ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	HSC Exploring Early Childhood
Topic	Food and Nutrition
Class Teacher	H Lyons
Head Teacher	T Dray
Year	12
Date Given	8th May 2023
Date Due	29th May 2023
Weighting	35%

Learning Intention	Success Criteria
The purpose of this task is to learn: The importance of healthy feeding practices and their relationship to optimum development in the child.	**A successful task will demonstrate:** - Analyse the dietary needs of chosen age group - Ability to select a range of suitable recipes for chosen age group - Present with clear text, images/video in a logical sequence

Outcomes Assessed

1.3 examines the nature of different periods in childhood - infant, toddler, preschool and the early school years
1.5 examines the implications for growth and development when a child has special needs
6.1 demonstrates an understanding of decision-making processes

Assessment Outline

You are a parent of a child starting Kindergarten. You are responsible for preparing your child's lunch box.
1) For the five categories, select **one** recipe to include in the lunchbox. For each recipe chosen you need to be able to **explain** why this recipe would be appealing to school aged children (5 marks)
- Vegetarianism and natural foods
- Foods for packed lunches
- Snack foods
- Foods for special occasions: cultural and social aspects
- Food allergies (select an allergy that you are going to cater for)

2) For the chosen food allergy from question 1, **analyse** (using TWO credible sources) the implication of this food allergy on a young child and the preparation of food for individuals with the chosen allergy. (7 marks)
3) Using the recipes from question 1, compile a visually appealing recipe book including at least 5 recipes. (5 marks)
4) Prepare a shopping list with all ingredients and quantities for all of your recipes. (5 marks)
5) At home, prepare **one** of the recipes from your recipe book. Document the process to make the recipe, use video/photos to show this. (4 marks)
6) Include a Bibliography (3 marks)

Analyse	Identify components and the relationship between them; draw out and relate implications
Explain	Relate cause and effect; make the relationships between things evident; provide why and/or how
Identify	Recognise and name

<u>Non-completion of Task:</u>
If you know you are going to be away on the day that the task is due, you must make alternative arrangements with your teacher beforehand. If you are suddenly away on the day that the task is due, you must contact your teacher or Head Teacher on your return to school. Documentation will be required in both classes.

<u>Plagiarism:</u>
Plagiarism, the using of the work of others without acknowledgement will incur serious penalties and may result in zero award. Any cheating will also incur penalties.

Failure to follow the above procedures may result in a zero award. The policies and procedures that are outlined on the ROSA booklet will be followed regarding the non-completion of assessment tasks.

TASK SUBMISSION: All required components must be submitted via the Google Classroom by 9am on Monday 29th May 2023.

MARKING CRITERIA:

Mark	QUESTION ONE: Criteria
5	● Identifies a suitable recipe for each category listed ● Explains why the chosen recipe is suitable for school aged children ● Presents ideas in a clear and logical manner
4-3	● Identifies a recipe for each of the category listed ● Describes reasons why the recipe is suitable for school aged children ● Presents ideas in a clear and logical manner
2-1	● Lists recipes for each category **AND/OR** ● Sketches in general terms information about food suitable for school aged children

Mark	QUESTION TWO: Criteria
6-7	● Analyses (using two credible sources) the risk factors and consequences of the food allergy ● Explains management of the food allergy ● Presents ideas in a clear and logical manner
4-5	● Describes the risk factors and consequences of the food allergy ● Describes management of the food allergy ● Presents ideas in a clear and logical manner
1-3	● Sketches in general terms the risks factors of the food allergy AND/OR ● Sketches in general terms the consequences of the food allergy AND/OR ● Sketches in general terms the management of the food allergy

Mark	QUESTION THREE: Criteria
5	● Creates a visually appealing recipe book that includes ingredients list, method, images ● Includes all recipes identified in question 1
4-3	● Creates a visually appealing recipe book with at least an ingredient list, method or images ● Includes all recipes identified in question 1
2-1	● Recipe book contains some of the recipes listed in question 1 and may include an ingredient list, method or images

Mark	QUESTION FOUR: Criteria
5	● Creates a shopping list includes ingredients for all recipes, including quantities ● Presents list in a clear and logical manner
4-3	● Creates a list of ingredients or quantities ● Presents list in a clear and logical manner
2-1	● Lists some of the ingredients required, however not all recipes

Mark	QUESTION FIVE: Criteria
4	● Prepares and documents the process to make one of the recipes from the recipe book ● Clearly documents steps using visual aids and clear instructions ● Clear evidence that the process has been completed by the student
3	● Prepares and documents the process to make one of the recipes from the recipe book ● Some steps are documented using visual aids AND/OR clear instructions ● Clear evidence that the process has been completed by the student
2	● Prepares and documents the chosen recipe ● Presented with images and instructions that may be sourced from elsewhere ● No evidence of the preparation being completed by the student
1	● Includes some evidence of documenting the recipe process

Mark	QUESTION SIX: Criteria
3	● Bibliography used for all content (recipes, research, resources to complete shopping list) ● Correct bibliography format is used as shown in class ● Bibliography is presented in a logical manner, using many sources
2	● Bibliography used for some content (minimal sources) ● Correct bibliography format used as shown in class
1	● Includes sources, however correct format not used

FEEDBACK: