



GEORGES RIVER COLLEGE PEAKHURST CAMPUS
TAS Faculty
NOTIFICATION OF ASSESSMENT TASK

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| Year: 9 | Subject: Food Technology |
| Date due: | |
| Weighting: 25% | Task Number: 2 |
| Topic: Food Trends | |
| Syllabus outcomes: <ul style="list-style-type: none">● FTLS-5 -Gathers and uses information from a variety of sources● FTLS-6 - Uses a variety of communication techniques● FTLS-8- Uses appropriate equipment and techniques in making a variety of food items | |
| Assessment criteria: <p>In your answer/s you will be assessed on how well you:</p> <ul style="list-style-type: none">● Comprehensively answer all questions and complete all practical tasks.● Trivial attempts will be counted as a non-attempt and may result in an official warning letter being issued | |

Note: This task is part of your formal assessment in this subject. Tasks not submitted on the due date may receive a deduction of 20% per day for up to five days. You will have to provide appropriate documentation such as a medical certificate or parent letter to support your appeal. This will need to be presented to the Head Teacher TAS on the morning of the first day you are back at school.

Important:

Plagiarism is unacceptable in all forms. Students found to be plagiarising will receive zero. All information must be in your own words and a bibliography must be included at the end of your task. Copying and pasting from any source is considered to be plagiarism. If you are caught plagiarising, you will have to redo the task in order to meet the syllabus requirements. **Plagiarism** - 'the imitation or use of another's ideas and manner of expressing them to be passed off as one's own.' *Source: Macquarie Concise Dictionary – 3rd Ed.*

Task Information

Food Art Challenge

Design Situation

A recent trend on social media is to post Food Art photographs.

Food Art is used in advertising, in artwork, in food displays and food catering as well as in the home such as for special occasions such as baby showers and even when plating food. For instance, children love to eat food that is displayed in an interesting and fun way.

Design brief/ Requirements

During your practical lesson:

Create and photograph an edible food art display for a child.

You also need to -

Document your design process on this design folio.

The following ingredients can be provided by the school, other ingredients and props you must bring from home:

Sliced white bread eggs sultanas' cloves toothpicks white plates sliced cheese black olives

Note - foods such as fruits, vegetables, pancakes, rice crackers and jelly are very suitable for decorating.

Remember keep your costs down as some fruits such as blueberries and raspberries can be expensive.



Produce a collage/ mood board of 10 possible ideas

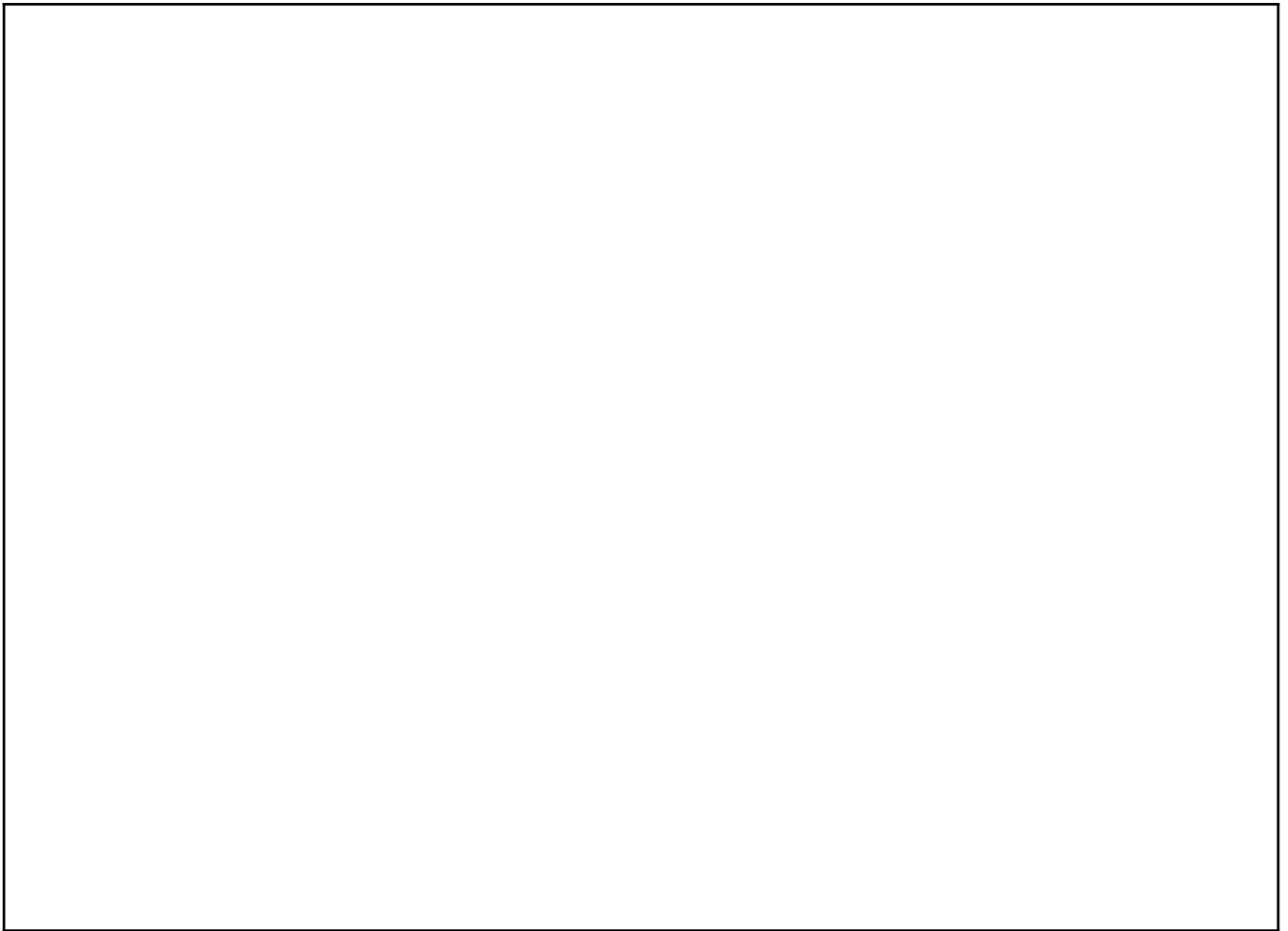
Give examples of where food is art used in our society:

/5



Design Idea 1

Design Idea 2



| Design 1 | | |
|-----------------|--|--|
| Design 2 | | |

Which design have you decided to make and give reasons why?



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|---|--------------------------------------|
| Ingredients – (include quantities) | Equipment and Props /8 |
|---|--------------------------------------|

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| List any other resources you may utilise e.g. YouTube clips, Facebook pages, Google Images, Pinterest etc. /1 |
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| What do you need to do to work safely and hygienically on the task? /5 |
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Write the steps to produce your food art.

/10

Remember to start each step with and **adjective or adverb** and include graphics if it helps your explanation.






Title of Food Art (name your food art)

Steps:

How did you feel you went in your display?

/3

Tick the appropriate box on the hedonic scale for your thought of your product

| Hedonic scale | Like a lot  | Like a little  | Neutral  | Dislike a little  | Dislike a lot  |
|---------------------------|---|--|---|---|--|
| Overall appearance | | | | | |
| Time management | | | | | |
| Skill level | | | | | |

Assess your work:

/5

*Did your design change from your original idea? How and why or why did it not change
What did you do well in the task? What could you have done better? What would you
change if you did it again?*

**What did you learn from the task? How might you implement what you have learnt from
the task into your future food preparation?**

/3

Feedback:

Total: /80

PART 2: Practical

Name:

-Prepare your food art design at home.

-Either video your process or take a photo of the end product and upload it with your theory assignment.

Marking Criteria-**Practical Component**

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| <ul style="list-style-type: none"> ● Food art is superior and meets the design brief in an outstanding manner. ● Food art demonstrates a degree of difficulty which is completed in an outstanding manner. ● Student demonstrates very highly developed time management and completes all processes within the time frame independently. ● Correct techniques used at all times to produce superior food art. | <p style="text-align: center;">A</p> <p style="text-align: center;">40-34</p> |
| <ul style="list-style-type: none"> ● Food art is of high quality and is visually appealing. The food art meets the design brief. ● Food art has a degree of difficulty evident which is completed to a high standard. ● Demonstrates developed time management skills and completes all processes within the time frame independently. ● Correct techniques used most of the time to produce a quality food art. | <p style="text-align: center;">B</p> <p style="text-align: center;">33-26</p> |
| <ul style="list-style-type: none"> ● Food art is of good quality but may not be visually appealing. ● Food art meets design brief/addresses most of the criteria. ● Food art has some degree of difficulty which is attempted to a sound standard. Some improvements could be made. Some assistance is required. ● Demonstrates sound time management skills and completes all processes within the time frame, however, some may be rushed. ● Correct techniques are used most of the time to produce a satisfactory food art. | <p style="text-align: center;">C</p> <p style="text-align: center;">25-18</p> |
| <ul style="list-style-type: none"> ● Food art is not a quality product and is not visually appealing. ● Food art may not meet all or any of the design brief criteria. ● Food art has limited degree of difficulty. ● Student demonstrates basic time management skills and does not complete all the processes within the time frame. Some assistance may be required. ● Few correct techniques used some of the time. ● | <p style="text-align: center;">D</p> <p style="text-align: center;">17-10</p> |
| <ul style="list-style-type: none"> ● Student demonstrates very poor organisation and preparation skills. ● Food art does not meet design brief criteria and is incomplete. ● Food art does not represent any degree of difficulty in relation to task. ● Demonstrates limited time management skills and completes very few processes within the time frame. Some assistance may be required. ● Very little techniques were demonstrated. | <p style="text-align: center;">E</p> <p style="text-align: center;">9-0</p> |

Feedback: