

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 hygiene and safety procedures 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 all the different coloured chopping boards and know many examples of foods that can be chopped on each I know all 5 sections of the eat well plate and know a detailed amount of foods that can be identified in each food group, e.g. carbohydrates, proteins etc. 	Identify healthy and safety requirements in the kitchen. Identify the correct food that should be used with the correct chopping board. Explain the use of the kitchen utensils in detail. Describe the eat well plate. Identify various different food groups.		
Advancing	 I know most of the hygiene and safety procedures in the kitchen. I know the coloured chopping boards and the type of food that should be cut on each one. I know most kitchen utensils that are used in the kitchen and give explanations for their use. I know the main food groups such as carbohydrates, fruits, proteins etc. 	Identify healthy and safety procedures in the kitchen. Identify the correct food that should be used with the correct chopping board. Explain the use of the kitchen utensils. Describe the eat well plate. Identify various different food groups.		
Securing	 I know the basic procedures to prepare myself before working in the kitchen. I know some basic hygiene and safety rules, for example knowing what some of the coloured chopping boards should be used for. I know some kitchen utensils that are used in the kitchen. 	Identify hygiene and safety procedures in the kitchen. Identify the correct food that should be used with the correct chopping board. Identify the different kitchen utensils.		
Beginning	I know a limited amount of health and safety rules 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.		

