MANILLA CENTRAL SCHOOL - ASSESSMENT TASK NOTIFICATION 2023

Stage 5 FOOD TECHNOLOGY - D. Jones

Task Number: 1 **Notification Date:** Thursday 9th March 2023 (Term 1, Week 7)

Weight: 15% Assessment Date: Thursday 23rd March 2023 (Term 1, Week 9) – During Period 5 and 6

Food in Australia – Practical Assessment

OUTCOMES ASSESSED

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product

FT5-5 applies appropriate methods of food processing, preparation and storage

TASK DESCRIPTION

In groups of two (2), plan, prepare and present the recipe Milo whoopie pies with peppermint gum filling.

You will be given a double lesson to prepare and present the dish (periods 5 & 6, Thursday 23rd March 2023).

TASK INSTRUCTIONS

You will be marked on:

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

To receive full marks, students should:

Equipment

Bring fully enclosed leather shoes and a container.

Hygiene

Tie long hair up, correctly wear an apron, wash hands when necessary, remove any jewellery, and use hygienic practices throughout the whole practical.

Time management/organisation

Complete the preparation, cooking and presentation of the dish within the allocated double period, be efficient in their work practices, complete the task independently, and come to the assessment prepared with utensil list and a plan for presentation.

Finished product

Present the dish using thoughtful and creative presentation techniques that are appealing to the eye.

Prior to the assessment:

- Write a utensil list to use on the day of the assessment
- READ THE RECIPE!!

Teacher's signature:	 Mrs D Jones
Head Teacher's signature:	 Miss A Nott
Deputy Principal's signature:	 Mrs A Lawrence

MARKING CRITERIA	Marks possible
 Student brings all required equipment Demonstrates hygienic handling of food at all times Student uses appropriate methods of food preparation AND manages time efficiently Presents an appealing food product that is creatively presented 	25 – 30
 Student brings either shoes OR container Demonstrates hygienic handling of food at most times Student uses correct methods of food preparation AND has reasonably good time management Presents an appealing food product 	19 – 24
 Sometimes displays unhygienic practices Needs assistance with some food preparation techniques OR exceeds time Presents food product to a good standard 	13 – 18
 Often displays unhygienic practices Student needs lots of assistance with food preparation techniques AND is inefficient with time management Presents food product to a satisfactory standard 	7 – 12
 Displays no regard for hygiene Student uses incorrect or inappropriate food preparation methods AND well exceeds time Presents a product that is unappealing 	1-6
Did not participate in practical assessment	0
Task Mark Cumulative Rank	
Feedback:	
Teacher Signature: Date:	