Year 10 FDT

Scone Dough Recipe Development

A2

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|  | Working Towards | At | Above | Beyond |
| Outcome Development and Evaluation  (Y10 FOOD and Y10 HOS) | You are working towards developing an outcome and your evaluation is insufficient. | You have developed an outcome and evaluated it against the specifications. | You have developed a detailed outcome and have completed a comprehensive evaluation. You address all key attributes. You included stakeholder feedback. | You have developed a successful outcome and completed a comprehensive evaluation with explanations and justifications. You address all key attributes. You included stakeholder feedback. You evaluated the fitness of purpose against the brief. |
| Technological Products (Y10 Food) | You are working towards describing the functions of the ingredients used. | You can describe the functions of the ingredients used. | You described the functions of the ingredients used. You described how the ingredients work together to help you create your outcome. | You described the functions of the ingredients used. You described how the ingredients work together to help you create your outcome. You described how the manipulation of ingredients helped you meet the specifications. |

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| Time Management | You have not submitted your work by the due date. | You have submitted your work by the due date. | You have submitted your work by the due date. | You have submitted your work by the due date. |
| Accuracy of Writing | You have made errors in grammar, spelling and/or punctuation. These are intrusive and affect meaning. | You have made errors in grammar, spelling and/or punctuation. These are intrusive at times, but reader can infer meaning. | You have made some errors, but minimal reader inference is needed. Your meaning is consistently clear. | You have carefully edited your writing to ensure you have few (or no) intrusive errors. Your meaning is consistently clear. |