Year 9: ASK Yourself!

Subject: Design and Technology - Food Technology Unit: Health & Safety

Unit: nealth & Salety				
	Launching	Developing	Progressing	Mastering
	1-2	3-4	5-6	7-9
S kills				
Identifying Risk	I need to be able	I can usually keep	I can confidently	I can expertly
	to pay more	myself safe when	apply the skill of	apply the skill of
	attention to	working in the	keeping myself and	how to keep
	working safely in	food room. I still	others safe when	myself and others
	the food room. I need to follow the	need to develop	working in the food room. I can	safe when working in the food room. I
	health and safety	the skill of keeping others safe when	see potential	can spot
	rules more	working in this	risks/ dangers and	risk/danger and
	efficiently so that	area.	can point them out	know how to
	everyone can be	ui ou.	to my teacher.	minimise it.
	safe.		,	
K nowledge				
	_			
Awareness of the	I need to learn	I know what cross	I know what the	I know and
Food hygiene and	more of the food	contamination	temperatures of a	understand why
	how to keep	means and how to	fridge and freezer	food has to be
Health & Safety	myself, food and	prevent it	are and can name	stored and cooked
Rules	equipment clean		the 3 types of	properly and can
			contamination	name types of
				bacteria associated with
				incorrect
				procedures.
Knowledge Deleted	I need to learn the	I know some of	I know the name	I know the name
Knowledge Related	names of the	the names of the	of each piece of	of each piece of
to Ovens and	different types of	most common	electrical	electrical
Electrical	electrical	pieces of	equipment in the	equipment and how
Equipment	equipment and the	equipment, e.g.	food room. I know	to use them. I
' '	difference	The hand whisk.	how to use my own	know how to turn
	between the		oven and hob.	on the ovens and
	electric and gas			hobs and use them
	ovens.			safely. (gas and
	T. 11.1	T1. 1	The last	electric)
Knowledge Related	I need to learn the	I know how to use	I know how to use	I know how to use
to Sharp Knives,	names of each	some of the	all the equipment	all the equipment
Peelers, Can	hand piece of equipment I use.	equipment and can use them safely	safely and independently.	safely and independently with
· ·	equipment Tuse.	with assistance.	тиерепиенту.	precision.
Openers used in		with assistance.		procession.
the Food Room				

