

PICTON HIGH SCHOOL

Creating Opportunities Achieving Success



YEAR 10 FOOD TECHNOLOGY - FOOD SERVICE AND CATERING

Due Date: Food Order – Week 6 Lamont/Baloglow Tuesday 25 th August - Week 6 Foster Thursday 27 th August Theory – Week 7 (Both classes) Monday 31 st August Practical – Week 8 Lamont Tuesday 8 th September , Foster Thursday 10 th September	Assessment Name: Welcome to YumTown Pop-Up Eatery
Mark: /100	Weighting: 25%

SYLLABUS OUTCOMES TO BE ASSESSED:

- FT5 – 1** demonstrates hygienic handling of food to ensure a safe and appealing product
- FT5 – 4** accounts for changes to the properties of food which occur during food processing, preparation and storage
- FT5 – 5** applies appropriate methods of food processing, preparation and storage
- FT5 – 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

DIRECTIVES TO BE ASSESSED:

- Account** – state reason for, report on. Give an account or narrate a series of events or transactions
- Annotate** – add notes to (a text or diagram) giving explanation or comment
- Apply** – Use, utilise, employ in a particular situation
- Demonstrate** – show by example
- Describe** – provide characteristics and features
- Evaluate** – make a judgement based on criteria; determine the value of
- Investigate** – plan, inquire into and draw conclusions about
- Identify** – Recognise and name
- Justify** – support an argument or conclusion
- Outline** – sketch in general terms; indicate the main feature of



TASK DESCRIPTION:

Part A: Welcome to YumTown Pop-Up Eatery

YumTown is a Pop-Up Eatery which is made up of food trucks, converted shipping container restaurants, markets, live music and entertainment. Every kind of cuisine you can imagine can be found here and it is a foodie hotspot on most weekends.

Your task **in pairs** is to **create a plan for a Pop-Up restaurant** that will occupy one of the vacant spots in YumTown.

To achieve a successful plan, you will need to complete the following tasks. Each person will need to submit a completed portfolio - either hand written or electronically through google classroom.

1.	Investigate and collect three menus from food trucks or ‘pop-up’ restaurants. Paste them into the document. – an example has been done for you in the scaffold. Record the URL in your bibliography on where the information was retrieved.	/9
2.	Evaluate each menu on the following criteria: - What facilities (equipment) would be required to serve the items on the menu? - What are the staffing requirements for the menu? E.g. Barista if they serve coffee - Are the meals on the menu affordable or expensive? Justify your response.	/3 /3 /6
3.	Develop your Pop-Up restaurant plan: - Name and describe your restaurant - Design how you would like the restaurant to look. You can use Paint 3D or hand draw your design using the templates to assist your design. Present your design professionally and <i>annotate</i> it demonstrating features	/5 /10
4. a)	Research appropriate and existing products that you could serve in your food truck. Create a mood board for your chosen idea. Include images on ways that your chosen dish could be presented.	/4
b)	Design a dish that could be served in your restaurant. - <i>Annotate</i> your dish so it is clear what the ingredients are and justify why you have added them to the dish. You can use Paint 3D or hand draw your designs	/10
c)	Recipe Modification: Design the recipe for your dish for two serves. Calculate the required amounts to serve your recipe to 20 people. Complete the food order sheet for your chosen dish – calculate the final cost of your recipe using an appropriate website e.g. Woolworths online.	/4 /2 /4
5.	Food can change during preparation and storage. Outline how you will ensure your dish is safe for consumption. Account for why this precaution is necessary.	/8
6.	Include a bibliography written in APA style.	/2
	PART A TOTAL:	/70

Part B: YumTown Pop-Up Practical (Outcomes – FT5-1 and FT5-5)

- In the assessment practical you will create the dish you designed. You will need to: /6
- Select appropriate equipment and techniques for cooking your dish. /10
 - Demonstrate safe and hygienic work practices including using PPE. /14
 - Ensure your dish is presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage.

PART B TOTAL: /30

ASSESSMENT CRITERIA – STUDENT CHECKLIST:

You will be assessed on your ability to:

- **Completed the scaffold**
- **Included three menus from food trucks/pop up restaurants**
- **Evaluated the menus based on – facilities, staff and cost**
- **Developed their own pop up restaurant - name and describe restaurant**
- **Restaurant is professionally developed and annotated**
- **Mood board with relevant pictures of chosen idea**
- **Designed a dish with annotation on ingredients and justification on why they are added to the dish**
- **Converted recipe to suit 2people and 20 people**
- **Outlined how dish would be suitable and safe for consumption**
- **Included a bibliography**
- **Completed the practical in class time – ensuring you select appropriate equipment, demonstrates safe and hygienic work practices and presented in an appealing manner**

Assessment Task: Food Service and Catering

MARKING GUIDELINES: Welcome to YumTown Pop-Up Eatery

PART A: Welcome to YumTown Pop-Up Eatery

<i>Outcomes and specific dot points</i>	OUTSTANDING	HIGH	SOUND	BASIC	LIMITED
<i>Circle mark earned</i> ➔	9	8 - 7	6 - 5	4 - 2	1 - 0
<p>•investigate a variety of menus from a range of food service and catering operations FT5-9</p> <p>1. Investigate and collect three menus from food trucks or 'pop-up' restaurants. Paste them into the document.</p>	<ul style="list-style-type: none"> - Menus included from 3 food trucks or 'Pop-Up' restaurants. - Pop-up restaurant named and geographic location included. -Image/s of the pop-up restaurants included. - Menu/image has been cited correctly to APA standard. 	<ul style="list-style-type: none"> - Menus included from 3 food trucks or 'Pop-Up' restaurants. - Pop-up restaurant named and/or geographic location included. - Image/s of the pop-up restaurants included. - Menu/image source have been included. 	<ul style="list-style-type: none"> - Menus included from 2 to 3 food trucks or 'Pop-Up' restaurants. - Pop-up restaurant named or geographic location included. - Image/s of the pop-up restaurants included. 	<ul style="list-style-type: none"> - Menus included from 1 to 2 food trucks or 'Pop-Up' restaurants. - Pop-up restaurant named. - Image/s of the pop-up restaurant included for 1 to 2 of the menus. 	<ul style="list-style-type: none"> -Incomplete information or ideas submitted. - Further feedback can be obtained from teacher or check assignment for written feedback.
<i>Circle mark earned</i> ➔	12 - 11	10 - 9	8 - 6	5 - 3	2 - 0
<p>• explore menu-planning considerations FT5-9</p> <p>2. Evaluate each menu on the following: -What facilities would be required? -What are the staffing requirements for the menu? -Are the meals on the menu affordable or expensive?</p>	<ul style="list-style-type: none"> - All 3 menus have been evaluated and a clear judgement has been included on the facilities that would be required. Equipment suggested is highly relevant to the menu. - Correct suggestions for the types of staff who may be employed by the restaurant included for all 3 menus. - A value judgement has been provided on the affordability of the menu items with consideration of the cost of ingredients and staff requirements. <i>Clear comprehension of menu-planning</i> 	<ul style="list-style-type: none"> - All 3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is used in the industry and may be used in 1-3 of the menus. - Mostly correct suggestions for the types of staff who may be employed by the restaurant included for all 3 menus. - A value judgement has been provided on the affordability of the menu items with consideration of the cost of ingredients and/or staff requirements. 	<ul style="list-style-type: none"> - 2-3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1-2 of the menus. - Suggestions for the types of staff who may be employed by the restaurant included for 1-2 menus. - A judgement has been provided on the affordability of the menu items. 	<ul style="list-style-type: none"> - 1-2 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1 of the menus. <li align="center">OR - Suggestions for the types of staff who may be employed by the restaurant correctly included for at least 1 menu. <li align="center">OR - A judgement has been provided on the affordability of the menu items. 	<ul style="list-style-type: none"> -Incomplete information or ideas submitted. - Further feedback can be obtained from teacher or check assignment for written feedback.

	<i>considerations has been demonstrated.</i>				
<i>Circle mark earned</i> ➔	5	4	3	2	1 - 0
<ul style="list-style-type: none"> design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage FT5-10 3. Develop your Pop-Up restaurant plan: <ul style="list-style-type: none"> Name and describe your restaurant 	<ul style="list-style-type: none"> Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants. Description of the pop-up restaurant includes 3+ features such as the type of food served, the equipment requirements, staff required, type of menu and type of pop-up restaurant. 	<ul style="list-style-type: none"> Restaurant name is provided and demonstrates use of imagination. Description of the pop-up restaurant includes 2-3 features such as the type of food served, the equipment requirements, staff required, type of menu and type of pop-up restaurant. 	<ul style="list-style-type: none"> Restaurant name is provided. Description of the pop-up restaurant includes 1-2 features such as the type of food served, the equipment requirements, staff required, type of menu and type of pop-up restaurant. 	<ul style="list-style-type: none"> Restaurant name is provided. Pop-up restaurant food served listed. 	<ul style="list-style-type: none"> Incomplete information or ideas submitted. Further feedback can be obtained from teacher or check assignment for written feedback.
<i>Circle mark earned</i> ➔	10 - 9	8 - 7	6 - 5	4 - 3	2 - 0
<ul style="list-style-type: none"> Design how you would like the restaurant to look using the templates to assist your design. Annotate your design to demonstrate features. FT5-10	<ul style="list-style-type: none"> Restaurant design is innovative and has been finished with an outstanding level of detail. At least 8 annotations included demonstrating the features and why they've been included. 	<ul style="list-style-type: none"> Restaurant design has been finished with a high level of detail. At least 6 annotations included demonstrating the features and why they've been included. 	<ul style="list-style-type: none"> Restaurant design has been finished with a satisfactory level of detail. At least 4 annotations demonstrating the features and why they've been included. 	<ul style="list-style-type: none"> Restaurant design has been included. At least 2 annotations demonstrating the features and why they've been included. 	<ul style="list-style-type: none"> Incomplete information or ideas submitted. Further feedback can be obtained from teacher or check assignment for written feedback.
<i>Circle mark earned</i> ➔	14-12	11-9	8-7	6-4	3- 0
4. Design a dish that could be served in your restaurant. <ul style="list-style-type: none"> create a mood board for chosen dish Annotate your dish so it is clear what the ingredients are and justify why you have included them 	<ul style="list-style-type: none"> mood board is created and includes relevant pictures Dish design is innovative and suitable for a Pop-Up restaurant. Annotations are provided for all ingredients. Each ingredient has been correctly identified. 	<ul style="list-style-type: none"> mood board is created and includes relevant pictures Dish design is suitable for a Pop-Up restaurant. Annotations are provided for most ingredients. Each ingredient has been correctly identified. Correct justifications have 	<ul style="list-style-type: none"> mood board is created and includes some relevant pictures Dish design is provided at a satisfactory level. Annotations are provided for some ingredients. Justifications have been provided at a sound quality for at 	<ul style="list-style-type: none"> mood board is created and includes some pictures Dish design is provided. Annotations are provided for some ingredients. Justifications have been provided for some ingredients. 	<ul style="list-style-type: none"> incomplete mood board or no relevant pictures Incomplete information or ideas submitted.

<p>in the dish.</p> <p>FT5-10</p>	<p>- A clear and comprehensive justification supports each ingredient and its inclusion in the dish.</p>	<p>been provided at a high quality for ¾ of the ingredients.</p>	<p>least ½ of the ingredients.</p>		
<p>Circle mark earned →</p>	<p>10-9</p>	<p>8-7</p>	<p>6-5</p>	<p>4-3</p>	<p>2 - 0</p>
<p>• develop or modify a recipe for use in large-scale catering, for example: – ingredients – method</p> <p>Recipe Modification: Design the recipe for your dish, multiplied to serve 20 and divided to serve 2.</p> <p>Food Order</p> <p>FT5-10</p>	<p>- Recipe has been developed and modified correctly to serve 20 people.</p> <p>- Calculations are correct and conversions are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier.</p> <p>- Modification of the recipe to serve 2 is included and is correct.</p> <p>- Food order is correct and submitted on time and falls within the \$4.00 budget.</p>	<p>- Recipe has been developed and modified to serve 20 people with 1-2 small errors.</p> <p>- Modification of the recipe to serve 2 is included and is correct.</p> <p>- Food order is correct and submitted on time and falls within the \$4.00 budget.</p>	<p>- Recipe has been developed and modified to serve 20 people with over 5 small errors.</p> <p>OR</p> <p>- Modification of the recipe to serve 2 is included with 2 or more errors.</p> <p>- Food order is correct and submitted on time and falls within the \$4.00 budget.</p>	<p>- Recipe has been developed and modified to serve 20 people with numerous errors causing the recipe to be unable to be used.</p> <p>OR</p> <p>- Modification of the recipe to serve 2 is included with 5 or more errors causing the recipe to be unable to be used.</p> <p>OR</p> <p>- Food order is submitted late or is over the \$4.00 budget.</p>	<p>-Incomplete information or ideas submitted.</p> <p>- Further feedback can be obtained from teacher or check assignment for written feedback.</p>
<p>Circle mark earned →</p>	<p>8</p>	<p>7 - 6</p>	<p>5 - 4</p>	<p>3 – 2</p>	<p>1 - 0</p>
<p>> accounts for changes to the properties of food which occur during food processing, preparation and storage FT5-4</p> <p>• design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage (ACTDEK047ACTD EK052)</p> <p>5. Food can change during preparation and storage. Outline how you will ensure your dish is safe for consumption and</p>	<p>- Clear evidence of comprehension of how food changes during preparation and storage applied.</p> <p>- Outline for preparation of dish includes features such as consideration of food danger zone, covering food to prevent contamination and safety and hygiene in detail.</p> <p>- Reasons for precautions are provided with clarity. Student has suggested reasons such as government regulations, safety and hygiene expectations or health.</p>	<p>- Reference made to how food changes during preparation and storage provided within outline for preparation of dish.</p> <p>- Considerations such as adherence to food danger zone rules, covering food to prevent contamination and safety and hygiene referred to.</p> <p>- Reasons for precautions are provided such as government regulations, safety and hygiene expectations or health.</p>	<p>- Identification of how food changes during preparation provided.</p> <p>- Outline of preparation considerations provided at a sound level.</p> <p>OR</p> <p>- Reasons for precautions are provided with reference to government regulations, safety and hygiene expectations or health.</p>	<p>- Identification of how food changes during preparation provided.</p> <p>OR</p> <p>- Outline of food safety precautions provided.</p> <p>OR</p> <p>- Reasons for precautions listed without clarity.</p>	<p>-Incomplete information or ideas submitted.</p> <p>- Further feedback can be obtained from teacher or check assignment for written feedback.</p>

account why this precaution is necessary.	- Plans for how the food will be served from the Pop-Up venue are included and reflect current industry practices.				
<i>Circle mark earned</i> ➔	2	1.5	1	0.5	0
Bibliography FT5-9	- Demonstrates extensive evidence of collection of information from a wide range of sources in a correctly formatted bibliography in APA style.	- Demonstrates clear evidence of information in well formatted bibliography with less than 2 mistakes.	- Demonstrates some evidence of information collection in formatted bibliography with less than 3 mistakes.	- An attempt to construct a bibliography was made though it is incorrectly formatted.	-Incomplete and incorrect bibliography submitted.