

St Augustine's 2023-2024

Food Technology Assessment Overview

Year 7 Assessment Overview

Mid-Year Assessment	End of Year Assessment
<p>Assessments released: End of unit.</p> <p>Format: Written: Multiple choice and exam-based questions</p> <p>Duration: 30 minutes</p> <p>Y7 Content assessed: Health and safety, Nutrition, Diet and Health, food science, cereals, food miles, seasonal food.</p>	<p>Assessments released: End of carousel.</p> <p>Format: Written: Multiple choice and exam-based questions and a practical assessment.</p> <p>Duration: Written: 30 minutes / Practical: 1 hour</p> <p>Y7 Content assessed: Working Independently, selecting correct tools and equipment, evaluation (skills, method of cooking/making, adapting recipes) and sensory evaluation.</p>

Year 8 Assessment Overview

Mid-Year Assessment	End of Year Assessment
<p>Assessments released: End of unit.</p> <p>Format: Written: Multiple choice and exam-based questions</p> <p>Duration: 30 minutes</p> <p>Y8 Content assessed: Bacteria, food poisoning, macronutrients, diet and healthy eating</p>	<p>Assessments released: End of carousel.</p> <p>Format: Written: Multiple choice and exam-based questions and a practical assessment.</p> <p>Duration: Written: 30 minutes / Practical: 1 hour</p> <p>Y8 Content assessed: Working Independently, selecting correct tools and equipment, evaluation (skills, method of cooking/making, adapting recipes) and sensory evaluation.</p>

Year 9 Assessment Overview

Mid-Year Assessment	End of Year Assessment
<p>Assessments released: End of unit.</p> <p>Format: Written: Multiple choice and exam-based questions</p> <p>Duration: 30 minutes</p> <p>Y9 Content assessed: Storing and handling food, micronutrients, nutritional needs, allergies, Intolerances, food labelling.</p>	<p>Assessments released: End of carousel.</p> <p>Format: Written: Multiple choice and exam-based questions and a practical assessment.</p> <p>Duration: Written: 30 minutes / Practical: 1 hour</p> <p>Y9 Content assessed: Working Independently, selecting correct tools and equipment, evaluation (skills, method of cooking/making, adapting recipes) and sensory evaluation.</p>



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