Home Economics Grade 9 St. Henry's						
Food Studies (FS)						
Outcome	<b>1 – Little Evidence</b> With help, I understand parts of the simpler ideas and do a few of the simpler skills.	2 – Partial Evidence I understand the simpler ideas and can do the simpler skills. I am working on the more complex ideas and skills.	<b>3 – Sufficient Evidence</b> I understand the more complex ideas and can master the complex skills that are taught in class. I achieve the outcome.	<b>4- Extensive Evidence</b> I have a deep understanding of the complex ideas, and I can use the skills I have learned in situations that were not taught in class.		
HEC9.1 I can apply independent and cooperative skills in the preparation of nutritious food.	With frequent reminders/ encouragement, I can work cooperatively within my group to achieve the intended task.	I can sometimes work cooperatively within my group to achieve the intended task, with a few reminders and/or encouragement.	I can <b>almost always work</b> <b>cooperatively</b> within my group to achieve the intended task.	I can <b>demonstrate positive</b> <b>leadership skills</b> within my group to achieve the intended task.		
Comments	With help, I can read and follow the information provided in a recipe.	I can read and follow the information provided in a recipe, <b>some of the time.</b>	I can read and follow the information provided in a recipe independently, almost all of the time.	I can use the information presented in a recipe to modify the recipe for various circumstances.		
Comments						

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HEC9.2 I can apply technical skills in the preparation of nutritious foods.	With help, I can use the appropriate tool for the appropriate task to achieve accurate measurements.	With prompting, I can use the appropriate tool for the appropriate task to achieve accurate measurements.	I can use the appropriate measurement tools to achieve accurate measurements independently.	I can <b>use a variety</b> of measurement tools accurately to accomplish a task or to modify a measurement.
	With help, I can use the appropriate kitchen tool for the task.	With prompting, I can use the appropriate kitchen tool for the task.	I can use the appropriate kitchen tool for the task independently.	I can use the <b>most efficient</b> kitchen tool for the task.
	I can demonstrate my knowledge of a few of the culinary techniques.	I can demonstrate my knowledge <b>of some</b> culinary techniques <b>independently</b> .	I can independently demonstrate my knowledge of most of the culinary techniques that were explicitly taught in class.	I can demonstrate my knowledge of the culinary techniques as well as some that were not explicitly taught OR apply the techniques in new contexts.
Comments				· · · · · · · · · · · · · · · · · · ·

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Outcome	<b>1 – Little Evidence</b> With help, I understand parts of the simpler ideas and do a few of the simpler skills.	2 – Partial Evidence I understand the simpler ideas and can do the simpler skills. I am working on the more complex ideas and skills.	3 – Sufficient Evidence I understand the more complex ideas and can master the complex skills that are taught in class. I achieve the outcome.	4- Extensive Evidence I have a deep understanding of the complex ideas, and I can use the skills I have learned in situations that were not taught in class.	
HEC9.3 I can understand and practice safety in the preparation and storage of food.	I <b>need frequent reminders</b> to demonstrate knowledge about the hygienic handling and serving of food.	I <b>occasionally</b> can demonstrate knowledge about the hygienic handling and serving of food.	I can demonstrate knowledge about the hygienic handling AND serving of food (e.g. cross contamination).	I can demonstrate knowledge about the hygienic handling and serving of food, and explain why the practices are important.	
	With frequent reminders, I can demonstrate safe work habits to help prevent accidents in the kitchen.	I can demonstrate safe work habits to help prevent accidents in the kitchen, <b>most of the time.</b>	I can independently demonstrate safe work habits to help prevent accidents in the kitchen.	I can demonstrate safe work habits to help prevent accidents in the kitchen as well as support others in doing this.	
Comments					

Outcome	<ul> <li>1 – Little Evidence</li> <li>With help, I understand parts of the simpler ideas and do a few of the simpler skills.</li> </ul>	2 – Partial Evidence I understand the simpler ideas and can do the simpler skills. I am working on the more complex ideas and skills.	3 – Sufficient Evidence I understand the more complex ideas and can master the complex skills that are taught in class. I achieve the outcome.	<b>4- Extensive Evidence</b> I have a deep understanding of the complex ideas, and I can use the skills I have learned in situations that were not taught in class.
HEC9.4 I can apply my knowledge about nutrition to food preparation.	With help, I can choose an appropriate recipe based on my knowledge of nutrition <b>OR</b> food preparation.	I can <b>explain my choice</b> of an appropriate recipe based on my knowledge of nutrition <b>OR</b> food preparation.	I can <b>explain my choice</b> of an appropriate recipe based on my knowledge of nutrition <b>AND</b> food preparation.	I can explain my choice of an appropriate recipe based on my knowledge o nutrition <b>AND</b> food preparation, <b>AND</b> a skill that was not explicitly taught in class.
	With frequent reminders, I can carry out the preparation of a healthy meal, based on my practical knowledge.	With minimal prompting, I can carry out the preparation of a healthy meal, based on my practical knowledge.	I can <b>carry out the</b> <b>preparation of a healthy</b> <b>meal independently,</b> based on my practical knowledge.	I can <b>carry out the</b> <b>preparation of a healthy</b> <b>meal independently,</b> based on my practical knowledge, and explain what makes the meal healthy.
Comments	1	I		I

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HEC9.5 I can demonstrate knowledge of a range of specific techniques involved in food preparation.	I can demonstrate knowledge of <b>a few</b> specific cooking techniques, respecting <b>several of the co-</b> <b>constructed criteria.</b>	I can demonstrate knowledge of a several specific cooking techniques, respecting almost all of the co- constructed criteria.	I can demonstrate knowledge of a range specific cooking techniques, respecting almost all of the co- constructed criteria.	I can demonstrate knowledge of <b>a wide range</b> specific cooking techniques, respecting <b>all</b> of the co-constructed criteria.		
Comments	<u>.</u>	<u>.</u>		<u>.</u>		