

CATERING KS3

How do we assess in Catering at KS3?

Day-to-day lessons: Teachers will give verbal feedback to students.

Plenary questions: Students will complete questions related to their practical cooking lessons.

Homework tasks: These will be set every other week and will either be a health and safety related or literacy based activity.

Topic assessments: Key pieces will be assessed alongside project work throughout the term.

Progress data: Every term teachers will award a grade that represents a student's current performance in catering.

Effort grades: These are awarded every term for every student and are used to determine whether a student will receive the Principal's Award.

How do we encourage students to engage with feedback?

We give time in lessons for regular red pen work to correct or improve tasks set in class, homework or tests. Students complete the *follow up work* set by their teachers' in their exercise books in red pen.

Rewarding effort and progress in Catering

Students are rewarded through **verbal praise** during practical lessons. Postcards are sent home and Student Star nominations are provided to the Year Directors.

How is feedback monitored?

Performance management observations are completed twice a year and weekly learning walks focus on marking and feedback for two weeks of every half term. Department managers complete a formal work scrutiny every half term and department meetings are used to provide feedback, support improvement if necessary and share best practice.