



YEAR 9 FOOD TECHNOLOGY –

Assessment Task 1: Multicultural Influences on Australian Cuisine

Due Date: Presentation & Food Order

Monday 8th April 2024 9:00am Term 1 Week 11

Submitted Online (CANVAS)

Practical: During an allocated practical lesson.

Assessment Name: Multicultural Influences on Australian Cuisine.

Mark: A-E

Task Description**Part A: Culture Study Presentation**

In pairs, for the country you have been assigned by your class teacher:

Research your assigned country and answer the following questions. Present your information on a google slides/ PowerPoint presentation. Your presentation should be informative, well presented and include the use of graphics and images.

Your PowerPoint presentation needs to include the following:

1. Provide an introduction on your country. This could include information on population, size of the country, climate, location etc. Also include a picture of the flag and map of your chosen country. **(1 Slide)**
2. **Identify** the types of traditional foods which are prepared by your chosen culture. Create a list of 10 foods (ingredients or meals) and include pictures. **(1 Slide)**
3. Research four traditional tools/equipment that are used in food preparation. Provide a **description** for what they are used for and include a picture. **(2 slides – ½ on each)**
4. **Describe** two preparation techniques or cookery methods used to prepare food within your chosen cuisine E.g., Stir frying/dicing/baking. **(2 slides – 1 on each)**
5. Research one food related festival/celebration that occurs in your chosen country. **Describe** the celebration and types of foods that are consumed at this festival/celebration. **(1 Slide)**
6. Select 2 factors of the following factors that influence food selection and **explain** how they influence food selection within your assigned country. **(1-2 Slides)**
 - Geographical
 - Economic
 - Media and Advertising
 - Social
 - Technological
 - Religious
7. Include a bibliography – place this information on the last slide of your presentation. **(1 Slide)**

You are required to present your PowerPoint presentation to your class on the due date. You will be marked on creativity and how effectively you present information and address your audience.

Your presentation should be between 3-5 minutes in length.

Part B: Practical Application

During an allocated practical lesson, you are required to prepare and present a dish from your assigned country.

You will be required to submit a food order and recipe for 2 serves of your chosen dish on the due date.

During the practical lesson you will be assessed on your ability to:

- Create and present a visually appealing food product.
- Demonstrate safe and hygienic work practices when handling and preparing food items.
- Demonstrate time management skills.
- Select appropriate equipment when preparing food products.

SYLLABUS OUTCOMES TO BE ASSESSED:

FT5-8 Collects, evaluates and applies information from a variety of sources

FT - 9 Communicates ideas and information using a range of media and appropriate terminology

FT5-10 Selects and employs appropriate techniques and equipment for a variety of food-specific purposes

FT5-12 Examines the relationship between food, technology and society

DIRECTIVES TO BE ASSESSED:

Describe - Provide characteristics and features

Explain - Relate cause and effect; make the relationships between things evident; provide why and/or how

Identify -Recognise and name

Outline – Sketch in general terms; indicate them main features

Marking Criteria

FT5-8 Collects, evaluates and applies information from a variety of sources (1,2,3,4)	Mark
<ul style="list-style-type: none"> - Provides an outstanding introduction on chosen country. - Clearly identifies and presents least 10 foods (ingredients or meals) prepared by chosen culture and includes pictures. - Provides a detailed description of the use of four traditional tools/equipment that are used in food preparation. Includes pictures of each. - Provides a detailed description of two preparation techniques or cookery methods used to prepare food within chosen cuisine. 	<p>Outstanding</p> <p>A</p>
<ul style="list-style-type: none"> - Provides a thorough introduction on chosen country. - Identifies at least 10 foods (ingredients or meals) prepared by chosen culture and includes pictures. - Describes of the use of four traditional tools/equipment that are used in food preparation. Includes pictures of each. - Describes two preparation techniques or cookery methods used to prepare food within chosen cuisine. 	<p>High</p> <p>B</p>
<ul style="list-style-type: none"> - Provides a sound introduction on chosen country. - Identifies at least 8 foods (ingredients or meals) prepared by chosen culture and includes pictures. - Outlines the use of four traditional tools/equipment that are used in food preparation. Includes pictures of each. - Outlines two preparation techniques or cookery methods used to prepare food within chosen cuisine. 	<p>Sound</p> <p>C</p>
<ul style="list-style-type: none"> - Provides a basic introduction on chosen country. - Identifies at least 5 foods (ingredients or meals) prepared by chosen culture and includes pictures. - Outlines the use of four traditional tools/equipment that are used in food preparation. Includes pictures of each. - Outlines two preparation techniques or cookery methods used to prepare food within chosen cuisine. 	<p>Basic</p> <p>D</p>
<ul style="list-style-type: none"> - Completely irrelevant information - Incomplete information or ideas submitted. 	<p>Limited</p> <p>E</p>

FT - 9 Communicates ideas and information using a range of media and appropriate terminology (Speech, Presentation Design, Bibliography.	Mark
<ul style="list-style-type: none"> - Delivers an outstanding presentation with sustained control of expression, pace and tone. - Effectively utilises notes, palm cards, memory to make an engaging presentation. - Sustained use of eye contact throughout entire presentation. - Successfully engages the audience for 3-5 minutes. 	<p>Outstanding</p> <p>A</p>
<ul style="list-style-type: none"> - Delivers a well-developed presentation with consistent control of expression, pace and tone. - Utilises notes, palm cards, memory to make an engaging presentation. - Consistent use of eye contact during presentation. - Successfully engages the audience for 3-5 minutes. 	<p>High</p> <p>B</p>
<ul style="list-style-type: none"> - Speaks in a moderately engaging manner with some aspects of delivery lacking. - Some use of eye contact during presentation. - Some utilisation of notes, palm cards, memory during presentation. - Duration of speech is between 3-5 minutes. 	<p>Sound</p> <p>C</p>
<ul style="list-style-type: none"> - Delivers a basic presentation that lacks multiple aspects of delivery. - Limited or no use of eye contact. - Limited evidence of preparation- no use of notes, palm cards or memory during presentation. Student reads large amounts of information directly from visual presentation. - Duration of speech not within required time range of 3-5 minutes. 	<p>Basic</p> <p>D</p>
<ul style="list-style-type: none"> - Presentation not attempted. - Speaks in a manner that lacks multiple aspects of delivery and does not meet the requirements of the task. 	<p>Limited</p> <p>E</p>
FT5-12 Examines the relationship between food, technology and society (5,6)	Mark
<ul style="list-style-type: none"> - Provides an outstanding explanation of two factors that influence food selection for chosen cultural group. - Provides an outstanding description of a food related festival/ celebration that occurs in chosen country and the types of foods consumed during the chosen festival/ celebration. 	<p>Outstanding</p> <p>A</p>
<ul style="list-style-type: none"> - Provides a thorough explanation of two factors that influence food selection for chosen cultural group. - Provides a thorough description of a food related festival/ celebration that occurs in chosen country and the types of foods consumed during the chosen festival/ celebration. 	<p>High</p> <p>B</p>
<ul style="list-style-type: none"> - Provides a description of two factors that influence food selection for chosen cultural group. - Describes a food related festival/ celebration that occurs in chosen country and the types of foods consumed during the chosen festival/ celebration. 	<p>Sound</p> <p>C</p>
<ul style="list-style-type: none"> - Identifies two factors that influence food selection for chosen cultural group. - Identifies a food related festival/ celebration that occurs in chosen country and the types of foods consumed during the chosen festival/ celebration. 	<p>Basic</p> <p>D</p>
<ul style="list-style-type: none"> - Completely irrelevant information - Incomplete information or ideas submitted. 	<p>Limited</p> <p>E</p>

FT5-10 Selects and employs appropriate techniques and equipment for a variety of food-specific purposes. (Practical assessment)	Mark
<ul style="list-style-type: none"> - Student produces outstanding food products which are visually appealing. - Demonstrates extensive knowledge of safe and hygienic practices when handling and preparing food items. - Demonstrates outstanding time management skills. - Selects appropriate equipment and applies a range of appropriate cookery techniques. - Presents an outstanding recipe, food order and equipment list which clearly lists all the required ingredients and equipment required to produce chosen dish. 	<p>Outstanding</p> <p>A</p>
<ul style="list-style-type: none"> - Student produces a high-quality food products which are visually appealing. - Demonstrates thorough knowledge of safe and hygienic practices when handling and preparing food items. - Demonstrates time management skills. - Selects appropriate equipment and applies appropriate cookery techniques. - Recipe, food order and equipment list are completed thoroughly. Lists most of the required ingredients and equipment required to produce chosen dish. 	<p>High</p> <p>B</p>
<ul style="list-style-type: none"> - Student produces a sound food products which are visually appealing. - Demonstrates sound knowledge of safe and hygienic practices when handling and preparing food items. - Demonstrates some time management skills. - Selects some appropriate equipment and demonstrates some appropriate cookery techniques. - Recipe and food order and equipment list are mostly complete with some information missing/ minor errors. 	<p>Sound</p> <p>C</p>
<ul style="list-style-type: none"> - Demonstrates a basic/ understanding of food preparation techniques. - Some unsafe and or unhygienic practices demonstrated when handling and preparing food items. - Selects some inappropriate equipment when preparing food products. - Food Order equipment list is incomplete or contains multiple errors. 	<p>Basic</p> <p>D</p>
<ul style="list-style-type: none"> - Practical not attempted. - Food products do not meet the requirements of the task. - Recipe, food Order/ equipment list is incomplete/ missing. 	<p>Limited</p> <p>E</p>

Check your assessment booklet for the PHS Assessment Policy