



GEORGES RIVER COLLEGE PEAKHURST CAMPUS
TAS Faculty
NOTIFICATION OF ASSESSMENT TASK

Year: 9 Date due: Week 9 Friday 25th March by 5pm via your Google classroom Seidel - 9FTY1 - Seidel/Milis - 9FTz2 - Tzoumas - 9FTz1 - Willis/Milis - 9FTXY - Testa - 9FTY2 -	Subject: Food Technology Time allowed: 2 weeks
Weighting: 25%	Task Number: 1
Topic: Food for Special Occasions	
Syllabus outcomes: FT5-7 justifies food choices by analyzing the factors that influence eating habits. FT5-8 collects, evaluates and applies information from a variety of sources. FT5-9 communicates ideas and information using a range of media and appropriate terminology. FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes.	
Assessment criteria: In your answer/s you will be assessed on how well you: <ul style="list-style-type: none"> ● Thoroughly and extensively prepare your proposal for your special occasion. ● Reflect an understanding of the event, menu planning, costing of food and catering of guests needs. ● Relevant and clear links to the theme of the special occasion. ● Menu is detailed and relevant using the appropriate layout and terminology. ● Research from a variety of sources. ● Comprehensively sketch your chosen cake design options. ● Appropriately complete your time plan. ● Produce your final practical product. (cake) 	

Task Information:

In this unit students have been studying content from the Food for Special Occasions focus area. They have examined a variety of food service and catering operations, and the production and preparation of foods for special occasions. Students have learnt about many planning considerations and recipe development, whilst undertaking a range of practical food preparation experiences relating to special occasions.

Complete an appropriate time management

Plagiarism is unacceptable in all forms. Students found to be plagiarising will receive zero marks. All work must be put into your own words. Cutting and pasting from any source is considered a form of plagiarism. If you are caught plagiarising, you will redo the PowerPoint to meet the syllabus requirements and receive zero.

IMPORTANT: This task is part of your formal assessment for this subject. Tasks not submitted on the due date may receive a mark 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 Head Teacher TAS on the morning of the first day you are back at school.

Task Requirements:

Prepare a proposal for catering a special occasion of your choice.

PART A – Proposal and Menu Plan (10%)

1. Using a variety of sources, create a detailed **profile** of the special occasion. The proposal should include the following:

- Name of occasion
- Time of year
- Time of day
- Party theme
- Number of guests
- Age and gender of guests
- Food preferences and health considerations
- Length of the function
- Time available to prepare food
- Overall budget and cost per person
- Venue
- Number of people available to prepare food
- Facilities available to prepare and cook food
- Design an invitation for the occasion (maximum size: A4)

/20

2. Plan a suitable menu for your special occasion using appropriate layout and terminology. Your menu should include the following categories; starters, lunch, desserts, beverages.

/10

- a) Select **one** food item on your menu. Word process the recipe using the correct procedural text format.

/6

- b) Calculate the total cost of the recipe for **all guests** as well as the cost **per person**.

/4

3. **Justify** why you have chosen the food on the menu and how it suits the theme and occasion.

/5

PART B – Practical Cooking Task (10%)

You will have the opportunity to express your creativity by designing, producing and decorating a celebratory cake for your special occasion. You have the option to bake the cake at home or purchase a pre-made cake. Please note, **all** decorating must be done during your practical lesson in class time, Week 8 - Term 1.

In order to produce your cake, you will need to complete the following:

1. Draw THREE annotated (labelled) sketches of THREE ideas for your cake. These must be coloured in. /15
2. **Identify** your final design and explain *why* you have selected this design /5
3. List extra lollies/requirements to be purchased /5
4. Create a time management plan for the production of your cake (given a 1-hour time allowance) /10

Constraints:

- Work individually
- Supply own cake – brought to school ready to decorate
- Supply lollies and any other requirements for decoration
- Complete in 1 lesson

Students will need to think about the following during the practical lesson:

- ✓ Cake is a **quality** product and is **visually appealing**.
- ✓ **Practical** completed in the **timeframe** (1 Period).
- ✓ **Correct techniques** used to produce a **quality** product.
- ✓ **All safety** and **hygiene** issues have been addressed during preparation.

Marking Criteria

PART A

Questions 1 – 3 | Proposal and Menu Plan

<ul style="list-style-type: none"> ● The proposal is comprehensive and reflects an extensive understanding of event and menu planning, costing of food and catering for the needs of guests ● A comprehensive and detailed explanation of why the foods on the menu were chosen is presented ● Relevant and clear links to the theme of the special occasion are made and justified ● Menu is highly detailed and relevant using appropriate layout and terminology ● Detailed research has been collected and applied from a wide variety of sources ● Extensively evaluated the entire process and provides critical analysis 	<p>45 – 38</p> <p>A</p>
<ul style="list-style-type: none"> ● The proposal is complete and reflects a thorough understanding of event and menu planning, costing of food and catering for the needs of guests ● A thorough explanation of why the foods on the menu were chosen is presented ● Relevant links to the theme of the special occasion are made, but not well justified ● Menu is detailed and relevant using appropriate layout and terminology ● Research has been collected and applied from a variety of sources ● Thoroughly evaluated the entire process and provides detailed analysis 	<p>37 – 29</p> <p>B</p>
<ul style="list-style-type: none"> ● The proposal is complete and reflects a sound understanding of event and menu planning, costing of food and catering for the needs of guests ● An adequate explanation of why the foods on the menu were chosen is present ● Some clear links to the theme of the special occasion are made, but not well justified ● Menu shows adequate detail and uses some appropriate layout and terminology ● Research has been collected and applied from some sources ● Evaluates most of the process and provides an analysis 	<p>28 – 20</p> <p>C</p>
<ul style="list-style-type: none"> ● The proposal reflects a basic understanding of event and menu planning, costing of food and catering for the needs of guests ● A limited explanation of why the foods on the menu were chosen is presented ● Few links to the theme of the special occasion are made ● Menu shows limited details and uses little appropriate terminology and an unordered layout ● Research has been collected from a few sources, but not well applied ● Evaluates some of the process and provides a basic analysis 	<p>19 – 11</p> <p>D</p>

<ul style="list-style-type: none"> ● The proposal reflects a very limited understanding of event and menu planning, costing of food and catering for the needs of guests ● Very few links to the theme of the special occasion are made ● No justification evident ● Menu shows very limited detail and uses very little appropriate terminology and an unordered layout ● Research has been collected from very few sources, but not applied ● Very basic evaluation of the process and displays no analysis ● No proposal or evaluation evident 	<p>10 – 0</p> <p>E</p>
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Marking Criteria

PART B

Questions 1 – 4 | Theory Component of Practical

<ul style="list-style-type: none"> ● Three sketches have been completed to an outstanding standard, including appropriate, specified annotations ● Clearly identifies the chosen sketch and comprehensively justifies why it has been chosen for the special occasion ● Comprehensive list of all decorations included ● Time management plan relevant to the cake decorating task and clearly identifies all matters considered from start to finish in a one hour time slot 	<p>35 - 30</p> <p>A</p>
<ul style="list-style-type: none"> ● Three sketches been completed to a high standard, including appropriate, specified annotations ● Clearly identifies the chosen sketch and gives a detailed justified as to why it has been chosen for the special occasion ● Comprehensive list of decorations included ● Time management plan relevant to cake decorating task and identifies all matters considered from start to finish in a one hour time slot 	<p>29 – 25</p> <p>B</p>
<ul style="list-style-type: none"> ● Three sketches completed to a satisfactory standard, including appropriate annotations ● Identifies the chosen sketch and gives a clear justification as to why it has been chosen for the special occasion ● List of all decorations included ● Time management plan appropriate to cake decorating task and identifies most matters required from start to finish 	<p>24 – 19</p> <p>C</p>
<ul style="list-style-type: none"> ● Two – three sketches completed to a basic standard, including some annotations ● Identifies the chosen sketch and gives a basic justification as to why it has been chosen for the special occasion ● Lists some of the decorations included ● Time management plan competed to a basic standard, identifying some requirements from start to finish 	<p>18 – 11</p> <p>D</p>

<ul style="list-style-type: none"> • Less than two sketches completed to a limited standard, with some annotation • Identifies the chosen sketch with little to no justification • Some decorations listed • Time management plan completed to a limited standard, showing few requirements from start to finish 	<p>10 – 0</p> <p>E</p>
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Marking Criteria

PART B

Practical Component

<ul style="list-style-type: none"> • Cake is a superior product and is very visually appealing. Student demonstrates extensive organizational and preparation skills in decorating • Demonstrates very highly developed time management skills and completes all processes within the time frame • Correct techniques used at all times to produce a superior product • All safety and hygiene issues addressed during preparation, cooking and cleaning 	<p>40 - 34</p> <p>A</p>
<ul style="list-style-type: none"> • Cake is a quality product and is visually appealing. Student demonstrates well developed organizational and preparation skills in decorating • Demonstrates developed time management skills and completes all processes within the time frame • Correct techniques used most the time to produce a quality product • Most safety and hygiene issues addressed during preparation, cooking and cleaning 	<p>33 - 26</p> <p>B</p>
<ul style="list-style-type: none"> • Cake is a quality product but not visually appealing. Student demonstrates sound organizational and preparation skills • Demonstrates sound time management skills and completes all processes within the time frame, however some are rushed • Correct techniques used some of the time to produce a satisfactory product • Some safety and hygiene issues addressed during preparation, cooking or cleaning 	<p>25 - 18</p> <p>C</p>
<ul style="list-style-type: none"> • Cake is not a quality product and is not visually appealing. Student demonstrates basic organization and preparation skills • Demonstrates basic time management skills and does not completed all processes with the time frame • Few correct techniques used some of the time • Few safety and hygiene issues addressed during preparation, cooking or cleaning 	<p>17 - 10</p> <p>D</p>

<ul style="list-style-type: none">● Student demonstrates very poor organization and preparation skills, therefore practical task● Demonstrates limited time management skills and completed few processes within the time frame● Very little techniques were used● Safety and hygiene were not addressed during preparation, cooking or cleaning	9 - 0 E
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Overall Total: /120

Feedback:
