



ORANGE HIGH SCHOOL

ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Food In Australia
Class Teacher	Mrs Collins, Mrs Whitfield, Mrs Phillips
Head Teacher	Mr Daniel Wait
Year	Year 9
Date Given	Week 2 Term 2 2021
Date Due	Week 5 Term 2 2021
Weighting	20%

Assessment Task Guidelines:

You are a Head Chef of a new restaurant and have been asked to design a menu for a restaurant. The owners of the restaurant have specifically asked you to look at contemporary foods with an Indigenous flavour.

You are to complete the following tasks:

1. **Design** and create a restaurant name and location. The name of your restaurant should reflect your menu. Provide a description of what your restaurant looks like and its theme. Includes sketches or images.
2. **Describe** features of your restaurant that will make it appealing to visit. Include information about the significance of traditional Aboriginal foods to the history of Australian cuisine.
3. **Create** a menu for your new restaurant. Present your menu to look like one you would see in a restaurant.
Select 2 entrees, 2 mains and 2 desserts from a variety of cookbooks or websites. Modify these recipes to include traditional Aboriginal ingredients or bush foods.
With each meal, provide a name and description of the food and its accompaniments.
Justify why these dishes can be classed as having a traditional/bush flavour to them.
4. From your menu, select one dish and highlight the modifications that have been made. Include a copy of the original version and the modified version.
Explain the changes that have been made and why you made these changes.
5. Include a bibliography and present your task in either a display folder or electronically.

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:

FT5-7
FT5-8
FT5-13

Marking Criteria.

Outcome	Section of the Task	Outstanding (a)	High (B)	Sound (C)	Basic (D)	Limited (E)
	Marks given	5	4	3	2	1-0
FT5-8	1. Design and theme of restaurant.	Student has: <ul style="list-style-type: none"> - shown outstanding creativity - comprehensively described restaurant location - extensive description of theme and detail - submitted detailed and annotated sketches. 	Student has: <ul style="list-style-type: none"> - submitted a creative name - extensively described restaurant location and theme - detailed sketch included 	Student has: <ul style="list-style-type: none"> - selected a creative name for the restaurant - location described - sketch included 	Student has: <ul style="list-style-type: none"> - given a basic name to the restaurant - location mentioned - basic description of restaurant - no sketches provided 	STudent has: <ul style="list-style-type: none"> - not provided a restaurant name - no provided a location, theme or description of the restaurant - no sketch
	marks	5	4	3	2	1-0
FT5-7	2. Features of the restaurant . Significance of Indigenous foods to Australian history	<ul style="list-style-type: none"> - extensive evidence of reasons to visit restaurant - in depth information on significance of traditional Aboriginal foods - Comprehensive linking of Aboriginal foods to history of Australian cuisine 	<ul style="list-style-type: none"> - high analysis of reasons for visiting restaurant - demonstrates high research skills of traditional Aboriginal foods. - High level of linking Aboriginal foods to history of Australian cuisine 	<ul style="list-style-type: none"> - sound analysis of reasons for visiting the restaurant - demonstrates sound skills in relating to the significance of traditional Aboriginal foods. - sound ability to link Aboriginal foods to the history of Australian cuisine 	<ul style="list-style-type: none"> - basic analysis of reasons for visiting the restaurant - demonstrates basic skills in relating to the significance of traditional Aboriginal foods. - basic ability to link Aboriginal foods to the history of Australian cuisine 	<ul style="list-style-type: none"> - limited/no analysis of reasons for visiting the restaurant - demonstrates limited skills in relating to the significance of traditional Aboriginal foods. - limited/no ability to link Aboriginal foods to the history of Australian cuisine
	Marks	20 - 17	16-12	11-8	7-4	3-0
FT	Create a menu. Presentation of menu. 2 entrees, 2 mains, 2	<ul style="list-style-type: none"> - an extensively developed restaurant menu. - menu reflects a real life menu 	<ul style="list-style-type: none"> - a highly developed restaurant menu. - menu reflects a real life menu - 2 entrees, 2 mains, 2 	<ul style="list-style-type: none"> - a soundly developed restaurant menu. - menu tried to reflect a real life menu - most entrees, mains, 	<ul style="list-style-type: none"> - a basic development of a restaurant menu. - menu basically reflects a real life menu - few menu items 	<ul style="list-style-type: none"> - limited/no development of the restaurant menu. - menu does not reflect a real life menu

	desserts. List of bush foods used. Justification of use of traditional foods.	- 2 entrees, 2 mains, 2 desserts included -succesful modification of recipes to include traditional Aboriginal ingredients - justification of use of traditional foods is extensive	desserts included - modification of recipes to include traditional Aboriginal ingredients - justification of use of traditional foods is high	desserts included -sound modification of recipes to include traditional Aboriginal ingredients - justification of use of traditional foods is sound	included -basic modification of recipes to include traditional Aboriginal ingredients - justification of use of traditional foods is basic	- limited/no menu items included -limited/no modification of recipes to include traditional Aboriginal ingredients - justification of use of traditional foods is limited
	marks	5	4	3	2	1-0
FT5-7	One dish modified. Copies of both versions included Explanation of changes	- successful modified recipes to include traditional Aboriginal ingredients. - each recipe has been creatively named - copies of both versions included - the recipe has an in depth description of modifications	- modified recipes to include traditional Aboriginal ingredients. - each recipe has been creatively named - copies of both versions included - the recipe has a description of modifications	- sound modification to recipes to include traditional Aboriginal ingredients. - each recipe has been creatively named - copies of both versions included - the recipe has a sound description of modifications	- basic modification to recipes to include traditional Aboriginal ingredients. - one recipe has been named - the recipe has a limited description of modifications	- limited modification to recipes to include traditional Aboriginal ingredients. - no recipe has been named - no copies of versions included - no description of modifications
	marks	5	4	3	2	1-0
FT5-8	Bibliography included	Extensive bibliography provided. Many sources are used.	Bibliography provided. Many sources are used.	Sound bibliography provided. Several sources used.	Basic bibliography provided. Some sources used.	Limited/nobibliography provided. Few. if any, sources used.

**Year 9 Food Technology - Food in Australia
Task Scaffold**

Name: _____

Use this scaffold to research your task.

This scaffold is not to be submitted as your actual completed task.

1. Name of the restaurant: _____

Location of the restaurant (and why this location was chosen): _____

Sketch of the restaurant - inside and out. Please add labels and colour.

Inside

Outside

Traditional Aboriginal bush foods are important to the history of Australian cuisine because:

- _____

- _____

- _____

- _____

My Restaurant's Menu:

Entree

Name of dish: _____

Description of dish : _____

Served with: _____

Entree

Name of dish: _____

Description of dish : _____

Served with: _____

Main

Name of dish: _____

Description of dish : _____

Served with: _____

Main

Name of dish: _____

Description of dish : _____

Served with: _____

Dessert

Name of dish: _____

Description of dish : _____

Served with: _____

Dessert

Name of dish: _____

Description of dish : _____

Served with: _____

An original recipe I have used in my menu:

paste recipe here

My modified recipe:

Name of Dish:

Ingredients (the food you need to make your dish)

Method:

Some books. websites used to complete this task:

