

Pendle Hill High School

Assessment Task Cover Sheet

Faculty/Subject:	Food Technology	Assessment Task No:	1
Year:	11	Assessment weighting:	30%
Date Given:	5 th March 2020	Due date and time:	Food Order –Period 3 19 th March 2020 Practical and Written Report – Period 3&4 26 th March 2020
Student name:		Teacher:	Mrs Prants

Submission Instructions

- The task must be completed by the due date. Hard copies must be handed to your regular classroom teacher during school hours and signed for.
- Email submissions must be sent to the following email account: elizabeth.prants@det.nsw.edu.au
- Assignments received after **3:15pm** on the due date will be classed as a late submission, unless an alternate time is stated on the assessment cover sheet.
- Students must attend school and all scheduled classes on the due date of the assessment. See assessment handbook for details.

Absence/Late Submission

Late submission:

- For students in Years 11 and 12, the penalty is zero for work submitted after the due date and time. An immediate N award warning letter will be mailed to parents.
- For students in Years 7, 8, 9 and 10 the penalty is 20% of total mark per day (not marks scored). The penalty includes weekend and public holidays. This will result in an N award warning letter being mailed to parents for Year 9 and 10 students.

Absence:

- **Year 11 -12** - you are required to complete and submit to the front office an **Assessment Appeal form** within 48 hours of returning to school.
- **Year 7 -10** - if you are absent from school on the day the task is to be completed, you are required on your return to school to provide a medical certificate or other documentation to the front office and your class teacher.
- Failure to provide adequate documentation will result in late submission penalties being applied.

Student Confirmation - please tick

- This is all my own work. I have referenced any work used from other sources and have not plagiarised the work of others. I understand that plagiarised work will receive zero marks and an N award warning letter.
- I have attached a complete bibliography - where appropriate.
- I have kept a copy of my assignment.

Student Signature: _____

Assessment Task Receipt

Students are to complete before handing in. Teacher signs the receipt that must be kept by the student.

Student Name: _____ Subject: _____

Task No: _____ Due Date: ____/____/____ Date submitted: ____/____/____

Student Signature: _____ Teacher Signature: _____

SYLLABUS OUTCOMES TO BE ASSESSED

- P1.1 **Identifies** and discusses a range of historical and contemporary factors which influence the availability of particular foods.
- P1.2 **Accounts** for individual and group selection patterns in terms of physiological, psychological, social and economic factors.
- P3.2 **Presents** ideas in written, graphic and oral form using computer software where appropriate.
- P4.1 Selects appropriate equipment, **applies** suitable techniques and utilises safe and hygienic practices when handling food.
- P4.2 **Plans**, prepares and presents foods which reflect a range of influences on food selection.

DIRECTIVES TO BE ASSESSED

- Identifies** - Recognize and name
- Accounts** - State reasons for, report on
- Presents** - Formally introduce
- Applies** - Use, utilise, employ in a particular situation
- Plans** - An intention or decision about what one is going to do

TASK DESCRIPTION

Section 1 – Written Report

Account for the food selection patterns of your family with regards to physiological, psychological social and economic factors.

Present a written report using computer software that includes:

- **Identify** 4 evening meals eaten by your family within a week.
- For each meal **account** for its food selection. You must include one meal that addresses *physiological* factors, one that addresses *psychological* factors, one that addresses *social* factors and one that addresses *economic* factors.
- Select *one* of the meals in your report. **Identify** the changes that have occurred historically in the meal's preparation and the contemporary factors that have influenced the meal's availability.

Section 2 – Practical and Food Order

Mr and Mrs Smith have two children. One girl aged 12 and one boy 4. Mrs Smith is a stay at home mum and Mr Smith gets home from work at 5pm each night. Their daughter has soccer training and needs to leave at

6.30pm. They always eat their dinner together as a family. Mrs Smith only has 40 minutes to prepare the family meal and make sure that it is nutritious for her children.

You need to **plan**, prepare and present a meal that would suit the physiological, psychological, social and economic factors of the Smith family. In your meal preparation you need to select appropriate equipment, **apply** suitable techniques to prepare the meal and utilise safe and hygienic practices when handling food.

ASSESSMENT CRITERIA – STUDENT CHECKLIST

You will be assessed on your ability to :

- Select a total of 4 evening meals eaten by your family
- 1 meal relates to 5 physiological factors
- 1 meal relates to 4 psychological factors
- 1 meal relates to 5 social factors
- 1 meal relates to 4 economic factors
- Select 1 meal and identify the changes that have occurred in its preparation and current availability
- Chose a meal to prepare in class for the Smith family
- Ensure the meal only takes 40 minutes to prepare
- Submit a food order (recipe) by the due date (quantity for one person)
- Compile a list of appropriate equipment to be used to prepare the meal.
- Revise safe and hygienic food handling techniques in preparation for the chosen meal
- Select suitable techniques for the food preparation for the chosen meal.
- A **comprehensive** response has a lot of detail to support its reason. For example.
Social – employment: My Mum works until 5pm and then takes 50 minutes to drive home from the city and at times traffic makes her late so we have a prepared meal on these nights as my sister has gymnastics at 7pm and we are limited on the time we have to prepare and eat dinner.

MARKING GUIDELINES

Physiological Factors	Mark
Student comprehensively accounts for the food selection pattern of the chosen meal in terms of physiological factors with at least five of the following addressed: hunger, appetite, satiety, nutritional requirements- age, gender, activity level, size, health conditions, allergy	9-10
Student accounts in detail for the food selection pattern of the chosen meal in terms of physiological factors with at least five of the following addressed : hunger, appetite, satiety, nutritional requirements- age, gender, activity level, size, health conditions, allergy	7-8
Student soundly accounts for the food selection pattern of the chosen meal in terms of physiological factors with at least four of the following addressed: hunger, appetite, satiety, nutritional requirements- age, gender, activity level, size, health conditions, allergy	5-6
Student accounts for the food selection pattern of the chosen meal in terms of physiological factors with at least three of the following addressed: hunger, appetite, satiety, nutritional requirements- age, gender, activity level, size, health conditions, allergy	3-4
Student accounts for the food selection pattern of the chosen meal with limited reference to physiological factors.	1-2

MARKING GUIDELINES

Psychological Factors	Mark
Student comprehensively accounts for the food selection pattern of the chosen meal in terms of psychological factors with at least four of the following addressed: values, beliefs, habits, attitudes, emotions, experiences	7-8
Student soundly accounts for the food selection pattern of the chosen meal in terms of psychological factors with at least three of the following addressed: values, beliefs, habits, attitudes, emotions, experiences	5-6
Student accounts for the food selection pattern of the chosen meal in terms of psychological factors with at least two of the following addressed: values, beliefs, habits, attitudes, emotions, experiences	3-4
Student accounts for the food selection pattern of the chosen meal with limited reference to psychological factors.	1-2

Social Factors	Mark
Student comprehensively accounts for the food selection pattern of the chosen meal in terms of social factors with at least five of the following addressed: traditions and culture, employment, education, household structure, geographic location, interests, media	9-10
Student accounts in detail for the food selection pattern of the chosen meal in terms of social factors with at least five of the following addressed: traditions and culture, employment, education, household structure, geographic location, interests, media	7-8
Student soundly accounts for the food selection pattern of the chosen meal in terms of social factors with at least four of the following addressed: traditions and culture, employment, education, household structure, geographic location, interests, media	5-6
Student accounts for the food selection pattern of the chosen meal in terms of social factors with at least three of the following addressed: traditions and culture, employment, education, household structure, geographic location, interests, media	3-4
Student accounts for the food selection pattern of the chosen meal with limited reference to social factors.	1-2

Economic Factors	Mark
Student comprehensively accounts for the food selection pattern of the chosen meal in terms of economic factors with reference to each of the following: the market place, resource availability, occupation and finances	7-8
Student soundly accounts for the food selection pattern of the chosen meal in terms of economic factors with reference to each of the following: the market place, resource availability, occupation and finances	5-6
Student accounts for the food selection pattern of the chosen meal in terms of economic factors with reference to some of the following: the market place, resource availability, occupation and finances	3-4
Student accounts for the food selection pattern of the chosen meal with limited reference to economic factors.	1-2

MARKING GUIDELINES

Historical Changes	Mark
Student comprehensively identifies the historical changes in the selected meal preparation and changes in its current availability	4-5
Student soundly identifies the historical changes in the selected meal preparation and changes in its current availability	3-4
Student basically identifies the historical changes in the selected meal preparation and changes in its current availability	2
Student does not identify the historical changes in the selected meal preparation and changes in its current availability or does so in limited terms.	0-1

Food Order	Mark
Student comprehensively plans a meal in relation to food selection patterns and makes the recipe modification to serve one person	5
Student plans in detail a meal in relation to food selection patterns and makes the recipe modification to serve one person	4
Student soundly plans a meal in relation to food selection patterns and makes the recipe modification to serve one person	3
Student plans in basic detail a meal in relation to food selection patterns and makes the recipe modification to serve one person	2
Student plans in basic detail a meal in relation to food selection patterns and/or makes the recipe modification to serve one person	1

Practical	Mark
Student demonstrates the ability to apply extensive skills in food preparation and selection of equipment and always utilises safe and hygienic food handling practices.	12-14
Student demonstrates the ability to apply thorough skills in food preparation and selection of equipment and always utilises safe and hygienic food handling practices.	9-11
Student demonstrates the ability to apply sound skills in food preparation and selection of equipment and utilises safe and hygienic food practices.	6-8
Student demonstrates the ability to apply some skills in food preparation and selection of equipment and utilises safe and hygienic food practices	3-5
Student demonstrates the ability to apply basic skills in food preparation and selection of equipment. Food handling practices are not always safe and/or hygienic.	1-2

TOTAL MARK	/60
RANK ORDER	/10
AREAS OF STRENGTH	
AREAS FOR IMPROVEMENT	

