

MANILLA CENTRAL SCHOOL - ASSESSMENT TASK NOTIFICATION 2023

Stage 5 Food Technology – D. Jones

Task Number: 3

Notification Date: Monday 21st August 2023 (T3, W6)

Weight: 15%

Assessment date: Friday 8th September 2023 (T3, W8)



NEW PRODUCT DEVELOPMENT & MARKETING

OUTCOMES ASSESSED

FT5-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes
FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes

TASK DESCRIPTION

Task 3: Create a dessert in class

On **Friday 8th September periods 1 & 2** you will have the opportunity to create either a cake OR mousse OR biscuit base for your dessert innovation (designed in Assessment task 4). The recipes for these base desserts are on the following page.

You will then finish your dessert in the literary style you have chosen. We will provide basic supplies that are available in our pantry but you may have to bring ingredients if we don't stock them.

Submit your recipe to Mrs Jones by **Tuesday 29th August** and you will be told what will be supplied for you and what you will need to bring.

You are welcome to bring whatever you would like from home to compliment your design and help it match your literature source. You can also bring any plates etc. and props of your choice.

You will be required to take photographs of your dessert so you can gain market approval from your peers.

An evaluation of your dessert will also need to be submitted.

Recipes:

Chocolate Mousse

- 50g good quality dark chocolate
- 15g butter
- 1 egg, separated
- 65ml cream
- 1/2 tbsp. caster sugar

Method:

1. Melt chocolate and butter in a heatproof bowl over a simmering saucepan of water. Stir until all melted and smooth. Set aside.
2. Whip the cream until soft peaks form.
3. In a separate bowl, whisk the egg whites with clean beaters until soft peaks form.
4. Sprinkle on caster sugar and whisk until mixture is thick and the sugar has dissolved.
5. Stir the egg yolks into the chocolate mixture, then fold through the cream and then the whipped egg whites.
6. Spoon into individual small bowl, cup or glass
7. Refrigerate for at least three hours.

Basic Cake

- 1 egg
- 65 g butter softened
- ½ Cup sugar
- 1 Cup self-raising flour
- 1/3 Cup milk
- ½ tsp vanilla essence

Method:

1. Preheat oven 180°C. Combine all ingredients in a small bowl of an electric mixer.
2. Beat on low speed until blended, then beat on high speed for 3 minutes.
3. Grease a tin, and line the base with greaseproof paper.
4. Pour mixture into tin and bake for 15-20 minutes.
5. Let cool and remove from tin and wrap in gladwrap- include your name.

Vanilla Biscuits

- 100g unsalted butter
- ½ tsp vanilla essence
- ¼ C caster sugar
- 1 C plain flour
- ¼ tsp baking powder
- ¼ tsp ground cinnamon (optional)
- 1 egg lightly beaten

Method:

1. Preheat the oven to 180°C. Beat the butter and vanilla essence until creamy. Add the sugar and beat well.
2. Fold in the flour, sifted with the baking powder and cinnamon. Add the beaten egg and mix to combine. Form the dough into a ball, flatten into a disk and chill, wrapped in cling wrap for about 15 minutes.
3. Halve the dough and, one at a time, roll out on a floured board and cut into 4–5 cm rounds. Re-roll the scraps once. Using a cutter, cut out biscuits into desired shapes. Place on baking trays (covered with baking paper), allowing a little room for spreading.
4. Bake for 8–10 minutes or until lightly golden. Remove from the oven and allow to cool on a wire rack. Store in airtight container.

TASK INSTRUCTIONS

- Marking criteria will be outlined in the design and development process scaffold provided.

Teacher's signature: _____

Mrs D Jones

Head Teacher's signature: _____

Miss A Nott

Deputy Principal's signature: _____

Mrs A Lawrence

MARKING CRITERIA

Task Total

Task Rank

Cumulative Rank

Feedback:

Teacher Signature: _____

Date: _____