

# ORANGE HIGH SCHOOL

## ASSESSMENT TASK NOTIFICATION

Subject	Food Technology (Stage 5)
Topic	Food Product Development
Class Teachers	T. Nash, Y. Whitfield and L. Phillips
Head Teacher	D Wait
Year	10
<b>Date Given</b>	
Date Due	Practical Component Week92019
	Folio Component Due Week102019
Weighting	20%

#### **Assessment Outline**

You are required to design and produce a new food product. For this task you will be required to

- 1. Design and produce (cook) a food product
- 2. Present a folio that documents the development of your product using the steps in the design process. This will include:
  - an evaluation of your product
  - a plan for a suitable package
  - a promotional strategy for your product.

You will need to read the design brief given to you by your teacher and complete each section. You can present your responses in the booklet provided OR use the booklet as a draft for your folio documentation. Negotiate the presentation of your folio with your teacher.

#### **Outcomes Assessed**

- 5.2.3 applies appropriate methods of food processing, preparation and storage
- 5.3.2 justifies food choices by analyzing factors that influence food habits.
- 5.4.1 collects, evaluates and applies information from a variety of sources.

### **Marking Rubric:**

Mark Range	Criteria
86 -100	<ul> <li>Provides extensive evidence of use of design process to design, produce and evaluate new food product.</li> </ul>
	<ul> <li>Provides outstanding knowledge &amp; understanding of the product attributes and relationship to specific target markets.</li> </ul>
	<ul> <li>Provides outstanding knowledge &amp; understanding of food product development, expertly documented in folio format.</li> </ul>
	<ul> <li>Produces an outstanding food product suited to a specific target market.</li> </ul>
71 - 85	<ul> <li>Provides high level of evidence of use of design process to design, produce and evaluate new food product.</li> </ul>
	<ul> <li>Provides a high level of knowledge &amp; understanding of the product attributes and relationship to specific target markets.</li> </ul>
	<ul> <li>Provides a high level of knowledge &amp; understanding of food product development, accurately documented in folio format.</li> </ul>
	<ul> <li>Produces an outstanding food product suited to a specific target market.</li> </ul>
56 – 70	<ul> <li>Provides sound evidence of use of design process to design, produce and evaluate new food product.</li> </ul>
	<ul> <li>Provides sound knowledge &amp; understanding of the product attributes and relationship to specific target markets.</li> </ul>
	<ul> <li>Provides sound knowledge &amp; understanding of food product development, expertly documented in folio format.</li> </ul>
	<ul> <li>Produces a sound food product suited to a specific target market.</li> </ul>
40 - 55	<ul> <li>Provides basic evidence of use of design process to design, produce and evaluate new food product.</li> </ul>
	<ul> <li>Provides basic knowledge &amp; understanding of the product attributes and relationship to specific target markets.</li> </ul>
	<ul> <li>Provides basic knowledge &amp; understanding of food product development, expertly documented in folio format.</li> </ul>
	<ul> <li>Produces a basic food product suited to a specific target market.</li> </ul>
39 - 0	<ul> <li>Provides limited evidence of use of design process to design, produce and evaluate new food product.</li> </ul>
	<ul> <li>Provides limited knowledge &amp; understanding of the product attributes and relationship to specific target markets.</li> </ul>
	<ul> <li>Provides limited knowledge &amp; understanding of food product development, expertly documented in folio format.</li> </ul>
	<ul> <li>Produces a simple food product suited to a specific target market.</li> </ul>