

ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	HSC Exploring Early Childhood
Торіс	Food and Nutrition
Class Teacher	Katie Cutcliffe
Head Teacher	Tegan Dray
Year	12
Date Given	30.4.20
Midway Checkpoint	17.4.20
Date Due	28.5.20
Weighting	35%

Learning Intention	Success Criteria
The purpose of this task is to learn:	A successful task will demonstrate:
About dietary requirements of babies and young	- Analyse the dietary needs of chosen age group
children	- Ability to select a range of suitable recipes for chosen
	age group
	- present with clear text, images/video in a logical
	sequence

Assessment Outline

You are a parent of a child starting Kindergarten. You are the parent responsible for preparing your child's lunch box.

1) For each of the following categories select one recipe to include in the lunchbox. For each recipe chosen you need to be able to **explain** why this recipe would be appealing to school aged children

- Vegetarianism and natural foods
- Snack foods
- Foods for special occasions: cultural and social aspects
- Food allergies

2) For the chosen food allergy from question 1, **analyse** (using TWO credible sources) the implication of this food allergy on a young child and the preparation of food for individuals with the chosen allergy.

3) Using the recipes from question 1, compile a visually appealing recipe book.

4) Prepare a shopping list with all ingredients required and quantities.

5) At home prepare one of the recipes from your recipe book and document the process to make the recipe

6) Include a Bibliography

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 noncompletion of assessment tasks.

Outcomes Assessed

1.3 examines the nature of different periods in childhood - infant, toddler, preschool and the early school years

- 1.5 examines the implications for growth and development when a child has special needs
- 6.1 demonstrates an understanding of decision-making processes

STUDENT SELF-ASSESSMENT

Name:

Areas of preparation	Yes/No	Comment
1. I clarified the task before starting		
2. I have read the success criteria		
3. I planned my assessment using the scaffold or prior learning provided		
4. I included all aspects of the task		
5. I used my time effectively		
6. I used various examples in my answers		
7. I submitted a draft for feedback at the mid- point check		
8. It was my best work		
9. I asked for peer and parent feedback		
10. I have implemented any feedback provided		

After completing this task, the thing I learned the most was:

Student Declaration

 Student Declaration

 I______hereby declare that this is entirely my own work. All attempts have been made to acknowledge the work of others in producing this research task.

Signed:_____

MID-POINT CHECK DRAFT NOTES (DUE IN CLASS

OUESTION 1:

For each of the following categories select one recipe to include in the lunchbox. For each recipe chosen you need to be able to explain why this recipe would be appealing to school aged children Explain -

Relate cause and effect: make the

provide why and/or how

relationships between things evident:

- Vegetarianism and natural foods
- Snack foods
- Foods for special occasions: cultural and social aspects
- Food allergies

	Recipe ideas	Source (website/app/book)	Why would this recipe be appealing for a school aged child? (provide examples)
VEGETARIAN or NATURAL FOODS			

	Recipe ideas	Source (website/app/book)	Why would this recipe be appealing for a school aged child? (provide examples)
SNACK FOODS			

	Recipe ideas	Source (website/app/book)	Why would this recipe be appealing for a school aged child? (provide examples)
FOODS FOR SPECIAL OCCASIONS: CULTURAL AND			
SOCIAL ASPECTS			

	Recipe ideas	Source (website/app/book)	Why would this recipe be appealing for a school aged child? (provide examples)
FOODS ALLERGIES			



QUESTION 2: FOR THE CHOSEN FOOD ALLERGY FROM QUESTION 1, EXAMINE THE IMPLICATION OF THIS FOOD ALLERGY ON A YOUNG CHILD AND THE PREPARATION OF FOOD FOR THE INDIVIDUAL WITH THE CHOSEN ALLERGY.

Chosen Food Allergy:

Implications for an individual if they consume allergen:

How can parents/carers manage this food allergy? (substitutions, alternatives etc)

QUESTION 3: USING THE RECIPES FROM QUESTION 1, COMPILE A VISUALLY APPEALING RECIPE BOOK.

Use this page to plan what you want your recipe book to look like

Format Eg app, website, docs etc	

$\left(\right)$	Layout	
	What information is required to prepare recipe?	

QUESTION 4: PREPARE A SHOPPING LIST WITH <u>ALL</u> INGREDIENTS REQUIRED AND QUANTITIES.

	Food Item	Quantity (Number of units, grams)
Image: set of the		
Image: set of the		
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HOW WILL I PRESENT THE SHOPPING LIST? List, screenshot, link to website or app?





QUESTION <u>5: AT HOME PREPARE</u> ONE OF THE RECIPES FROM YOUR RECIPE BOOK AND DOCUMENT THE PROCESS TO MAKE THE RECIPE

How will you document your preparation of the chosen recipe? How will it be submitted?

QUESTION 6: BIBLIOGRAPHY

What sources have I used to complete this assessment task?

MARKING CRITERIA:

QUESTION 1: For <u>each of the following categories</u> select <u>one</u> recipe to include in the lunchbox. For each recipe chosen you need to be able to explain why this recipe would be appealing to school aged children

- Vegetarianism and natural foods
- Snack foods
- Foods for special occasions: cultural and social aspects
- Food allergies

Mark	Criteria
4	 Identifies a suitable recipe for each category listed Explains why the chosen recipe is suitable for school aged children Presents ideas in a clear and logical manner
3	 Identifies a recipe for each of the category listed Describes reasons why the recipe is suitable for school aged children Presents ideas in a clear and logical manner
2-1	 Lists recipes for each category AND/OR Sketches in general terms information about food suitable for school aged children
Feedback	

Mark	Criteria
6-7	Analyses (using two credible sources) the risk factors and consequences of the food allergy
	Explains management of the food allergy
	Presents ideas in a clear and logical manner
4-5	Describes the risk factors and consequences of the food allergy
	Describes management of the food allergy
	Presents ideas in a clear and logical manner
1-3	Sketches in general terms the risks factors of the food allergy
	AND/OR
	Sketches in general terms the consequences of the food allergy
	AND/OR
	Sketches in general terms the management of the food allergy

QUESTION 3: Using the recipes from question 1, compile a visually appealing recipe book.		
Mark	Criteria	
3	 Creates a visually appealing recipe book that includes ingredients list, method, images Includes all recipes identified in question 1 	
2	 Creates a visually appealing recipe book with at least an ingredient list, method or images Includes all recipes identified in question 1 	
1	 Recipe book contains some of the recipes listed in question 1 and may include an ingredient list, method or images 	
Feedback:		

QUESTION 4: Prepare a shopping list with <u>all</u> ingredients required and quantities.		
Mark	Criteria	
3	 Creates a shopping list includes ingredients for all recipes, including quantities Presents list in a clear and logical manner 	
2	 Creates a list of ingredients or quantities Presents list in a clear and logical manner 	
1	Lists some of the ingredients required, however not all recipes	

QUESTION 5: <u>At home</u> prepare <u>one</u> of the recipes from your recipe book and document the process to make		
the recipe Mark	Criteria	
4	 Prepares and documents one of the recipes from the recipe book Clearly documents steps using visual aids and clear instructions Clear evidence that the process has been completed by the student 	
3	 Prepares and documents one of the recipes from the recipe book Some steps are documented using visual aids AND/OR clear instructions Clear evidence that the process has been completed by the student 	
2	 Prepares and documents the chosen recipe Presented with images and instructions that may be sourced from elsewhere No evidence of the preparation being completed by the student 	
1	Includes some evidence of documenting receipe process	
Feedback:		

QUESTION 6: Include a Bibliography		
Mark	Criteria	
3	 Bibliography used for all content (recipes, research, resources to complete shopping list etc) Correct bibliography format is used as shown in class Bibliography is presented in a logical manner, using many sources 	
2	 Bibliography used for some content (minimal sources) Correct bibliography format used as shown in class 	
1	Includes sources, however correct format not used	
Feedback:		

Glossary of Verbs

Analyse	Identify components and the relationship between them; draw out and relate implications
Explain	Relate cause and effect; make the relationships between things evident; provide why and/or how
Identify	Recognise and name