



ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Food Trends
Class Teacher	Mrs Ryan, Ms Lynch, Mrs Bright & Ms Hope
Head Teacher	Mr Wait
Year	10
Date Given	Week 6, Term 3
Date Due	Part A: Instagram worthy - Friday Week 8. Part B: Practical Assessment - In class Week 8.
Weighting	25%

Task Guidelines: (steps/marking scale/grid)

PART A: Instagram Worthy

Use the template provided on Google Classroom to complete Part A of your assessment task.

Instagram is full of bloggers and food stylists whose news feed looks so appealing you want to head out and buy it immediately. Some say that these bloggers are more useful to restaurants and food catering establishments than traditional types of food advertising, like television advertisements and radio jingles.

This task is going to give you a chance to compete with these bloggers. How will you make your food photography stand out in a sea of beautiful food imagery?

So, to begin with, you'll need to do some research.

In a computer generated report, please answer the following questions:

1. Identify 5 current trends in food, food service and food presentation. You may use images to help you name and recognise the trends. Remember to identify food (types of produce, cuisines, ingredients), food service (catering establishments) and food presentation (methods of plating, serving, decorating).

Mark: /15

2. Identify examples of food styling and photography. Create a mood board containing images of food styling and food photography. Name these examples.

Mark: /10

3. Explain how food styling and photography is used to promote food trends. Find two examples of food advertisements to refer to in your answer.

Mark: /10

4. The media can be defined as 'the means of communication, as radio and television, newspapers, magazines, and the internet, that reach or influence people widely.'

Explain how the media promotes food trends through each of the following forms. Provide an example of each type of advertisement and refer to this in your response.

- i) TV advertisements
- ii) Internet advertisements
- iii) Social media
- iv) Magazines/newspaper

Mark: /20

PART B: Practical Assessment

The practical component of this assessment is to be completed with a partner. Individual evaluations must be completed.

Choose one of the three following traditional Australian dishes:
Recipes will be provided for you.



In the practical lesson allocated you will have an opportunity to cook one of these dishes and style it in a contemporary way, taking into account the research you have conducted into current trends.

You can bring other ingredients from home, props, lighting or table settings, to create your Instagram worthy shot. You will submit your shot with extra styling if you wish, you may choose to add graphics, photoshop your photo or add frames and borders.

You will also be expected to complete the practical being aware of the marking criteria; recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management, cooperation with others, your evaluation.

After the practical lesson, you will be required to evaluate your work using the attached criteria.

Your finished food styling image and practical evaluation must be uploaded into the assessment task document on Google Classroom.

Mark out of /30

10 marks for photograph styling.

10 marks for practical criteria.

10 marks for evaluation.

Non-completion of Task:

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.

Plagiarism:

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.

Outcomes Assessed

5.3.2 – justifies food choices by analysing the factors that influence eating habits

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

5.6.1 – examines the relationship between food, technology and society

Evaluation

Complete this after your assessment practical. Use the template provided in the assessment document on Google Classroom to complete your evaluation.

Evaluate Make a judgement based on criteria; determine the value of.

Evaluate your performance in the assessment practical:

1. **Compare** your photograph with one seen on Instagram. How could you improve your food styling and photography to make it 'Insta worthy'?
2. Make a *value judgement* based on your:
 - PPE
 - Hygiene
 - Safety
 - Plating/Presentation and garnishing
 - Time management
 - Cooperation with others

MARKING GUIDELINES

PART A – Instagram Worthy						
Question 1	A – Outstanding 13-15 Marks	B – High 10-12 Marks	C – Sound 7-9 Marks	D – Basic 4-6 Marks	E – Limited 1-3 Marks	N warning 0 marks
	Student identifies 5 current trends in food, food service and food presentation. They accurately identify each trend as food, food service or food presentation.	Student identifies 4 current trends in food, food service and food presentation. They accurately identify each trend as food, food service or food presentation.	Student identifies 3 current trends in food, food service and food presentation. They identify each trend as food, food service or food presentation.	Student identifies at least 2 current trends in food, food service and food presentation. They may identify each trend as food, food service or food presentation.	Student identifies at least 1 current trend in food, food service and food presentation.	Task not attempted.
Question 2	A – Outstanding 9-10 Marks	B – High 7-8 Marks	C – Sound 5-6 Marks	D – Basic 3-4 Marks	E – Limited 1-2 Marks	N warning 0 marks
	Student has created a mood board which shows examples of food styling and photography. The mood board is neat, well designed and organised and contains named examples.	Student has created a mood board which identifies examples of food styling and photography. The mood board is neat and organised and contains some named examples.	Student has created a mood board which shows some examples of food styling and photography. The mood board is neat and organised and contains some named examples.	Student has created a mood board which shows 3-4 examples of food styling and photography.	Student has created a mood board which shows 1-2 examples of food styling and photography.	Task not attempted.
Question 3	A – Outstanding 9-10 Marks	B – High 7-8 Marks	C – Sound 5-6 Marks	D – Basic 3-4 Marks	E – Limited 1-2 Marks	N warning 0 marks
	Student explains in-depth how food styling and photography is used to promote food trends. At least 2 examples of food advertisements have been referred to in the student's answer.	Student accurately explains how food styling and photography is used to promote food trends. 2 examples of food advertisements have been referred to in the student's answer.	Student explains how food styling and photography is used to promote food trends. 1- 2 examples of food advertisements have been referred to in the student's answer.	Student explains in basic terms how food styling and photography is used to promote food trends. 1 example of food advertisements have been referred to in the student's answer.	Student provides a limited explanation of how food styling and photography is used to promote food trends. Examples have not been included.	Task not attempted.

	A – Outstanding 17-20 Marks	B – High 13-16 Marks	C – Sound 9- 12 Marks	D – Basic 5-8 Marks	E – Limited 1-4 Marks	N warning 0 marks
Question 4	Student explains in-depth how the 4 listed forms of media promote food trends. They include at least one relevant example of each of the types of media food advertising in their response.	Student explains how the 4 listed forms of media promote food trends. They include at least one example of each of the types of media food advertising in their response.	Student explains how 2-3 of the listed forms of media promote food trends. They include at least one example of each of the types of media food advertising in their response.	Student explains how 2-3 of the listed forms of media promote food trends. They don't include examples in their response.	Student explains how 1 of the listed forms of media promote food trends. They don't include examples in their response.	Task not attempted.

PART B – Practical Assessment						
	A – Outstanding 9-10 Marks	B – High 7-8 Marks	C – Sound 7-9 Marks	D – Basic 4-6 Marks	E – Limited 1-3 Marks	N warning 0 marks
Practical Food Preparation Skills	Student demonstrates exemplary food preparation techniques. This includes recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management and cooperation with others.	Student demonstrates high level food preparation techniques. This includes recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management and cooperation with others.	Student demonstrates satisfactory food preparation techniques. This includes most of the following: recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management and cooperation with others.	Student demonstrates fair food preparation techniques. This includes some of the following: recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management and cooperation with others.	Student demonstrates limited food preparation techniques. This includes few of the following: recipe followed, correct use of equipment, correct techniques, PPE, hygiene, safety, plate presentation, time management and cooperation with others.	Task not attempted.

Instagram Worthy Photograph	A – Outstanding 9-10 Marks	B – High 7-8 Marks	C – Sound 7-9 Marks	D – Basic 4-6 Marks	E – Limited 1-3 Marks	N warning 0 marks
	Photograph is well presented, current and reflects appealing contemporary food trends. Student has compared their own photograph to that of one seen on Instagram. They list at least 5 suggestions for improvement.	Photograph is well presented, current and reflects appealing contemporary food trends. Student has compared their own photograph to that of one seen on Instagram. They list 4 suggestions for improvement.	Photograph is presented using current styling but may not reflect current trends. Student has compared their own photograph to that of one seen on Instagram. They list 3 suggestions for improvement.	Photograph is presented using some styling attempts but may not reflect current trends. Student has compared their own photograph to that of one seen on Instagram. They list 1-2 suggestions for improvement.	Photograph is presented using some styling attempts but does not reflect current trends. No comparison or suggestions for improvement have been included.	Task not attempted.
Evaluation	A – Outstanding 9-10 Marks	B – High 7-8 Marks	C – Sound 7-9 Marks	D – Basic 4-6 Marks	E – Limited 1-3 Marks	N warning 0 marks
	Student completes an in-depth evaluation of their own performance in the practical component of the assessment task. They make a judgement of their PPE, hygiene, safety, plating/presentation and garnishing, time management and cooperation with others.	Student completes thorough evaluation of their own performance in the practical component of the assessment task. They make a judgement of their PPE, hygiene, safety, plating/presentation and garnishing, time management and cooperation with others.	Student completes a satisfactory evaluation of their own performance in the practical component of the assessment task. They make a judgement of their PPE, hygiene, safety, plating/presentation and garnishing, time management and cooperation with others.	Student completes a fair evaluation of their own performance in the practical component of the assessment task. They make a judgement of some of the criteria listed below: their PPE, hygiene, safety, plating/presentation and garnishing, time management and cooperation with others.	Student completes a basic evaluation of their own performance in the practical component of the assessment task. They make a judgement of 1-3 of the criteria listed below: their PPE, hygiene, safety, plating/presentation and garnishing, time management and cooperation with others.	Task not attempted.

Total Mark = /85

Year 10 Food Technology – Food Trends Assessment Task

Recipes to select from:

Recipe 1: Weet-bix Slice

Ingredients	Method
2 ½ crushed weet-bix ¾ C plain flour 1 tsp baking powder 1 T cocoa 1/3 C dessicated coconut ½ C sugar 2 tsp golden syrup 100g margarine ½ tsp vanilla essence <u>Icing</u> 1 C icing sugar, sifted 1 T cocoa 2 tsp margarine Boiling water	1) Combine weet-bix, flour, baking powder, cocoa and coconut in a mixing bowl. 2) Place sugar, golden syrup and margarine in a saucepan and simmer until sugar is dissolved. 3) Add vanilla essence and blend together. 4) Pour the liquid over the dry ingredients and mix together. 5) Press into a bar tin (or tin of your choice). 6) Bake in a moderate oven, 180°C, for 15mins or until firm. Remove from oven and cool. 7) <u>To make icing:</u> combine icing sugar, cocoa and margarine in a bowl. Gradually add boiling water mixing until desired thickness is reached. 8) Spread icing over slice.

Recipe 2: Jam Drops

Ingredients	Method
180g butter ½ C caster sugar 1 egg yolk ½ t lemon zest ½ t vanilla essence 1 ½ C plain flour 2-3 T jam	1) Preheat oven to 180°C. 2) Cream butter and sugar until light and fluffy. 3) Beat in egg yolk and lemon zest. Add flour and mix gently, but well, til a smooth dough forms. 4) Roll teaspoons of the mixture into balls. Place 5cm apart on greased trays. 5) Push the end of a wooden spoon into each to create a hollow. Fill a hollow with ½ teaspoon jam. 6) Bake for 10-15mins.

Recipe 3: Vegemite Scrolls

Ingredients	Method
1 sheet puff pastry 2 T vegemite ¾ C grated cheese 1 egg, beaten	1) Preheat oven to 220°C. Line a baking tray with paper. 2) Place pastry onto a chopping board. Spread vegemite over pastry. Sprinkle cheese over vegemite. 3) Starting with the edge nearest to you, roll up pastry. Be careful not to roll the pastry sheets too tight. 4) Cut the roll into 12 portions. Brush the tops on each scroll with a beaten egg. 5) Place scrolls, cut-side up, onto baking tray, allowing room for spreading. Bake for 15-20 mins or until pastry is golden and cheese is melted.