

Pendle Hill High School

Assessment Task Cover Sheet

Faculty/Subject:	Food Technology	Assessment Task No:	2
Year:	12	Assessment weighting:	25%
Date Given:	21st February 2020	Due date and time:	12 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: _____

Year 12 Food Technology
Food Manufacture

Syllabus outcomes to be assessed

- H1.1 Explains manufacturing processes and technologies used in the production of food products.
- H4.2 Applies principles of food preservation to extend the life of food and maintain safety.

Directives to be assessed

Identify	Recognise and name
Justify	Support an argument or conclusion
Outline	Sketch in general terms; indicate the main features of.
Compare	Show things are similar or different
Explain	Relate cause and effect; make the relationships between things evident: provide why and/or how
Describe	Provide characteristics and features
Evaluate	Make a judgement based on criteria: determine the value of
Apply	Use, utilise, employ in a particular situation

Task Description

This task will require you to examine a store bought frozen **apple pie** and conduct related research in order to complete the following questions.

Production and processing of food

1. **Identify** the raw materials needed to manufacture this product.
2. **Identify** and **justify** the use of food additives in this product.
3. **Present** a flow process chart which:
 - a. **Outlines** the steps that the raw materials go through to become a finished product.
 - b. **Identifies** the Critical Control Points.
4. In relation to a frozen apple pie, **compare** processing techniques, equipment, storage and distribution systems used in industry to those used domestically. **Present** in table form.

Food preservation

5. Apples are the key ingredient used in apple pies. **Explain** all possible causes of food spoilage and deterioration in relation to fresh apples.
6. Using canned apples is a convenient way to way make apple pies. **Describe** the process of canning apples and **outline** the preservation principles which apply.

Packaging

7. **Examine** the package from manufactured frozen apple pie.
 - a. **Outline** the function/s of the package.
 - b. **Evaluate** all materials used to package the product.
 - c. **Identify** on the package, all mandatory labelling requirements

Practical assessment

8. Using the recipe supplied, **prepare** a homemade apple pie in class, **applying** the principles of preservation and using safe and hygienic work practices.

Marking Criteria

Knowledge and understanding of course content.

5%

Knowledge and skills in designing, researching, analysing and evaluating

5%

CRITERIA	MARK /20
<ul style="list-style-type: none"> - All raw materials have been identified. - A clear justification is provided for all of the additives used in the product. - A flow process chart is accurately presented with all the steps that the raw materials go through to a finished product and all CCP's are identified. Correct symbols and format are used. - An extensive comparison of commercial and domestic production and processing is provided in table form. - An extensive explanation is provided for the all the possible causes of food spoilage and deterioration in relation to fresh apples. - An extensive description of the canning process is provided with an accurate outline of all the principles of preservation applicable. - An accurate outline is provided stating all the functions of the food package. - An extensive evaluation is provided as to why certain types of packaging materials are used. - All mandatory labelling requirements are identified on the package. 	18-20
<ul style="list-style-type: none"> - Most raw materials have been identified. - A clear justification is provided for most of the additives used in the product. - A flow process chart is accurately presented with most of the steps most/all CCP's identified. Correct symbols and format are used. - A thorough comparison of commercial and domestic production and processing is provided in table form. - A thorough explanation is provided for the possible causes of food spoilage and deterioration in relation to fresh apples. - A thorough description of the canning process is provided with an accurate outline of all/most of the principles of preservation. - An accurate outline is provided stating most functions of the food package. - A thorough evaluation is provided as to why certain types of packaging materials are used. - Majority of the mandatory labelling requirements are identified on the package. 	14-17
<ul style="list-style-type: none"> - Some of the raw materials have been identified. - A sound justification is provided as to why food additives found in the product are used. - A flow process chart is presented with the main steps that the raw materials go through to a finished product and some CCP's are identified. - A sound comparison of commercial and domestic production and processing is provided. - A sound explanation is provided for some of the possible causes of food spoilage and deterioration in relation to fresh apples. - An adequate description of the canning process is provided with a sound outline of some of the principles of preservation. - An outline is provided stating some of the functions of the food package. - A sound evaluation is provided as to why certain types of packaging materials are used. - Some mandatory labelling requirements are identified on the package. 	10-13
<ul style="list-style-type: none"> - Few raw materials have been identified. - Limited justification is provided as to why food additives found in the product are used. - A diagram is presented which attempt to outline the steps of production. - A basic comparison of commercial and domestic production and processing is provided. - A limited explanation is provided for possible causes of food spoilage and deterioration in relation to fresh apples. - A limited description of the canning process is provided with some reference to the principles of preservation applicable. - An outline is provided with some reference to functions of a food package. - A limited evaluation is provided as to why certain types of packaging material/s are used. - Few mandatory labelling requirements are identified on the package. 	6-9

- Very few raw materials have been identified.
- General information is provided about food additives.
- A drawing and/or descriptive words are used to identify production steps.
- General information is provided about commercial and/or domestic production and processing of the product.
- An elementary explanation is provided for the causes of food spoilage and deterioration in relation to fresh apples.
- General information is provided on the canning process.
- General information is provided on the functions of food packaging.
- An elementary evaluation is provided as to why certain types of packaging materials are used.
- Very few mandatory labelling requirements are identified on the package.

Skills in experimenting with and preparing food**15%**

CRITERIA	MARK /30
<ul style="list-style-type: none"> * Selects appropriate equipment and demonstrates a very high level of competence with its use. * Demonstrates a very high level of skill when applying appropriate techniques. * Demonstrates a very high level of personal and environmental hygiene when preparing food. * Implements safe work procedures to a very high standard when preparing food. * Demonstrates a very high level of skill when applying principles of food preservation to extend the life of food and maintain safety. 	27-30
<ul style="list-style-type: none"> * Selects appropriate equipment and demonstrates a high level of competence with its use. * Demonstrates a high level of skill when applying appropriate techniques. * Demonstrates a high level of personal and environmental hygiene when preparing food. * Implements safe work procedures to a high standard when preparing food. * Demonstrates a high level of skill when applying principles of food preservation to extend the life of food and maintain safety. 	21-26
<ul style="list-style-type: none"> * Selects appropriate equipment and demonstrates an adequate level of competence with its use. * Demonstrates an adequate level of skill when applying appropriate techniques. * Demonstrates an adequate level of personal and environmental hygiene when preparing food. * Implements safe work procedures to an adequate standard when preparing food. * Demonstrates an adequate level of skill when applying principles of food preservation to extend the life of food and maintain safety. 	15-20
<ul style="list-style-type: none"> * Selects appropriate equipment and demonstrates a basic level of competence with its use. * Demonstrates a basic level of skill when applying appropriate techniques. * Demonstrates a basic level of personal and environmental hygiene when preparing food. * Implements safe work procedures to basic standard when preparing food. * Demonstrates a basic level of skill when applying principles of food preservation to extend the life of food and maintain safety. 	9-14
<ul style="list-style-type: none"> * Selects appropriate equipment and demonstrates a limited level of competence with its use. * Demonstrates a limited level of skill when applying appropriate techniques. * Demonstrates a limited level of personal and environmental hygiene when preparing food. * Implements safe work procedures to a limited standard when preparing food. * Demonstrates a limited level of skill when applying principles of food preservation to extend the life of food and maintain safety. 	1-8

Total mark: /50**Assessment mark: /25****Rank Order /7****Areas of strength**

Areas for improvement:

Apple Pie

Ingredients

Pastry

1 1/3 C (200gm) self-raising flour
2/3 cup (27gm) icing sugar
85g cold butter, chopped coarsely
85ml milk, approximately
1 egg white
2 teaspoons caster sugar

Filling

1 kg green apples
60ml water
1 1/2 tablespoons brown sugar
1/2 teaspoon ground cinnamon

Utensils

Method

1. Sift flour and icing sugar together.
2. Rub in butter until resembles fine breadcrumbs.
3. Add enough milk, mixing until ingredients come together.
4. Knead dough on floured surface until smooth.
5. Enclose in plastic wrap, refrigerate while making filling.
6. Make filling
 - a. Peel, core and thinly slice apples.
 - b. Combine apples and the water in large saucepan, bring to the boil.
 - c. Reduce heat, simmer, covered about 5 minutes or until apples are tender.
 - d. Drain apples well, discard liquid.
 - e. Transfer apples to a large bowl, stir in sugar and cinnamon. Cool
7. Grease aluminium foil pie plate.
8. Roll two thirds of the pastry between sheets of baking paper until large enough to line dish.
9. Lift pastry into dish, trim edge. Refrigerate 20 minutes.
10. Preheat oven to 200°C/180°C fan-forced.
11. Brush pastry case all over with egg white. Spread filling into pastry case.
12. Roll out remaining pastry large enough to cover the pie; position over filling.
13. Pinch edges of pastry together. Brush pastry with egg white; sprinkle with caster sugar. Slash several holes in pastry.
14. Bake pie about 30 minutes. Stand 10 minutes before serving.