draw conclusions and write up my results with some help.
Level 2	I can identify the functional and chemical properties of a commodity/ ingredient. I can state why an ingredient may be used by stating its function in the recipe. I can give predictions and draw conclusions during an investigation/experiment. I can write up my results and conclusion giving a range of reasons about what happened and why I thought it happened.
Level 3	I have a good scientific knowledge of the functional and chemical properties of a commodity/ ingredient and can give reasons why an ingredient is added to a recipe and what its function is. I can describe how ingredients can be effectively used in a product to create the desired effect, e.g. making bread rise, setting and thickening a sauce. I can predict what might happen when an ingredient is added to a recipe and can review what happens to the product over time. I can draw conclusions and write up my results in a methodical manner.
Level 4	I have a very good scientific knowledge and understanding of the functional and chemical properties of a commodity/ ingredient. I can predict what might happen and draw logical and detailed conclusions. I can write up my results in a variety of different ways and I am methodical in my approach.
Level 5	My scientific knowledge and understanding of the functional and chemical properties of a commodity/ ingredient is excellent. I have though very carefully about my predictions and used prior information to help inform my choices. I can articulate what is happening to a product and why it is happening. I can draw detailed conclusions, referring back to my predictions and stating why I am correct/incorrect. My results are written in a variety of different formats and I am methodical in my approach.