

Catering KS4

How do we assess in Catering at KS4?

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

Plenary questions: Students will complete past GCSE questions to verify their understanding of topics related to unit 1 – understanding the hospitality and catering industry.

Homework tasks: These will be set every other week, usually taking the form of a revision question.

Practical assessments: Students will have to demonstrate their understanding of topic or skill in practical lessons and theoretical lessons. There will be specific skills that will be assessed where dishes are normally photographed to support a student's assessment.

Progress data: Every half term teachers will award a grade that represents a student's current performance in Catering and a forecast of what they believe the student will achieve.

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/improve class work, homework and examinations. Students complete the *follow up work* set by their teachers in their exercise books either on green paper or highlighted in green on topic tests. This work is completed in red pen.

Rewarding effort and progress in Catering

We all like hard work and effort to be acknowledged! Teachers use **verbal praise and postcards** as a way to celebrate success.

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.