



ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	Food Technology	
Topic	Food Quality- Functional Properties	
Class Teacher	Mrs Ryan	
Head Teacher	Mr Daniel Wait	
Year	Year 11	
Date Given	Term 3: Week 2	
Date Due	Practical: Term 3: Week 2- 6 Chosen recipe: Fri 28th August	Theory: Term 3: Week 7 Mon 31st August
Weighting	30%	

Assessment Task Guidelines:

Students must create a digital portfolio (detailed information and illustrations) on Google Slides- using the template provided in Google Classroom.

1. Identify and describe in detail five (5) functional properties of food
2. Using the four (4) practical lessons this term, (Eggs Benedict, Chicken Caesar Salad, Floating Islands and Spun Sugar and Chocolate Mousse), Identify two (2) functional properties of food that occur in each of the recipes and discuss their role in the recipe. Identify the ingredients involved with the two functional food properties.
3. Choose a recipe of your choice that has two (2) functional properties present. Identify the two functional properties of each and discuss their role in the recipe. Identify the ingredients involved with the two functional properties.
4. Submit a food order (by Wednesday wk. 5) and cook the chosen recipe in class (the following week Friday 28th August) and present the food item for photographing, highlighting various plating and presentation techniques.

Outcomes/Content Assessed:

P2.2 Identifies and explains the sensory characteristics and functional properties of food

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

P4.4 applies an understanding of the sensory characteristics and functional properties of food to the preparation of food products.

Weighting 30% of Preliminary Course

Knowledge and understanding of course content- 5%

Knowledge and skills in designing, researching, analysing and evaluating – 5%

Skills in experimenting with and preparing food by applying theoretical concepts- 20%

Non-completion of TASK:

If you know you are going to be away on the day that the task is due, you make alternative arrangements with your teacher beforehand- this included the ongoing practical sessions. If you are suddenly away on the day that the task is due, you must contact your Head Teacher on return to school. Documentation will be required in both cases.

Task Guidelines: (steps/marking scale/grid)

<i>Criteria</i>	<i>Marks</i>
1. Identify five functional properties of food	/5
1. Describe five functional properties of food in detail	/10
2 Identify two functional properties found in each of the four recipes and identify the ingredients involved. Discuss each of the 8 functional properties role in the recipe	/15
3 Choose a recipe of your choice, identify two functional properties present and discuss the role of the two in the recipe. Identify the ingredients involved	/10
4 Cook the chosen recipe in class and present it. Quality of the product and the plating and presentation techniques used	/10
Bibliography included	
Total	/50

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.

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.

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: Food Quality Assessment TASK

Marking Criteria- Food Properties	
Band 6 44-50	<ul style="list-style-type: none"> ● Clearly identifies and comprehensively describes functional properties of food. ● Accurately identifies and comprehensively discusses functional properties linked to specific food technology applications ● Accurately identifies the role of ingredients and comprehensively explains their function in a specific recipe ● Displays an outstanding level of competency, expertise and high quality presentation when preparing and styling a specific recipe
Band 5 36-43	<ul style="list-style-type: none"> ● Clearly identifies and thoroughly describes functional properties of food ● Accurately identifies and thoroughly discusses functional properties linked to specific food technology applications ● Accurately identifies the role of ingredients and thoroughly explains their function in a specific recipe. ● Displays a high level of competency, expertise and high quality presentation when preparing and styling a specific recipe
Band 4 27-35	<ul style="list-style-type: none"> ● Identifies and describes functional properties of food ● Accurately identifies and discusses functional properties linked to specific food technology applications ● Identifies the role of ingredients and thoroughly explains their function in a specific recipe. ● Displays competency, expertise and high quality presentation when preparing and styling a specific recipe
Band 3 19-26	<ul style="list-style-type: none"> ● Identifies and soundly describes some functional properties of food ● Identifies and discusses some functional properties linked to specific food technology applications ● Identifies the role of ingredients and explains their function in a specific recipe. ● Displays a sound level of skill in preparing and styling a specific recipe
Band 2 9-18	<ul style="list-style-type: none"> ● Identifies some basic functional properties of food ● Identifies some functional properties linked to specific food technology applications ● Identifies the role of some ingredients and thoroughly explains their basic function in a specific recipe. ● Displays a basic level of skill in preparing and styling a specific recipe
Band 1 1-8	<ul style="list-style-type: none"> ● Identifies limited functional properties of food ● Identifies limited functional properties linked to specific food technology applications ● Identifies limited roles of some ingredients and thoroughly explains their basic function in a specific recipe. ● Displays a limited level of skill in preparing and styling a specific recipe
0	Not Attempted

The guidelines below are indicative of the knowledge and skills students will demonstrate at various mark levels

