

## Personalised Learning Checklist

Subject: Food nutrition and preparation: August



Year group: 9

Dear Student,

During the academy closure you have been set a number of tasks. The list below is the learning you should have completed. Your teacher will use the list to check your progress during this time. It may be used for short quizzes, mini assessments or homework. Where there are gaps your lessons will focus on improving your knowledge and understanding.

Objective	My personal RAG rating (Red- do not understand, Amber- some understanding, Green- I am confident)			Teacher RAG rating
<b>Food Safety. Food choices.</b>				
Food safety principles when buying, storing and cooking food	RED	AMBER	GREEN	
Food poisoning	RED	AMBER	GREEN	
Cross contamination	RED	AMBER	GREEN	
Colour coding to avoid cross Contamination	RED	AMBER	GREEN	
Temperature control	RED	AMBER	GREEN	
Danger zone temperatures	RED	AMBER	GREEN	
Types of contaminants: Physical, chemical, biological and allergenic	RED	AMBER	GREEN	
Bacteria – conditions for growth/reproduction	RED	AMBER	GREEN	
Pathogenic bacteria	RED	AMBER	GREEN	
High risk foods	RED	AMBER	GREEN	
HACCP	RED	AMBER	GREEN	
Factors affecting food choice	RED	AMBER	GREEN	
Sensory evaluation – sensory tests and star profiles	RED	AMBER	GREEN	
British cuisine and eating patterns	RED	AMBER	GREEN	
International cuisine (Either China or Italy)	RED	AMBER	GREEN	
Traditional ingredients/dishes				
Technical skills	RED	AMBER	GREEN	

Commented [MMW1]: