

MANILLA CENTRAL SCHOOL - ASSESSMENT TASK NOTIFICATION 2023

STAGE 4 TECHNOLOGY MANDATORY (FOOD)

Teacher: Mrs D. Jones

Task Number: 3 Notification Date: Thursday 27th April 2023 (T2, W1)

Weighting: 50%

Design folio due: Monday 29th May 2023 (T2, W6) in class



OUTCOMES ASSESSED

TE4-1DP	designs, communicates and evaluates design ideas and creative solutions to authentic problems or opportunities
TE4-6FO	explains how the characteristics and properties of food determine preparation techniques for healthy eating

TASK DESCRIPTION

Use the design process to plan and evaluate a nutritious dish to suit a group within society.

TASK INSTRUCTIONS

- Complete all activities in the design folio (we will work through this together as a class).
- After your practical assessment (Assessment task 2) complete the Evaluation in your design folio and submit completed folio in class (Monday 29th May 2023).

Teacher's signature: _____

Mrs D Jones

Head Teacher's signature: _____

Miss A Nott

Deputy Principal's Signature: _____

Mrs A Lawrence

MARKING CRITERIA			Excellent (5)	High (4)	Sound (3)	Basic (2)	Limited (1)	Non Attempt (0)	Your Mark
Design Folio (Outcomes TE4-1DP & TE4-6FO)			Teacher to indicate with ✓						/5
Analysis of the brief									
Research & planning									
Idea generation									
Final idea									
Testing & evaluating									
TOTAL			25						
Task rank		Cumulative rank							
Additional feedback:									
Teacher Signature: _____					Date: _____				

DESIGN FOLIO

&

PRACTICAL
ASSESSMENT

Design brief

Plan, prepare, present and evaluate a nutritious dish to suit a group within society, for example:

- Vegetarians
- Gluten intolerant.

Analysis of the brief

Re-write the design brief in your own words (What do you have to do?)

Identifying and defining

Define “nutritious dish”

Researching and planning

There are multiple food guides that exist to help us to select nutritious foods. Research and list below the food guides that are commonly used by Australians.

Select one of these guides and use the space below to explain the main principles (draw a diagram if appropriate)

According to your research, nutritious dishes should include which ingredients?

Brainstorm some groups within society that have specific nutrient needs

Vegetarians
Gluten intolerant

Choose one (1) of the groups you've listed above that you'd like to plan a meal for.

What are their specific nutrient needs? What do you need to consider when planning a meal?

Idea Generation

Come up with three (3) dishes that you could make for your selected group.
For each dish, complete a PMI (Plus, Minus, Interesting).

Dish 1 - _____

P –

M –

I –

Dish 2 - _____

P –

M –

I –

Dish 3 - _____

P –

M –

I –

Final Idea

From your design ideas choose which dish you'd like to prepare in class.

Is this dish nutritious?

☐

Does the dish suit your chosen group's specific needs?

☐

Can you prepare and present this dish within a double period?

☐

On the next page, write or glue in a copy of a recipe for your dish.

Final Idea – Recipe

Submit a copy of your recipe to your teacher by Tuesday 9th May 2023.

Producing and implementing

You will prepare and present your chosen dish in our scheduled practical assessment time on Thursday 25th May 2023 (Term 2, Week 5).

You will be marked on:

- Equipment
- Hygiene
- Time management/technique
- Finished product

Testing and evaluating

After participating in the practical assessment, complete the following questions:

What went well with the practical assessment?

What didn't go well?

If I were to do the assessment again, what could I do better next time?

Turn back to page 3 to the *Analysis of design brief*. Do you believe that you did everything the brief asked of you? Give reasons for your answer.
