



# Georges River College – Peakhurst Campus

## Assessment Task 2

|   |                                 |
|---|---------------------------------|
| <b>Year:</b> 10                           | <b>Subject:</b> Food Technology |
| <b>Date due:</b><br>Theory-<br>Practical- | <b>Time Allowed:</b> 2 weeks    |
| <b>Weighting:</b> 25%                     | <b>Task Number:</b> 2           |

**Topic:** Food Service and Catering

**Syllabus outcomes:**

- e FTS-1 demonstrates hygienic handling of food to ensure a safe and appealing product
- e FTS-2 identifies, assesses and manages the risks of injury and HS issues associated with the handling of food
- e FTS-4 accounts for changes to the properties of food which occur during food processing, preparation and storage
- e FTS-5 applies appropriate methods of food processing, preparation and storage
- e FTS-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes

**Assessment criteria:**

In your answer/s you will be assessed on how well you:

- „ Thoroughly research, prepare and present your nutritional findings of your chosen case study
- „ Demonstrate an extensive understanding of appropriate food choices reflected in your Meal Plan
- „ Follow the provided template to submit your task
- „ Use appropriate food technology terminology throughout your task
- „ Produce an appropriate meal prepared in class, taken from your research and developed Meal Plan.

**Specific Content Dot Points**

- Investigate a variety of menus from a range of food service and catering operations
- Develop or modify a recipe for use in large - scale catering
- Design, plan and prepare appealing food items appropriate for catering for small or large sale functions, applying principles of food preservation and storage
- Explore menu - planning considerations, for example:
  - Scale of function
  - Type of function
  - Facilities, staff, time, finance

**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 be given a zero mark Failure to complete this task may affect the award of the ROSA If you are sick 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.

## KEY TERMS

**Account:** Account for: state reasons for, report on. Give an account of narrate a series of events or transactions

**Apply:** Use, utilise, employ in a particular situation

**Demonstrate:** Show by example

**Describe:** Provide characteristics and features

**Evaluate:** Make a judgement based on criteria; determine the value of

**Investigate:** Plan, inquire into and draw conclusions about

**Identify:** Recognise and name

**Justify:** Support an argument or conclusion.

**Outline:** Sketch in general terms; indicate the main features of

*Annotate: add notes to (a text or diagram) giving explanation or comment.*

Welcome

YumTown Pop-Up Eatery

*YumTown is a Pop-Up Eatery which is made up of food trucks, converted shipping container restaurants, markets, live music and entertainment. Every kind of cuisine you can imagine can be found here and it is a foodie hotspot on most weekends.*

Your task is to **create a plan for a Pop-Up restaurant** that will occupy one of the vacant spots in YumTown.

To achieve a successful plan, you will need to complete the following (you may use the scaffold provided)

1. **Investigate** and collect three menus from food trucks or 'pop-up' restaurants.  
Paste them into the document. /9  
Evaluate each menu on the following criteria:
  - What facilities (equipment) would be required to serve the items on the menu? /3
  - What are the staffing requirements for the menu? /3
  - Are the meals on the menu affordable or expensive? /6
3. Develop your Pop-Up restaurant plan:
  - Name and **describe** your restaurant /5
  - Design how you would like the restaurant to look using the templates to assist your design. /10
  - Present your design professionally and *annotate* it demonstrating features /10
  - Design a dish that could be served in your restaurant.
    - *Annotate* your dish so it is clear what the ingredients are and justify why you have added them to the dish. /10
    - Recipe Modification: Design the recipe for your dish, multiplied to serve 20 and divided to serve 2. /12
    - Submit your food order sheet by the due date. /2
5. Food can change during preparation and storage. **Outline** how you will ensure your dish is safe for consumption and **account** why this precaution is necessary. /8
6. Include a bibliography written in APA style. /2

**PART A TOTAL: /70**

Part B: YumTown Pop-Up Practical

**PART B TOTAL: /30**

In the assessment practical you will create the dish you designed. You will need to:

- Select appropriate equipment and techniques for cooking your dish. /6
- Demonstrate safe and hygienic work practices including using PPE. /10
- Ensure your dish is presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. /14

# Food Order sheet

Please fill in and submit by required date. Total cost should not be more than \$4.00

Class: \_\_\_\_\_

Teacher: \_\_\_\_\_

Required: \_\_\_\_\_

| Type     | Ingredient | Exact Quantity | Unit price | Cost   |
|----------|------------|----------------|------------|--------|
| Example: | Spaghetti  | 100g           | \$1.70     | \$0.34 |
|          |            |                |            |        |
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|          |            | Total          |            |        |

Special requests/requirements:

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Teacher's Confirmation: YES or NO

|   |  |
|---|--|
| Assessment Task      Food Service and Catering<br><br><b>Welcome to YumTown Pop-Up Eatery</b> | Student Name: _____<br>Class: _____ Teacher: _____ |
|---|--|

*Welcome to YumTown Pop-Up Eatery*

| <i>Outcomes and specific dot points</i>  |  |   |  |   |  |
|--|--|---|--|---|--|
| <i>Circle mark earned ,,,,</i>   | 9  | 8-7   | 6 - 5  | 4-2   | 1 - 0  |
| <p>◦investigate a variety of menus from a range of food service and catering operations</p> <p><b>1. Investigate and collect three menus from food trucks or 'mobile' restaurants. Paste them into the document.</b></p>   | <ul style="list-style-type: none"> <li>- Menus included from 3 foodtrucks or 'Pop-Up' restaurants.</li> <li>- Mobile restaurant named and geographic location included.</li> <li>-Image/s of the mobile restaurants included.</li> <li>- Menu/image has been cited correctly to APA standard.</li> </ul>   | <ul style="list-style-type: none"> <li>-Menus included from 3 foodtrucks or 'Pop-Up' restaurants.</li> <li>- Mobile restaurant named and/or geographic location included.</li> <li>- Image/s of the mobile restaurants included.</li> <li>- Menu/image source have been included.</li> </ul>  | <ul style="list-style-type: none"> <li>- Menus included from 2 to 3 food trucks or 'Pop-Up' restaurants.</li> <li>- Mobile restaurant named or geographic location included.</li> <li>- Image/s of the mobile restaurants included.</li> </ul>   | <ul style="list-style-type: none"> <li>- Menus included from 1 to 2 food trucks or 'Pop-Up' restaurants.</li> <li>- Mobile restaurant named.</li> <li>- Image/s of the mobile restaurant included for 1 to 2 of the menus.</li> </ul>   | <ul style="list-style-type: none"> <li>-Incomplete information or ideas submitted.</li> <li>- Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul> |
| <i>Circle mark earned ,iI,</i>   | 12 - 11  | 10 - 9  | 8 - 6  | 5-3   | 2-0  |
| <p>◦explore menu-planning considerations</p> <p><b>2. Evaluate each menu on the following:</b></p> <ul style="list-style-type: none"> <li>-What facilities would be required?</li> <li>-What are the staffing requirements for the menu?</li> <li>-Are the meals on the menu affordable or expensive?</li> </ul> | <ul style="list-style-type: none"> <li>- All 3 menus have been evaluated and a clear judgement has been included on the facilities that would be required. Equipment suggested is highly relevant to the menu.</li> <li>- Correct suggestions for the types of staff who may be employed by the restaurant included for all 3 menus.</li> <li>-A value judgement has been provided on the affordability</li> </ul> | <ul style="list-style-type: none"> <li>- All 3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is used in the industry and may be used in 1-3 of the menus.</li> <li>- Mostly correct suggestions for the types of staff who may be employed by the restaurant included for all 3 menus.</li> <li>-A value judgement has</li> </ul> | <ul style="list-style-type: none"> <li>- 2-3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1-2 of the menus.</li> <li>- Suggestions for the types of staff who may be employed by the restaurant included for 1-2 menus.</li> <li>- A judgement has been provided on the affordability of the menu items.</li> </ul> | <ul style="list-style-type: none"> <li>- 1-2 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1 of the menus.</li> <li style="text-align: center;"><b>OR</b></li> <li>- Suggestions for the types of staff who may be employed by the restaurant correctly included for at least 1 menu.</li> <li style="text-align: center;"><b>OR</b></li> <li>- A judgement has been provided on the</li> </ul> | <ul style="list-style-type: none"> <li>-Incomplete information or ideas submitted.</li> <li>- Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul> |

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|  | of the menu items with consideration of the cost of ingredients and staff requirements.<br><i>Clear comprehension of menu-planning considerations has been demonstrated.</i>   | been provided on the affordability of the menu items with consideration of the cost of ingredients and/or staff requirements.   |   | affordability of the menu items.   |  |
| <i>Circle mark earned-#</i>  | 5  | 4   | 3   | 2  | 1 - 0  |
| o design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage<br><br><b>3. Develop your Pop-Up restaurant plan:</b><br>- Name and describe your restaurant | - Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants.<br><br>- Description of the mobile restaurant includes 3+ features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant. | - Restaurant name is provided and demonstrates use of imagination.<br><br>- Description of the mobile restaurant includes 2-3 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant. | - Restaurant name is provided.<br><br>- Description of the mobile restaurant includes 1-2 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant. | - Restaurant name is provided.<br><br>- Mobile restaurant food served listed.  | -Incomplete information or ideas submitted.<br><br>- Further feedback can be obtained from teacher or check assignment for written feedback. |
| <i>Circle mark earned</i>  | 10 - 9   | 8-7   | 6-5   | 4-3  | 2-0  |
| - Design how you would like the restaurant to look using the templates to assist your design.<br><br>- Annotate your design to demonstrate features.   | - Restaurant design is innovative and has been finished with an outstanding level of detail.<br>-At least 8 annotations included demonstrating the features and why they've been included.   | - Restaurant design has been finished with a high level of detail.<br><br>- At least 6 annotations included demonstrating the features and why they've been included.   | - Restaurant design has been finished with a satisfactory level of detail.<br><br>- At least 4 annotations demonstrating the features and why they've been included.  | - Restaurant design has been included.<br><br>- At least 2 annotations demonstrating the features and why they've been included. | -Incomplete information or ideas submitted.<br><br>- Further feedback can be obtained from teacher or check assignment for written feedback. |

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| <b>Circle mark earned</b> <i>siJ,</i>   | 10 - 9  | <b>8-7</b>   | <b>6-5</b>  | 4-3   | 2 -0   |
| 4. <b>Design a dish that could be served in your restaurant.</b><br><br>- <b>Annotate your dish so it is clear what the ingredients are and justify why you have included them in the dish.</b>                             | - Dish design is innovative and suitable for a Pop-Up restaurant.<br><br>- Annotations are provided for all ingredients. Each ingredient has been correctly identified.<br><br>-A clear and comprehensive justification supports each ingredient and its inclusion in the dish.   | - Dish design is suitable for a Pop-Up restaurant.<br><br>- Annotations are provided for most ingredients. Each ingredient has been correctly identified.<br><br>- Correct justifications have been provided at a high quality for $\frac{3}{4}$ of the ingredients. | - Dish design is provided at a satisfactory level.<br><br>- Annotations are provided for some ingredients.<br><br>- Justifications have been provided at a sound quality for at least $\frac{1}{2}$ of the ingredients.   | - Dish design is provided.<br><br>- Annotations are provided for some ingredients.<br><br>-Justifications have been provided for some ingredients.  | -Incomplete information or ideas submitted.  |
| <b>Circle mark earned</b> <i>siJ,</i>   | <b>14 -12</b>   | <b>11 - 9</b>  | <b>8-7</b>  | <b>6-4</b>  | <b>3-0</b>   |
| • develop or modify a recipe for use in large-scale catering, for example:<br>- ingredients<br>- method<br><br><b>Recipe Modification : Design the recipe for your dish, multiplied to serve 20 and divided to serve 2.</b> | - Recipe has been developed and modified correctly to serve 20 people.<br><br>- Calculations are correct and conversions are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier.<br><br>- Modification of the recipe to serve 2 is included and is correct.<br>- Food order is correct and submitted on time and falls within the \$4.00 budget. | - Recipe has been developed and modified to serve 20 people with 1-2 small errors.<br><br>- Modification of the recipe to serve 2 is included and is correct.<br><br>- Food order is correct and submitted on time and falls within the \$4.00 budget.               | - Recipe has been developed and modified to serve 20 people with over 5 small errors.<br><br><b>OR</b><br>- Modification of the recipe to serve 2 is included with 2 or more errors.<br><br>- Food order is correct and submitted on time and falls within the \$4.00 budget. | - Recipe has been developed and modified to serve 20 people with numerous errors causing the recipe to be unable to be used.<br><br><b>OR</b><br>- Modification of the recipe to serve 2 is included with 5 or more errors causing the recipe to be unable to be used.<br><br><b>OR</b><br>- Food order is submitted late or is over the \$4.00 budget. | -Incomplete information or ideas submitted.<br><br>- Further feedback can be obtained from teacher or check assignment for written feedback. |
| <b>Circle mark earned</b> <i>siJ,</i>   | <b>8</b>  | <b>7 - 6</b>   | <b>5-4</b>  | <b>3-2</b>  | <b>1 - 0</b>   |
| > accounts for changes to the properties of food which occur during food processing, preparation  | - Clear evidence of comprehension of how food changes during preparation and storage applied.   | - Reference made to how food changes during preparation and storage provided   | - Identification of how food changes during preparation provided.   | - Identification of how food changes during preparation provided.<br><br><b>OR</b>  | -Incomplete information or ideas submitted.  |

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| <p>and storage<br/><b>FTS-4</b></p> <ul style="list-style-type: none"> <li>design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage (ACTDEK047 AC TDEK052)</li> </ul> <p><b>5. Food can change during preparation and storage. Outline how you will ensure your dish is safe for consumption and account why this precaution is necessary,</b></p> | <ul style="list-style-type: none"> <li>Outline for preparation of dish includes features such as consideration of food danger zone, covering food to prevent contamination and safety and hygiene in detail.</li> <li>Reasons for precautions are provided with clarity. Student has suggested reasons such as government regulations, safety and hygiene expectations or health.</li> <li>Plans for how the food will be served from the Pop-Up venue are included and reflect current industry practices.</li> </ul> | <p>within outline for preparation of dish.</p> <ul style="list-style-type: none"> <li>Considerations such as adherence to food danger zone rules, covering food to prevent contamination and safety and hygiene referred to.</li> <li>Reasons for precautions are provided such as government regulations, safety and hygiene expectations or health.</li> </ul> | <ul style="list-style-type: none"> <li>Outline of preparation considerations provided at a sound level.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>Reasons for precautions are provided with reference to government regulations, safety and hygiene expectations or health.</li> </ul> | <ul style="list-style-type: none"> <li>Outline of food safety precautions provided.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>Reasons for precautions listed without clarity.</li> </ul> | <ul style="list-style-type: none"> <li>Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul> |
| <p><i>Circle mark earned</i></p>  | <p><b>2</b></p>  | <p><b>1.5</b></p>  | <p><b>1</b></p>   | <p><b>0.5</b></p>   | <p><b>0</b></p>   |
| <p><b>Bibliography</b></p>  | <ul style="list-style-type: none"> <li>Demonstrates extensive evidence of collection of information from a wide range of sources in a correctly formatted bibliography in APA style.</li> </ul>  | <ul style="list-style-type: none"> <li>Demonstrates clear evidence of information in well formatted bibliography with less than 2 mistakes.</li> </ul>   | <ul style="list-style-type: none"> <li>Demonstrates some evidence of information collection in formatted bibliography with less than 3 mistakes.</li> </ul>   | <ul style="list-style-type: none"> <li>An attempt to construct a bibliography was made though it is incorrectly formatted.</li> </ul>   | <ul style="list-style-type: none"> <li>Incomplete and incorrect bibliography submitted.</li> </ul>  |

**OUTCOMES**

- > demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1
- > identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food FT5-2
- > applies appropriate methods of food processing, preparation and storage **FTS-5**
- > selects and employs appropriate techniques and equipment for a variety of food-specific purposes **FT5-10**

**SPECIFIC CONTENT DOT POINTS**

- " demonstrate appropriate selection of equipment and techniques used in food preparation
- :
- " demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP0S0)
  - personal hygiene
  - food safety, e.g. the food danger zone, cross-contamination
  - safe work practices
  - use of PPE

**PRACTICAL ASSESSMENT**

- Select appropriate equipment and techniques for cooking your dish. /6
- Demonstrate safe and hygienic work practices including using PPE. /10
- Ensure your dish is presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. /14

Positive aspects:

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Needs improvement:

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|-----------------|-------------|
| PART A:         | /70         |
| PART B:         | /30         |
| <b>Combined</b> | <b>/100</b> |
| <br>            |             |
| Rank:           | /           |
| Total           | /25 %       |



| B  |              | Up  |                  |                     |   |                             |                             |   |            |
|----|--------------|-----|------------------|---------------------|---|-----------------------------|-----------------------------|---|------------|
|    |              | PPE | Personal Hygiene | Safe work practices | Appropriate use of equipment and techniques | Food Danger Zone considered | Cross contamination avoided | Presented and stored in a manner suitable for a Pop-Up restaurant | Total Mark |
|    | <b>MARKS</b> | /3  | /3               | /4                  | /6  | /4                          | /4                          | /6  | <b>/30</b> |
| 1  |              |     |                  |                     |   |                             |                             |   |            |
| 2  |              |     |                  |                     |   |                             |                             |   |            |
| 3  |              |     |                  |                     |   |                             |                             |   |            |
| 4  |              |     |                  |                     |   |                             |                             |   |            |
| 5  |              |     |                  |                     |   |                             |                             |   |            |
| 6  |              |     |                  |                     |   |                             |                             |   |            |
| 7  |              |     |                  |                     |   |                             |                             |   |            |
| 8  |              |     |                  |                     |   |                             |                             |   |            |
| 9  |              |     |                  |                     |   |                             |                             |   |            |
| 10 |              |     |                  |                     |   |                             |                             |   |            |
| 11 |              |     |                  |                     |   |                             |                             |   |            |
| 12 |              |     |                  |                     |   |                             |                             |   |            |
| 13 |              |     |                  |                     |   |                             |                             |   |            |
| 14 |              |     |                  |                     |   |                             |                             |   |            |
| 15 |              |     |                  |                     |   |                             |                             |   |            |
| 16 |              |     |                  |                     |   |                             |                             |   |            |
| 17 |              |     |                  |                     |   |                             |                             |   |            |
| 18 |              |     |                  |                     |   |                             |                             |   |            |
| 19 |              |     |                  |                     |   |                             |                             |   |            |
| 20 |              |     |                  |                     |   |                             |                             |   |            |
| 21 |              |     |                  |                     |   |                             |                             |   |            |
| 22 |              |     |                  |                     |   |                             |                             |   |            |
| 23 |              |     |                  |                     |   |                             |                             |   |            |
| 24 |              |     |                  |                     |   |                             |                             |   |            |
|    |              |     |                  |                     |   |                             |                             |   |            |