**Food Technology Peer Assessment – Practical Outcomes**

Name......................................................................................................................

Assess the quality of your partner’s products using the following criteria. Give each a maximum of 3 marks, giving a maximum of 15 marks in total.

|  |  |  |  |
| --- | --- | --- | --- |
| Marking criteria | Satisfactory 1 mark | Good 2 Marks | Outstanding3 marks |
| Attractive design/finish(Maximum of 3 marks) |  |  |  |
| Quality control measures(Maximum of 3 marks) |  |  |  |
| Knowledge of ingredients used(Maximum of 3 marks) |  |  |  |
| Standard of safety/hygiene(Maximum of 3 marks) |  |  |  |
| Ability to work independently/meet time deadlines(Maximum of 3 marks) |  |  |  |
| **Total mark out of 15** |  |
|  |

What went well?....................................................................................................

Even better if ........................................................................................................

Assessed by............................................................................................................

**Final Level Achieved**

**Food Technology Peer Assessment – Practical Outcomes**

|  |  |  |
| --- | --- | --- |
| Good | Outstanding | Mark/Level |
| Produce very good products with high level of making skills. Demonstrate very good making skills and finishing techniques. Show very good quality control measures. Use ingredients, equipment and processes skilfully and safely. Complete detailed peer assessment. Recognise and justify some need for improvements or modifications of the product. | Complete demanding, high quality food products. Demonstrate excellent making skills and finishing techniques. Show excellent quality control measures throughout. Use ingredients, equipment and processes skilfully and safely. Complete detailed peer assessment evaluation. Fully justify the need for improvements or modifications. | 15 = A\*14 = A13 = B+ |
| Produce good products showing good making skills. Show good evidence of quality control. Use ingredients, equipment and processes correctly and safely. Complete peer assessment recognising some way to modify/improve the product. | Produce very good products with a high level of making skills. Demonstrate very good making skills and finishing techniques. Use ingredients, equipment and processes skilfully and safely. Complete detailed peer assessment justifying some need for improvement or modifications. | 12 = B11 = C+10 = C |
| Produce reasonably good quality food outcomes. Show some evidence of quality control. Use ingredients, equipment and processes correctly and safely. | Produce good quality food outcomes. Show good quality control measures. Use ingredients, equipment and processes correctly and safely. Parts of the outcome show a higher level of demand. Complete peer assessment recognising one way to improve/modify the products. | 9 = D+8 = D7 = E |