



# Condobolin High School



## Notification of an Assessment Task

**Name and Type of Task: Researching & planning portfolio**

**Subject: Technology Mandatory**

**Task Number: 2**

**Date Issued:**

**Date Due: Week 4, term 4**

**Total Marks: 40 marks**

**Weighting: 50%**

**Class Teacher/s - Mrs B Small & Mrs K Thomas**

**Head Teacher: Mr T Small**

**Submission Instructions – Students please submit your completed task to your classroom teacher by the end of the class lesson on the due date. You may submit your task on paper or via google classroom.**

### **Task Context:**

This semester you have been learning about the methods of producing food and fibre in Australia covering a range of systems including different techniques used in these systems. You have been learning about practices for hygienically preparing and cooking nutritious meals using raw produce for healthy eating.

In this task, you will research the production of fruit, vegetables and animals products in Australia and the nutritional benefits of them. You will also design, make and evaluate a hamburger.

### **Course Outcomes:**

**TE4-2DP** - plans and manages the production of designed solutions

**TE4-3DP** - selects and safely applies a broad range of tools, materials and processes in the production of quality projects

**TE4-5AG** - investigates how food and fibre are produced in managed environments

**TE4-6FO** - explains how the characteristics and properties of food determine preparation techniques for healthy eating

### **Task Description:**

#### **Part A (12 marks)**

**Describe the production and management of one plant product and one animal product in Australia.**

Your description for each should include information such as:

- Where it is grown in Australia
- What time of year it is grown in Australia
- How long it takes to grow till it is ready to eat
- How much is produced in Australia
- How much is eaten/consumed in Australia
- What nutrients it provides the body
- A picture of the raw product and a picture of the processed product

#### **Part B (10 marks)**

**You have been asked to plan and prepare, as a sample, a hamburger that could be sold in the local cafe. The Cafe has received some bad publicity lately that their food is not healthy and with the increase in childhood obesity the owners are wanting to address the issue.**

**The hamburger must be a nutritious meal for a teenager, considering the Australian food standards that indicate the nutritional requirements for a teenager. The hamburger must include at least, 3 serves of vegetables or fruit, 1 serve grains/cereals, 1 serve of protein and 1 serve of dairy. The hamburger must appeal to teenagers between the ages of 12 to 17. You may also want to consider a diverse range of cultural or dietary considerations.**

**The sample hamburger must be prepared, presented and your workspace cleaned up in 60 minutes. You need to work in a safe and hygienic manner and use the correct tools and equipment for your task.**

You are required to present a proposal for a hamburger which will satisfy the requirements of the design brief above. In your proposal you need to include an explanation as to why you have included each ingredient.

### **Part C (10 marks)**

#### **Make your hamburger (in class during week 2 or 3, term 4)**

Follow your hamburger design and make your hamburger in class demonstrating the following:

- Hygienic practices
- Safety in the kitchen
- Following a procedure
- Safe and clean work area
- Presentation of the final product

### **Part D (8 marks)**

#### **Evaluate your hamburger**

After making and eating your hamburger you need to complete an evaluation of your hamburger.

Make a judgement as to how you met the predetermined criteria from the design brief.

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

You will be assessed on your ability to:

- Research and describe the production and management of vegetables, fruits and animal products in Australia
- Design a nutritious meal for teenagers
- Use safe and hygienic practices when preparing the hamburger in the kitchen
- Evaluate the design, production and quality of your hamburger against the design brief

#### **Key Verbs:**

**Outline** – sketch in general terms, indicate the main features of

**Describe** – provide characteristics and features

**Explain** – provide the why and/or how

**Evaluate** – make a judgement based on criteria; determine the value of

**Hamburger Assessment Task**

**Name** \_\_\_\_\_

**Part A Plant product** \_\_\_\_\_

Where is it grown in Australia?

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What time of year is it grown in Australia?

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How long does it take to grow until it is ready to eat?

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How much is produced in Australia?

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How much is eaten/ consumed in Australia?

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What nutrients does it provides the body?

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Use the above information to:

Describe the production and management of one vegetable

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Part A Animal product (meat, eggs, milk) \_\_\_\_\_

Where is it grown in Australia?

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What time of year is it grown in Australia?

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How long does it take to grow until it is ready to eat?

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How much is produced in Australia?

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How much is eaten/ consumed in Australia?

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What nutrients does it provides the body?

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**Use the above information to:**

**Describe the production and management of one animal product**

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**Part B (10 Marks)**

**Design a hamburger to be made in class (need to be made, eaten and cleaned up within 1 hour) and explain why it is a healthy meal.**

Your hamburger must include a minimum of:

- 1 serves grain/ cereals
- 3 serves vegetables/ fruits
- 1 serve lean meat/ protein
- 1 serve of dairy

***Hamburger Ingredient List***

1 serve grain/ cereals

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- 3 serves fruit/ vegetables

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- 1 serve lean meat

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- 1 serve dairy

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- Other ingredients required

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Explain why this hamburger is a nutritious meal for a teenager. (1 paragraph)

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**Part E (5 Marks)**

**Evaluate your hamburger (1 paragraph)**

After making and eating your hamburger you need to complete an evaluation of your hamburger.

Did it?

- Meet the design brief?
- Was it easy to make, eat and clean up within the time limit?
- Did it taste good?
- What changes would you make next time?

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