



ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Celebrations
Class Teachers	C. Ryan, M.Hope, B. McGregor, K.Kharitos
Head Teacher	D Wait
Year	9
Date Given	Week 3 Term 3 2019
Date Due	Theory Week 7 Mon 2 nd Sept (Party planner pack) Practical Component Week 6 Fri 30 th Aug (decorating cake)
Weighting	20%

Task Description: You are a party planner. Your client has employed you to arrange a celebration for a group of people. They have asked you to create a theme and organise a menu and celebration cake. The celebration can be held indoors or outdoors. The client has given you a list of requirements when considering the menu. One guest has a food allergy and one guest is a vegetarian. You are to create a party plan pack and a cake. The budget must be realistic and affordable.

PART A: PARTY PLAN PACK which must include the following: (60 marks)

1. An explanation of the occasion and the theme for the cake. This will also include the number of guests (age – children or adults and gender). **5 marks**
2. Design an invitation for the celebration including location, time, dress, theme etc. **5 marks**
3. An itinerary for the day of the party including a detailed plan of preparation, setup, running of events during the celebration including times. **5 marks**
4. Design plans for the cake including sample images and a list of ingredients and equipment required. 3 pages- (1 page- collage of researched cake designs, 1-page labelled coloured final design, 1 page list of ingredients and equipment) **15 marks**
5. A workflow procedure of the preparation needed to produce the cake. Use the workflow template attached. **10 marks.**
6. A menu for the celebration (consider the nutritional considerations and allergies to be catered for. (1 page) **10 marks.**
7. Provide two recipes from your menu – one normal and one allergy free (1 page per recipe) **5 marks.**
8. Costing for the party – Itemised list and costing of food, decorations, cake, hiring costs e.g.; venue, entertainment etc. **5 marks**

PART B: PRACTICAL COMPONENT- Celebration Cake (20 marks)

Plan and prepare a celebration cake, utilising ingredients and using techniques to meet all aspects of the criteria.

Constraints: A maximum of 2 plain packet cakes, 1 batch of Vienna cream and food colouring will be provided.

Other requirements:

- You are to bring a cake board or a thick piece of cardboard covered in foil for your cake.
- You are responsible to bring a big enough container/box to take your cake home at the end of the day.
- You are responsible for providing your decorations for the cake eg; lollies, biscuits, ornaments etc.
- You can use your own cake pans if you want.

Submit your party plan pack in hard copy format in a display folder or binder.

Outcomes Assessed

5.5.2 – plan, prepares, presents and evaluates food solutions for specific purposes.

5.5.1 – selects and employs appropriate techniques and equipment for a variety of food specific purposes.

5.1.1 – demonstrates hygienic handling of food to ensure a safe and appealing product.

Marking Rubric: Part A Party Plan Pack /60

Mark Range	Criteria
55 - 60	<ul style="list-style-type: none">• Provides extensive explanation of the occasion and the theme of the cake, expertly documented in folio format.• Designs an outstanding invitation for the celebration including all relevant information• Provides a highly developed itinerary for the day of the party.• Provides a comprehensive design and plan for the cake demonstrating an extensive level of accuracy and detail.• Produces an outstanding menu for the party• Provides 2 menus that effectively caters for dietary requirements• Provides an extensive, itemised list with costing of food, and all requirements for party.
50 - 54	<ul style="list-style-type: none">• Provides thorough explanation of the occasion and the theme of the cake, documented in folio format.• Designs a high-quality invitation for the celebration including relevant information• Provides a well-developed itinerary for the day of the party.• Provides a coherent design and plan for the cake demonstrating a high level of accuracy and detail.• Produces a well-developed menu for the party• Provides 2 menus that caters for dietary requirements• Provides an outstanding, itemised list with costing of food, and requirements for party
35 - 49	<ul style="list-style-type: none">• Provides a sound explanation of the occasion and the theme of the cake, documented in folio format.• Designs a sound invitation for the celebration including most relevant information• Provides a soundly developed itinerary for the day of the party.• Provides a sound design and plan for the cake• Produces a sound menu for the party• Provides a menu that caters for dietary requirements• Provides a list with costing of food, and most requirements for party
21 - 34	<ul style="list-style-type: none">• Provides basic explanation of the theme for the cake and party• Designs a basic invitation• Provides a basic itinerary.• Provides a basic design of the cake• Produces a basic menu for the party• Provides one recipe• Basic attempt to create an itemised budget
20- 0	<ul style="list-style-type: none">• Very little explanation of the theme for the cake and party• Designs a invitation for the celebration• Very limited itinerary for the day of the party• Provides a limited design of the cake• Produces a very limited menu for the party• Provides a recipe• Limited attempt to create an itemised budget

Marking Rubric: Part B Practical component /20

Mark Range	Criteria
19 -20	<ul style="list-style-type: none">• Provides outstanding planning and preparation of a creative cake, correctly utilising ingredients, and choosing techniques to meet all aspects of criteria• Demonstrates outstanding, proficient skills when baking, decorating and presenting to chosen theme.• Demonstrates outstanding hygienic food handling practices and techniques• Demonstrates highly effective time management skills
15 - 18	<ul style="list-style-type: none">• Provides outstanding planning and preparation of a creative cake, correctly utilising some ingredient, and choosing techniques to meet most aspects of criteria• Demonstrates a high level of skills when baking, decorating and presenting to chosen theme.• Demonstrates thorough hygienic food handling practices and techniques• Manages time effectively.
10 - 14	<ul style="list-style-type: none">• Provides sound planning and preparation of a cake, utilising some ingredients and techniques to meet some aspects of criteria• Demonstrates sound skills when baking, decorating and presenting to chosen theme.• Demonstrates sound hygienic food handling practices and techniques• Manages time effectively.
6 - 9	<ul style="list-style-type: none">• Provides basic planning and preparation of a cake, utilising ingredient, and choosing techniques to meet some aspects of criteria• Demonstrates basic food preparation skills• Demonstrates basic hygienic food handling practices and techniques• Demonstrates basic time management.
0 - 5	<ul style="list-style-type: none">• Provides limited or no planning and prepares a cake.• Demonstrates limited food preparation skills• Demonstrates limited hygienic food handling practices and techniques• Demonstrates little or no ability to manage time.