



# ORANGE HIGH SCHOOL

## ASSESSMENT TASK NOTIFICATION

Subject	Food Technology
Topic	Food Availability & Selection
Class Teacher	Mrs Lisa Phillips ( <a href="mailto:lisa.t.phillips@det.nsw.edu.au">lisa.t.phillips@det.nsw.edu.au</a> )
Head Teacher	Mr Daniel Wait
Year	Year 11
Date Given	Term 1: Week 10
Date Due	Term 2: Week 3: Friday 13th May 2022
Weighting	30%

### TASK DESCRIPTION

#### Task Description:

1. Outline the factors affecting a person's food selection choices, including physiological, psychological, social and economic factors. Use examples to illustrate your response. **(8 marks)**
2. Explain how and why these factors have an influence on your personal food selection choices. **(16marks)**
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. ( 9 marks)  
Justify your menu with reference to your personal food selection preferences. **(12 marks)**
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 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

### Weighting(s): 30% of Preliminary Course

Knowledge and understanding of course content-5%

Knowledge and skills in designing, researching, analysing and evaluating-15%

Skills in experimenting with and preparing food by applying theoretical concepts-10%

### 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 cases.

**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 in the OHS Senior Assessment Policy will be followed regarding the non-completion of assessment tasks.**

### Task Guidelines: Task Guidelines: (steps/markings scale/grid)

<i>Criteria</i>	<i>Marks</i>
1. Outlines factors affecting food selection	8
2. Explains factors affecting personal food selection choices	16
3. Plans a three-course meal or daily menu that takes personal food selection choices into consideration and provides recipes	9
3. Provides written justification of menu choices	12
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	5
5. Spelling, Grammar and Punctuation	5
6. Bibliography	5
Total	/70