

Grade	AO1 Selection, Hygienic Handling & Storage of Food	AO2- Planning, Preparing & Analysing	AO3 –Cooking & Presenting	AO4- Producing Outcomes (as a response to AO’s 1-3).
9	<p>Exceptional levels of competency when using ingredients, tools and equipment. Demonstrates excellent and meticulous personal preparation and organisation. Shows faultless application of food hygiene and safety requirements when handling ingredients and equipment.</p>	<p>Outstanding and thorough planning. Research information sourced from 6/8 valid primary and secondary sources. Excellent and comprehensive analysis of all information gathered that clearly demonstrates reasoned judgements. Comprehensive reasons for choice – clear justification - testable hypotheses that enables a <i>personal, informed and meaningful response to the task</i>. Excellent and accurate use of specialist terminology demonstrated throughout.</p>	<p>Exceptional and advanced application of a wide variety of culinary skills, techniques and cooking methods, showing a high and very complex level of demand. Follows time plan exactly, using the correct sequence with appropriate multi-tasking. Produces dishes of an excellent quality that are well presented and styled to an excellent standard of finish.</p>	<p>A highly developed ability to effectively develop and creatively explore ideas through investigations informed by contextual and other sources. An outstanding understanding and application of the principles of nutrition and health. Very detailed knowledge of the nutritional value, provenance, function and seasonality of a wide range of ingredients. Student can prepare, cook and present a wide range of complex dishes for different dietary needs to a very high standard. Excellent and comprehensive evaluations that demonstrate reasoned judgements of the overall task. Uses a wide range of evidence to draw conclusions.</p>
8	<p>Excellent levels of competency when using ingredients, tools and equipment. Demonstrates excellent and meticulous personal preparation and organisation. Shows perfect application of food hygiene and safety requirements when handling ingredients and equipment.</p>	<p>Excellent in-depth research and planning. Research information sourced from 5/6 valid primary and secondary sources. Comprehensive analysis of all information gathered that clearly demonstrates reasoned judgements. Comprehensive reasons for choice – clear justification - testable hypotheses that enables a <i>personal, informed and meaningful response to the task</i>. Excellent and accurate use of specialist terminology demonstrated throughout.</p>	<p>Excellent and advanced application of a wide variety of culinary skills, techniques and cooking methods, showing a high and complex level of demand. Follows time plan exactly, using the correct sequence with appropriate multi-tasking. Produces dishes of an excellent quality that are well presented and styled to an excellent standard of finish.</p>	<p>An excellent understanding and application of the principles of nutrition and health. Detailed knowledge of the nutritional value, provenance, function and seasonality of a wide range of ingredients. Student can prepare, cook and present a range of complex dishes for different dietary needs to a very high standard. Excellent and comprehensive evaluations that demonstrate reasoned judgements of the overall task. Uses a wide range of evidence to draw conclusions.</p>

7	<p>Skilful levels of competency when using ingredients, tools and equipment. Demonstrates very good personal preparation and organisation. Shows perfect application of food hygiene and safety requirements when handling ingredients and equipment.</p>	<p>In-depth research and planning. Research information sourced from at least 5/6 valid primary and secondary sources. Comprehensive analysis of all information gathered that clearly demonstrates reasoned judgements. Comprehensive reasons for choice – clear justification - testable hypotheses that enables a <i>personal, informed and meaningful response to the task</i>. Excellent and accurate use of specialist terminology demonstrated throughout.</p>	<p>Skilful application of a variety of culinary skills, techniques and cooking methods, showing a very good level of demand. Very good time plan that shows logical sequence of work. Produces dishes of a very good quality that are well presented and styled to a very good standard of finish.</p>	<p>Very good understanding and application of the principles of nutrition and health. Detailed knowledge of the nutritional value, provenance, function and seasonality of a wide range of ingredients. Student can prepare, cook and present a range of complex dishes for different dietary needs to a high standard. Comprehensive evaluations that demonstrate reasoned judgements of the overall task. Uses a wide range of evidence to draw conclusions.</p>
6	<p>Proficient levels of competency when using ingredients, tools and equipment. Demonstrates good personal preparation and organisation. Shows good application of most food hygiene and safety requirements when handling ingredients and equipment.</p>	<p>A consistent ability to effectively research and explore ideas through investigations purposefully informed by contextual and other sources. A consistent ability to demonstrate reasoned judgements. Reasons for choice – mostly clear justification for course of action –some testable hypotheses that enables an <i>informed and meaningful response to the task</i>. Mainly accurate use of specialist terminology demonstrated throughout.</p>	<p>Good application of culinary abilities with some variety of skills, techniques and cooking methods, showing a good level of demand. Mostly follows time plan using the correct sequence with some evidence of multi-tasking. Produces dishes of good quality that are presented and styled to a good standard of finish.</p>	<p>Good levels of understanding and application of the principles of nutrition and health. Sound knowledge of the nutritional value, provenance, function and seasonality of a wide range of ingredients. Student can prepare, cook and present a range of dishes for different dietary needs to a good standard. Good evaluations that demonstrate some reasoned interpretation of the overall task. Some evidence used to draw conclusions.</p>
5	<p>Good levels of competency when using most ingredients, tools and equipment. Demonstrates some good personal preparation and organisation skills. Shows good application of most food hygiene and safety requirements when handling ingredients and equipment.</p>	<p>A generally consistent ability to research and explore ideas through investigations purposefully informed by contextual and other limited sources. An ability to demonstrate mostly reasoned judgements. Reasons for choice – mostly clear justification for course of action –</p>	<p>Sound application of culinary abilities with some variety of skills, techniques and cooking methods, showing an adequate level of demand. Some attempt to follow time plan with some evidence of multi-tasking. Produces dishes of an adequate quality. Some attempt to present and style to an adequate</p>	<p>Mostly good levels of understanding and application of the principles of nutrition and health. Some knowledge of the nutritional value, provenance, function and seasonality of a limited range of ingredients. Student can prepare, cook and present a range of dishes for</p>

		some testable hypotheses that enable an <i>informed response to the task</i> . Mainly accurate use of specialist terminology demonstrated throughout.	standard of finish.	different dietary needs to an acceptable standard. Evaluations demonstrate some reasoned interpretation of the overall task. Limited evidence used to draw conclusions.
4	Satisfactory levels of competency when using most ingredients, tools and equipment. Demonstrates some good personal preparation and organisation skills. Shows limited application of food hygiene and safety requirements when handling ingredients and equipment.	Some ability to research and explore ideas through investigations purposefully informed by contextual and other limited sources. An ability to demonstrate mostly reasoned judgements. Reasons for choice – simplistic justification for course of action –some testable hypotheses that enable a one-dimensional <i>response to the task</i> . Some accurate use of specialist terminology demonstrated throughout.	Satisfactory application of culinary abilities with some variety of skills, techniques and cooking methods, showing a satisfactory level of demand. Some attempt to follow time plan with some evidence of multi-tasking. Produces dishes of a satisfactory quality. Some attempt to present and style to a satisfactory standard of finish.	A satisfactory understanding and application of some of the principles of nutrition and health. Limited knowledge of the nutritional value, provenance, function and seasonality of a range of ingredients. Student can prepare, cook and present a range of dishes for different dietary needs to an acceptable standard. Evaluations demonstrate some reasoned interpretation of the overall task. Limited evidence used to draw conclusions.
3	Suitable levels of competency when using a limited range of ingredients, tools and equipment. Demonstrates some good personal preparation and organisation skills. Developing knowledge of the application of food hygiene and safety requirements when handling ingredients and equipment.	Some ability to research and explore ideas through investigations purposefully informed by context. An ability to demonstrate mostly reasoned judgements. Reasons for choice – simplistic justification for course of action. Some accurate use of specialist terminology demonstrated throughout.	Acceptable application of culinary abilities with some variety of skills, techniques and cooking methods, showing an adequate level of demand. Attempt to follow time plan with limited evidence of multi-tasking. Produces dishes of an acceptable standard. Attempts to present and style to a satisfactory standard of finish.	A balanced understanding and application of some of the principles of nutrition and health. Knowledge of the nutritional value, provenance, function and seasonality of a limited range of ingredients. Student can prepare, cook and present a range of basic dishes for different dietary needs to an acceptable standard. Evaluations demonstrate some reasoned interpretation of the overall task. Limited evidence used to draw conclusions.
2	Basic levels of competency when using simple ingredients, tools and equipment. Demonstrates some good personal preparation-	Basic ability to research and explore ideas through investigations purposefully informed by context. A basic	Developing the application of culinary abilities with some variety of skills, techniques and cooking methods, showing a suitable level	A pleasing understanding and application of some of the principles of nutrition and health. Knowledge of the nutritional

	developing organisational skills. Shows emerging application of food hygiene and safety requirements when handling basic ingredients and equipment.	ability to demonstrate some reasoned judgements. Reasons for choice – simplistic justification for course of action. Some accurate use of specialist terminology demonstrated throughout.	of demand. Attempt to follow time plan with limited evidence of dovetailing. Produces dishes of a suitable standard. Developing skills to present and style to an acceptable standard of finish.	value, provenance, function and seasonality of a limited range of ingredients. Student can prepare, cook and present a range of basic dishes for different dietary needs to an acceptable standard. Evaluations demonstrate some reasoned interpretation of the overall task.
<b>1</b>	Emerging levels of capability when using simple ingredients, tools and equipment. Limited personal preparation- requires assistance- undeveloped organisational skills. Shows limited application of food hygiene and safety requirements when handling basic ingredients and equipment.	Limited ability to research and explore ideas. Demonstrates some reasoned judgements. Very simplistic justification for course of action. Some accurate use of specialist terminology demonstrated.	Developing the ability to apply culinary skills, techniques and cooking methods that show a basic level of demand. Attempts to follow time plan with limited evidence of dovetailing. Produces dishes of a basic standard. Developing skills to present and style to an acceptable standard of finish.	A growing understanding and application of some of the principles of nutrition and health. Developing knowledge of the nutritional value, provenance, function and seasonality of a limited range of ingredients. Student can prepare, cook and present a range of basic dishes. Evaluations demonstrate some reasoned interpretation of the overall task.