



# ORANGE HIGH SCHOOL

## ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Food Selection and Availability
Class Teacher	Mrs Ryan
Head Teacher	Mr Daniel Wait
Year	Year 11
Date Given	Term 1: Week 9
Date Due	Practical: Term 2: Week 1      Theory: Term 2: Week 3
Weighting	30%

### Assessment Task Guidelines:

1. Outline the factors affecting a person's food selection choices, including physiological, psychological, social and economic factors. Use examples to illustrate your response. **(10 marks)** **A summary of the notes and content we have covered in class about EACH factor. Linked to relevant, applicable examples.**
2. Explain how and why these factors have an influence on your personal food selection choices. **(10 marks)** **Provide a strong and clear link to the factors that affect food selection and YOUR food choices.**
3. Design a three course meal OR daily menu that reflects the factors you discussed in Part 2. You are required to provide recipes for each of your courses. Justify your menu with reference to your personal food selection preferences. **(15 marks)** **Plan a daily menu OR a three course meal that links with Part 2. Annotate your menu and/ or recipes to show the strong link to part 2.**
4. Choose one course from the meal, **appropriate to the time restrictions we have** and cook the dish in the designated practical lesson. **You will need to bring your own ingredients from home for this practical lesson so cost of ingredients should be considered when choosing your recipe. (20 marks)**
5. All written work must be properly structured using the correct punctuation. Proof read your work before submitting your assessment task.
6. Include a bibliography that shows where you have obtained your information. You must include the name of the book, the author and year of publication. If you are using internet sites then include the name of the site the URL (web address) and the date accessed. These should be listed in your bibliography in alphabetical order according to the **title**.

### Outcomes/Content Assessed:

**P1.2** accounts for individual and group food selection patterns in terms of physiological, psychological, social and economic factors.

**P4.1** selects appropriate equipment, applies suitable techniques and utilises safe and hygienic practices when handling food.

**P4.2** plans, prepares and presents foods which reflect a range of the influences on food selection.

**P5.1** generates ideas and develops solutions to a range of food situations

**Task Guidelines: (steps/marking scale/grid)**

<i>Criteria</i>	<i>Marks</i>
1. Outlines physiological factors affecting food selection	5
1. Outlines psychological factors affecting food selection	5
1. Outlines social factors affecting food selection	5
1. Outlines economic factors affecting food selection	5
2. Explains factors affecting personal food selection choices	5
2. Explains why these choices affect their personal food selection choices	5
3. Outlines a three course meal that takes personal food selection choices into consideration and provides recipes	10
3. Provides written justification of menu choices	10
4. Chooses one course from the above meal and prepares it in designated practical lesson. Marks will be awarded based on time management, cleaning and presentation of meal.	
Practical – Time management	5
Practical – Cleaning	5
Practical – Presentation of meal	10
5. Spelling, Grammar and Punctuation	5
6. Bibliography	
Total	/65

**Advice on Acknowledging of References:**

Acknowledge all references including internet sites

**Penalties:** As per the Orange High School Senior Assessment Policy, late submission without a Doctors Certificate will result in a '0' award and the relevant Board of Studies warning documentation will be sent to your parent/s or guardian/s.

**Please Note:** That plagiarism, the using of the work of others without acknowledgement, will incur serious penalties and may result in a zero award. Any cheating will also incur penalties.

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**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.

Comments:

## Marking Criteria

60 - 65	<ul style="list-style-type: none"> <li>● Outstanding knowledge of the factors that affect food selection, expertly linked to relevant examples. <b>Part 1</b></li> <li>● Extensive explanation of personal food choices with a strong link to the factors affecting those choices. <b>Part 2</b></li> <li>● Demonstrated superior understanding of personal food choices, represented in a three course menu. <b>Part 3</b></li> <li>● Outstanding preparation &amp; presentation of a meal with a clearly identified link to factors affecting personal food choices. <b>Prac Component</b></li> <li>● Extensive communication of factors affecting food selection in an organized, logical &amp; coherent manner, using appropriate technology. <b>Written Presentation</b></li> </ul>
46 - 59	<ul style="list-style-type: none"> <li>● Thorough knowledge of the factors that affect food selection, clearly linked to relevant examples.</li> <li>● Accomplished explanation of personal food choices with a link to the factors affecting those choices.</li> <li>● Demonstrated thorough understanding of personal food choices, represented in a three course menu.</li> <li>● Accomplished preparation &amp; presentation of a meal with a clearly identified link to factors affecting personal food choices.</li> <li>● Thorough communication of factors affecting food selection in an organized, logical &amp; coherent manner, using appropriate technology.</li> </ul>
31 - 45	<ul style="list-style-type: none"> <li>● Sound knowledge of the factors that affect food selection, linked to relevant examples.</li> <li>● Sound explanation of personal food choices with a link to the factors affecting those choices.</li> <li>● Demonstrated sound understanding of personal food choices, represented in a three course menu.</li> <li>● Sound preparation &amp; presentation of a meal with an identified link to factors affecting personal food choices.</li> <li>● Sound communication of factors affecting food selection in an organized, logical &amp; coherent manner, using appropriate technology.</li> </ul>
11 - 30	<ul style="list-style-type: none"> <li>● Basic knowledge of the factors that affect food selection, weakly linked to example/s.</li> <li>● Basic explanation of personal food choices with a weak link to the factors affecting those choices.</li> <li>● Basic understanding of personal food choices, represented in a three course menu.</li> <li>● Basic preparation &amp; presentation of a meal with a clearly identified link to factors affecting personal food choices.</li> <li>● Basic communication of factors affecting food selection using appropriate technology.</li> </ul>
1 - 10	<ul style="list-style-type: none"> <li>● Limited knowledge of the factors that affect food selection, using some examples.</li> <li>● Limited explanation of personal food choices with a link to the factors affecting those choices.</li> <li>● Basic understanding of personal food choices, represented in a three course menu.</li> <li>● Basic preparation &amp; presentation of a meal linked to factor/s affecting personal food choices.</li> <li>● Basic communication of factors affecting food selection.</li> </ul>
0	Not Attempted