



# Condobolin High School



## Notification of an Assessment Task

**Name and Type of Task: Food Trends**

**Year OR Stage: Stage 5**

**Subject: Food Technology**

**Task Number: 2**

**Date Issued:**

**Food 1 – Tuesday 20<sup>th</sup> August 2024**

**Food 2 – Tuesday 20<sup>th</sup> August 2024**

**Date Due:**

**Food 1 – Period 3, Tuesday 3<sup>rd</sup> September 2024**

**Food 2 – Period 5, Tuesday 3<sup>rd</sup> September 2024**

**Total Marks: 15**

**Weighting: 40%**

**Class Teacher/s: Chloe Wadsworth**

**Head Teacher: Timothy Small**

***Submission Instructions – complete practical in allocated period***

### ***Task Context:***

This term in class you have been learning about food trends. In this assessment task you will demonstrate your understanding of food processing and preparation and hygienic handling of food to ensure a safe and appealing product.

### ***Syllabus Content:***

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product

FT5-5 applies appropriate methods of food processing, preparation and storage

### ***Task Description:***

In the practical lesson allocated using the attached recipe, you are to prepare and present a chicken stir fry. You are to present your dish applying the research you have conducted throughout the unit. You can bring additional ingredients for garnishes, props, lighting or table settings.

You will be required to:

- Apply appropriate methods of food processing, preparation and storage (5 marks)
- Demonstrates hygienic food handling practices (5 marks)
- Construct an appealing product (5 marks)

### ***Criteria for Assessing Learning:***

You will be assessed on your ability to:

- Prepare and process food
- Use hygienic food handling practices
- Present an appealing product

### ***Key Verbs:***

*Apply: use, utilise, employ to a particular situation*

*Demonstrate: show by example*

*Construct: make; build; put together items*

**Marking Guidelines:****Prepare and process foods**

Description	Marks
Student: <ul style="list-style-type: none"><li>Applies all appropriate methods of food processing, preparation and storage throughout the entire practical experience</li></ul>	5
Student: <ul style="list-style-type: none"><li>Applies most appropriate methods of food processing, preparation and storage throughout most of the practical experience</li></ul>	4
Student: <ul style="list-style-type: none"><li>Applies some appropriate methods of food processing, preparation and storage throughout some of the practical experience</li></ul>	3
Student: <ul style="list-style-type: none"><li>Applies few appropriate methods of food processing, preparation and storage throughout the practical experience</li></ul>	2
Student: <ul style="list-style-type: none"><li>Applies limited methods of food processing, preparation and storage throughout the practical experience</li></ul>	1

**Use hygienic food handling practices**

Description	Marks
Student: <ul style="list-style-type: none"><li>Demonstrates all aspects of hygienic food handling practices throughout the entire practical</li></ul>	5
Student: <ul style="list-style-type: none"><li>Demonstrates most aspects of hygienic food handling practices throughout most of the practical experience</li></ul>	4
Student: <ul style="list-style-type: none"><li>Demonstrates some aspects of hygienic food handling practices during some of the practical experience</li></ul>	3
Student: <ul style="list-style-type: none"><li>Demonstrates few aspects of hygienic food handling practices during the practical experience</li></ul>	2
Student: <ul style="list-style-type: none"><li>Demonstrates limited aspects of hygienic food handling practices during the practical experience</li></ul>	1

## Present an appealing product

Description	Marks
Student: <ul style="list-style-type: none"><li data-bbox="118 293 1086 322">• All components of the product are presented in a way which increase appeal</li></ul>	5
Student: <ul style="list-style-type: none"><li data-bbox="118 432 1118 461">• Most components of the product are presented in a way which increase appeal</li></ul>	4
Student: <ul style="list-style-type: none"><li data-bbox="118 568 1123 598">• Some components of the product are presented in a way which increase appeal</li></ul>	3
Student: <ul style="list-style-type: none"><li data-bbox="118 705 1112 734">• Few components of the product are presented in a way which increase appeal</li></ul>	2
Student: <ul style="list-style-type: none"><li data-bbox="118 842 1145 871">• Limited components of the product are presented in a way which increase appeal</li></ul>	1