

Grade Descriptors for GCSEs Graded 9-1: Food

9	<p>To achieve a Grade 9 candidates will be able to:</p> <ul style="list-style-type: none"> • demonstrate accurate and broad knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition • safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex and nutritionally balanced dishes. • critically analyse and evaluate food made by themselves and others to draw precise, detailed and well-evidenced conclusions • understand and identify issues relating to food choices, provenance and production • be able to analyse dishes and create a nutritional profile
8	<p>To achieve a Grade 8 candidates will be able to:</p> <ul style="list-style-type: none"> • demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition • safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes • critically analyse and evaluate food made by themselves and others to draw well-evidenced conclusions • be able to discuss issues relating to food choices, provenance and production • be able to analyse dishes and create a nutritional profile
7	<p>To achieve a Grade 7 candidates will be able to:</p> <ul style="list-style-type: none"> • demonstrate relevant and detailed knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition • safely and effectively apply mostly accurate and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes • analyse and evaluate food made by themselves and others to draw well-evidenced conclusions • understand issues relating to food choices, provenance and production • analyse dishes and identify the nutrients provided
6	<p>To achieve a Grade 6 candidates will be able to:</p> <ul style="list-style-type: none"> • demonstrate accurate and specific knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition • safely and effectively apply accurate technical skills to a range of equipment and ingredients to plan, prepare and present dishes with a fair degree of complexity • analyse and evaluate food made by themselves and others to draw accurate conclusions • understand issues relating to food choices, provenance and production • analyse dishes and identify the nutrients provided
5	<p>To achieve a Grade 5 candidates will be able to:</p> <ul style="list-style-type: none"> • demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition • safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity • analyse and evaluate food made by themselves and others to draw coherent conclusions • have knowledge of issues relating to food choices, provenance and production

	<ul style="list-style-type: none"> analyse dishes and identify the main nutrients provided
4	<p>To achieve a Grade 4 candidates will be able to:</p> <ul style="list-style-type: none"> demonstrate some accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition safely and effectively apply technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity analyse and evaluate food made by themselves and others to draw relevant conclusions have knowledge of issues relating to food choices, provenance and production analyse dishes and identify the main nutrients provided
3	<p>To achieve a Grade 3 candidates will be able to:</p> <ul style="list-style-type: none"> demonstrate some relevant and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition safely and effectively apply basic technical skills to a limited range equipment and ingredients to plan, prepare and present suitable dishes. Basic evaluation of food made by themselves and others to draw some conclusions Have some knowledge of issues relating to food choices, provenance and production analyse dishes and identify some of the nutrients provided
2	<p>To achieve a Grade 2 candidates will be able to:</p> <ul style="list-style-type: none"> demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes make straightforward and obvious comments on food made by themselves and others have basic knowledge of issues relating to food choices, provenance and production identify some nutrients provided by dishes
1	<p>To achieve a Grade 1 candidates will be able to:</p> <ul style="list-style-type: none"> demonstrate limited knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition apply basic skills to some equipment and ingredients to prepare and present simple dishes make obvious comments on food made by themselves and others have limited knowledge of issues relating to food choices, provenance and production identify some nutrients provided by foods