



## Hexham Middle School Progression of Age-Related Expectations

Food Technology	Year 5	Year 6	Year 7	Year 8
Cooking Skills	Use the Bridge and claw hold to cut fruit and vegetables. I can prepare and cook simple dishes. E.g. assembling, combining, mixing, rubbing in method, cutting out, use of grill and oven. I can use the correct equipment and method for washing up.	I can name the parts of the cooker and explain how to use it safely. I can prepare and cook ingredients safely and hygienically. E.g. handling pastry, rolling out, adding liquid, shaping, the creaming method. I can follow a simple recipe. I can describe my product using key vocabulary.	I can cook a wider range of dishes using more complex techniques e.g. using yeast, kneading, blending, whisking method, pastry. I use equipment safely being aware of others safety. I can follow a recipe. I can adapt and use my own recipe based on current healthy eating guidelines.	<ul> <li>I can name taste and prepare a broad range of ingredients.</li> <li>I can use a wider range of food preparation skills e.g. using the hob, handling raw meat, microwave, kettle, frying, boiling and simmering.</li> <li>I can weigh and measure a range of ingredients accurately.</li> <li>I can explain how food should be stored and how to avoid cross contamination.</li> <li>I can explain the symptoms and causes of food poisoning and how to prevent its occurrence.</li> <li>I can explain why my product has been successful using key vocabulary.</li> </ul>
Nutrition and Health	I can identify the sections of the eat well plate and list examples of foods for each section. I know that energy provided by food and drink is measured in Kilojoules/ kilocalories. I know that different amounts of food provide different amounts of energy. I can explain the importance of energy balance. I can explain why we need to eat 5 a day.	I can name the nutrients and explain why we need each one. I can explain why a healthy diet includes fibre and water. I know that food needs change and that some people eat or avoid certain foods, e.g. allergy/intolerance or religious belief. I am aware of the importance of being physically active for health and wellbeing.	I can give examples of sources and functions and deficiency of each nutrient. I can explain the importance of energy balance and the implications of dietary excess or deficiency, e.g. malnutrition, maintenance of a healthy weight. I can name nutrients and functions. Identify factors influencing food choice.	I can apply the principles of nutrition and health to adapt and make nutritious products. I know that food and drinks provide energy and nutrients in different amounts; that they have important functions in the body; and that people require different amounts during their life, e.g. infant feeding, teenage years. I can explain nutritional the content of dishes.





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