



## Year 11 Food Technology Food Availability and Selection

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| <b>Due Date:</b><br><b>Food Order Due: Tuesday 10 March 2020 Wk.7 By 3:15pm</b><br><b>Written Component: Friday 20<sup>th</sup> March 2020 Wk. 8 By 3:15pm</b><br><b>Practical Component: Tuesday 24<sup>th</sup> March 2020 Wk. 9</b> | <b>Assessment Name:</b><br><b>Report- Factors Affecting Food Selection</b> |
| <b>Mark: /60</b>   | <b>Weighting: 30 %</b>   |

### SYLLABUS OUTCOMES TO BE ASSESSED:

P1.2 accounts for individual and group food selection patterns in terms of physiological, 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

### DIRECTIVES TO BE ASSESSED:

Analyse: Identify components and the relationship between them; draw out and relate implications

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

### TASK DESCRIPTION:

#### Part 1: Report

Analyse **TWO** factors that affect the food selection of **Adolescents** and present this information in a written report (2-3 pages). You can choose between:

- **Physiological factors** such as hunger, nutritional requirements, age, gender and reaction to food
- **Psychological factors** such as values, attitudes and experiences
- **Social factors** such as education, climate and geographic location, the media, peer group
- **Economic factors**, such as resources available, finances and the marketplace

#### Part 2: Canteen Food Product

Design a takeaway food product which would be a suitable lunch item at a high school canteen.

You need to consider the **TWO factors** (chosen in part 1) that influence food selection; in particular those which are applicable to your target market (adolescents) and *explain* how these factors have influenced the design of your final food product (1/2 - 1 page).

#### **For this section (Part Two) you will need to hand in**

- A. A recipe and food order for your lunch item (enough for **one** serving).
- B. An Explanation on how the lunch item will be served and why you have made this choice (how will it be packaged and why?)
- C. An Explanation of the factors (part 1) that make your takeaway lunch suitable for teenagers at a high school (look at the Australian Guide to Healthy Eating, the nutrients the meal includes, etc.)

### Part 3: Practical Application

During an allocated practical lesson, you will be required to prepare **one** to serve of your takeaway lunch during class time.

Whilst preparing your food item will be assessed on your ability to:

- Prepare and present food which reflects a range of influences on food selection
- Select appropriate equipment
- Apply suitable food preparation techniques
- Demonstrate safe and hygienic practices when handling food

#### ASSESSMENT CRITERIA – STUDENT CHECKLIST:

Have you:

- Analysed two factors that affect the food selection of teenagers and presented this information in a report?
- Designed a food product suitable for sale as a lunch item at a school canteen.
- Considered the two factors discussed in your report whilst designing your food item and explained how these factors have influenced the decisions you have made?
- Provided an explanation on how your lunch item will be served and why you have made this choice? (how it will be packaged)
- Provided an explanation of the factors which make your lunch item suitable for adolescents?
- Written a recipe (**enough for one serving**) and completed a food order form which lists all of the quantities of ingredients and the equipment necessary to produce one serving of your lunch item during a practical lesson.
- Completed a bibliography which references each source of information (books, websites, newspaper articles etc) used in the completion of each component of the task.

## Marking Guidelines/ Criteria

### **Outcome: P1.2**

#### **Part 1: Written response**

Investigate the factors that affect the food selection of the identified group and present this information in a written form.

| <b>Guidelines / Criteria</b>   | <b>Marking</b>           |
|--|--------------------------|
| Analyses two of the factors affecting food selection.<br>Supports factors using relevant examples.<br>Evidence of a variety of data sources – Bibliography   | Outstanding<br><br>18-20 |
| Discusses two of the factors affecting food selection<br>Supports factors with some illustrative examples<br>Evidence of a variety of data sources – Bibliography  | High<br><br>13-17        |
| Identifies two of the factors affecting food selection.<br>Some factors supported by examples, but more detail/elaboration required<br>Evidence of some data sources – Bibliography  | Sound<br><br>9-12        |
| Limited information on factors affecting food selection<br>Irrelevant material incorrect facts, hardly any illustrative examples.<br>Presents few ideas relevant to the questions<br>Little use of factual material to support generalisations. – Limited Bibliography | Basic<br><br>6-8         |
| No or very few of the factors affecting food selection<br>Completely irrelevant information<br>Large amounts of generalisations.<br>Has few to no relevant points in answer. – no bibliography   | Limited<br><br>0-4       |

### **Outcome: P5.1**

#### **Part 2: Design: Takeaway Lunch**

Your task is to design a food item which is suitable to be sold for lunch at a high school canteen. It needs to be a takeaway lunch item only. You need to consider the factors that influence food selection; in particular those which are applicable to your target market and explain why you have made your food choice.

| <b>Guidelines / Criteria</b>   | <b>Marking</b>           |
|--|--------------------------|
| Identifies the relevant food selection factors in design of takeaway lunch.<br>Justifies the selection of chosen food for teenagers with relevant examples.<br>Uses appropriate terminology      | Outstanding<br><br>18-20 |
| Identifies most relevant food selection factors in design of takeaway food.<br>Justifies the selection of chosen food for teenagers with some relevant examples.<br>Uses appropriate terminology | High<br><br>13-17        |
| Some food selection factors identified but more detail required.<br>Presents some facts related to the design of food for the teenagers.<br>Uses appropriate terminology                         | Sound<br><br>9-12        |
| Limited identification of factors affecting food selection and their relationship to design of chosen food for teenagers.<br>Uses some appropriate terminology.                                  | Basic<br><br>6-8         |
| Identifies one/ two factors relating to the selection of lunch for teenagers.<br>Restatement of the question.<br>No or very few relevant facts.  | Limited<br><br>0-4       |

**Outcome: P.4.1 P.4.2****Part 3: Practical Application**

| Guidelines / Criteria  | Marking                  |
|--|--------------------------|
| <b>P.4.1</b><br>Demonstrates an understanding of a range of food preparation techniques<br>Selects and uses appropriate equipment when preparing food items<br>Demonstrates safe and hygienic practices when handling and preparing food items.  | High achievement         |
| <b>P.4.2</b><br>Food order and equipment list is complete and clearly lists all of the required ingredients and equipment required to produce one serve of the takeaway lunch item.<br>Completed food product is visually appealing and reflects a range of influences on food selection | 18-20                    |
| <b>P.4.1</b><br>Demonstrates understanding of basic food preparation techniques<br>Selects and uses appropriate equipment when preparing food items<br>Demonstrates safe and hygienic practices when handling and preparing food items   | Achieved                 |
| <b>P.4.2</b><br>Food order and equipment list is mostly complete with some information missing.<br>Completed food product is visually appealing  | 10-18                    |
| <b>P.4.1</b><br>Demonstrates a limited understanding of food preparation techniques<br>Unusable equipment selected/ used when preparing food items<br>Demonstrates unsafe and unhygienic practices when handling and preparing food  | Working Towards          |
| <b>P.4.2</b><br>Food Order equipment list is incomplete/ missing<br>Completed food product is not visually appealing   | 1-10                     |
| Practical not attempted  | Limited Achievement<br>0 |