

AOLE	Subject	Year	Assessment
Health and Wellbeing	Food	7	Baseline Test

Progression Table					
Progression Indicator	Knowledge	Skills			
Excelling	I have a full comprehensive knowledge of the kitchen. I know all of the healthy and safety requirements that keep you safe in the kitchen. I know all of the utensils that are used in the kitchen and give explanations for each item. I know what types of food should be used on different chopping boards. I know all 5 sections of the 'Eatwell Plate' and know a detailed amount of ingredients that make up carbohydrates, proteins etc.	Identify healthy and safety requirements in the kitchen. Identify the correct food with the correct chopping board. Explain the use of the kitchen utensils in detail. Describe the 'Eatwell Plate'. Identify various different food groups.			
Advancing	I know most of the health and safety standards in the kitchen. I know what type of chopping board should be used and for which type of food it should be used with. I know most kitchen utensils that are used in the kitchen and give explanations for their use. I know some different food items such as different carbohydrates, fruits, proteins etc.	Identify healthy and safety requirements in the kitchen. Identify the correct food with the correct chopping board. Explain the use of the kitchen utensils. Describe the 'Eatwell Plate'. Identify various different food groups.			
Securing	I know some of the health and safety in the kitchen. I know some basic hygiene standards, for example knowing which chopping boards should be used. I know some kitchen utensils that are used in the kitchen.	Identify healthy and safety requirements in the kitchen. Identify the correct food with the correct chopping board. identify the different kitchen utensils.			
Beginning	I know a limited amount of health and safety in the kitchen. I know a limited number of kitchen utensils that are used in the kitchen.	Identify healthy and safety requirements in the kitchen.			

