

# MANILLA CENTRAL SCHOOL - ASSESSMENT TASK NOTIFICATION 2024

## STAGE 5 FOOD TECHNOLOGY D. JONES

**Task Number:** 2

**Notification Date:** Friday 5<sup>th</sup> April 2024 (T1, W10)

**Weight:** 25%

**Assessment date:** Week 5 Term 2, as per exam timetable



# Food Selection & Health

## 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 *Assessment task 1* you designed a one-day meal plan suited to a specific stage of the lifecycle.

For *Assessment task 2*, pair up with someone else in the class and select one dish from either of your menus. You will then be required to prepare the dish in class.

You will prepare your dish during the scheduled time in the Junior Examination Period, see the exam timetable.

**Submit your recipe/food order to your teacher by 3:20pm Friday 17<sup>th</sup> May 2024.**

## TASK INSTRUCTIONS

Choose a dish you know you can prepare in a double period.

Marks will be allocated against:

- Equipment
- Time Management/Technique
- Hygiene
- Final product

You will also complete an evaluation following the practical assessment stating what went well, what didn't go well, and what could be improved upon next time you cook.

Teacher's signature: \_\_\_\_\_

Mrs D Jones

Head Teacher's signature: \_\_\_\_\_

Miss A Nott

Deputy Principal's signature: \_\_\_\_\_

Mrs R Ferguson

MARKING GUIDELINES				Marks
<ul style="list-style-type: none"> <li>• Student brings all required equipment</li> <li>• Student uses appropriate methods of food preparation AND manages time efficiently</li> <li>• Demonstrates hygienic handling of food at all times</li> <li>• Prepares an interesting and appealing food product</li> <li>• Critically evaluates food solutions, suggesting improvements</li> </ul>				21-25
<ul style="list-style-type: none"> <li>• One piece of equipment missing</li> <li>• Student uses correct methods of food preparation AND has reasonably good time management</li> <li>• Demonstrates hygienic handling of food at most times</li> <li>• Prepares an appealing food product</li> <li>• Evaluates food solutions in detail</li> </ul>				16-20
<ul style="list-style-type: none"> <li>• Two pieces of equipment missing</li> <li>• Needs assistance with some food preparation techniques OR exceeds time</li> <li>• Sometimes displays unhygienic practices</li> <li>• Prepares a food product to a good standard</li> <li>• Partially evaluates food solutions</li> </ul>				11-15
<ul style="list-style-type: none"> <li>• Three pieces of equipment missing</li> <li>• Students needs lots of assistance with food preparation techniques AND is inefficient with time management</li> <li>• Often displays unhygienic practices</li> <li>• Prepares a food product to a satisfactory standard</li> <li>• States what went well OR what didn't go well during assessment</li> </ul>				6-10
<ul style="list-style-type: none"> <li>• Four pieces of equipment missing</li> <li>• Student uses incorrect or inappropriate food preparation methods AND well exceeds time</li> <li>• Displays no regard for hygiene</li> <li>• Prepares a food product that is unappealing</li> <li>• Poorly evaluates food solutions</li> </ul>				1-5
<ul style="list-style-type: none"> <li>• Did not participate in practical assessment</li> </ul>				0
<b>Task Total</b>		<b>Task Rank</b>		<b>Cumulative Rank</b>
<b>Feedback:</b>				
<b>Teacher Signature:</b> _____			<b>Date:</b> _____	