

## Key Stage 1: End of Scheme of Work Assessment

### **National Curriculum:**

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

### **Further objectives from the Design and Technology Progression Framework (devised by the Design and Technology Association):**

- that all food comes from plants or animals
- that food has to be farmed, grown elsewhere (e.g. home) or caught
- how to name and sort foods into the five groups in the Eatwell Guide
- that everyone should eat at least five portions of fruit and vegetables every day
- how to prepare simple dishes safely and hygienically, without using a heat source
- how to use techniques such as cutting, peeling and grating

Working towards the expected standard	Working at the expected standard	Working at greater depth

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