



ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Celebrations
Class Teachers	C. Ryan, M.Hope, T.Nash, L. Phillips
Head Teacher	D Wait
Year	9
Date Given	
Date Due	Theory Week 8 (Party planner pack) Practical Component Week _____ (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.

Requirements: A packet cake can be made at home, or a bought PLAIN cake on a board to be brought to school on the day of your practical lesson (Week 8 and 9, depending on when your double lesson falls). All the icing and decorating is to be done at school for marking.

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.
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Submit your party plan pack on Google classroom or 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.