



Food - Learning Journey

DT Y7		Baseline Position								
Topic	ELEMENT	Step								
		1	2	3	4	5	6	7	8	9
Knowledge	I have a very basic understanding of food knowledge	■								
	I have a basic understanding of food knowledge		■							
	I have a good understanding of food knowledge			■						
	I have a good understanding of food knowledge & can apply it some of the time				■					
	I have a good understanding of food knowledge & can apply it most of the time					■				
	I have a good understanding of food knowledge & can apply it the majority of the time						■			
	I have a very good understanding of food knowledge & can apply it the majority of the time							■		
	I have an excellent understanding of food knowledge & can apply it the majority of the time								■	
	I have an excellent understanding of food knowledge & can apply it all of the time									■
Making	With help and support I have tried to make my food products	■								
	With help and support I have made my food products		■							
	I have used utensils & equipment to produce my food products			■						
	I have used utensils and equipment correctly to make my food products				■					
	I have used the correct utensils and equipment and used them with some accuracy to make my food products					■				
	I have used the correct utensils and equipment skilfully and accurately to make my food products						■			
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly							■		
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly. My food products show a good level of quality.								■	
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly. My food products show a good level of quality & precision.									■

Lesson	Learning Focus	Assessment
1	HEALTH & SAFETY	
2	FRUIT FUSION	
3	HEALTH & SAFETY	
4	VEGETABLE CHOWDER	



5	BRIDGE & CLAW TECHNIQUE	MINI ASSESSMENT
6	VEGETABLE COUSCOUS OR PAST SALAD	
7	BACTERIA	KNIFE SAFETY POSTER
8	FRUITY FLAPJACKS	
9	INVESTIGATING THE COOKER	
10	STIR FRY	
11	NUTRITION - EATWELL GUIDE	
12	THAI GREEN CURRY	
13	NUTRITION - NUTRIENTS	
14	APPLE & SULTANA CRUMBLE	
15	NUTRITION TEST	NUTRITION ASSESSMENT
16	HEALTHY SCONES	
17	NUTRITION TEST RECAP	
18	OATY RAISIN COOKIES	MAKING ASSESSMENT
19	PRATICAL LESSON QUESTIONS/RECAP	
20	MINI FRUIT CAKES	