

STAGE 5 - 2024
FOOD TECHNOLOGY
D. JONES



Task Number: 4 **Notification Date: Monday 23rd September 2024 (T3,W10)**
Weight: 15% **Assessment Date: W2, T4 as per examination timetable**

FOOD EQUITY

OUTCOMES ASSESSED

FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes

TASK DESCRIPTION

In pairs, create a muesli bar that could be sold in the school canteen to raise money to support a charity of your choice.

Add extra ingredients to individualise your muesli bar and make your muesli bar stand out from the rest.

Basic Muesli Bar recipe:

- 1/3 cup honey
- 1/8 cup brown sugar
- 25g butter
- 1 ½ cups untoasted muesli or rolled oats
- ¼ sultanas
- 1/8 cup sunflower seeds
- 1/8 cup pumpkin seeds
- ¼ teaspoon ground cinnamon

Method:

- Preheat oven to 180°C. Grease and line the base and long sides of a slice pan.
- Combine the honey, sugar and butter in a saucepan over medium heat. Cook, stirring for 5 minutes or until butter melts and sugar dissolves.
- Bring to the boil and cook for 2 minutes or until syrup thickens slightly.
- Remove from heat. Combine the muesli, sultanas, sunflower seeds, pumpkin seeds and cinnamon in a large bowl.
- Pour over the hot syrup and stir to combine.
- Spoon into pan and press gently with the back of a spoon.
- Bake in oven for 20 minutes or until golden brown and crisp. Remove from oven and set aside in the pan to cool completely. Cut into rectangles to serve.

TASK INSTRUCTIONS

Muesli bar recipes must be submitted to Mrs Jones by **Tuesday 15th October 2024** (T4, W1).

During the practical you will be assessed on:

- ✓ Equipment
- ✓ Hygiene and safety
- ✓ Quality of finished product
- ✓ The unique nature of your bar and whether it will be appetising to canteen customers

Teacher's signature:

Mrs D Jones

Head Teacher's signature:

Miss A Nott

Deputy Principal's signature:

Mrs R Ferguson

ASSESSMENT CRITERIA		Possible Mark	Your Mark
<ul style="list-style-type: none"> • Student brings all required equipment • Demonstrates hygienic and safe handling of food at all times • Prepares an interesting and appealing food product • Creates a highly unique product suited to the brief 	17 - 20		
<ul style="list-style-type: none"> • One piece of equipment missing • Demonstrates hygienic and safe handling of food at most times • Prepares an appealing food product • Creates a unique product mostly suited to the brief 	13 - 16		
<ul style="list-style-type: none"> • Two pieces of equipment missing • Sometimes displays unhygienic OR unsafe practices • Prepares a food product to a good standard • Creates a product that is not creative or unique 	10 - 12		
<ul style="list-style-type: none"> • Three pieces of equipment missing • Often displays unhygienic OR unsafe practices • Prepares a food product to a satisfactory standard • Uses basic recipe with one addition 	6 - 9		
<ul style="list-style-type: none"> • Four pieces of equipment missing • Displays no regard for hygiene or safety • Prepares a food product that is unappealing • Uses basic recipe with no additions 	1 - 5		
<ul style="list-style-type: none"> • Did not participate in practical assessment 	0		
Task Total		Task Rank	
		Cumulative Rank	
Feedback:			
Teacher Signature: _____		Date: _____	