

PRELIMINARY ASSESSMENT TASK GRID - 2020- MODIFIED											SUBJECT: FOOD TECHNOLOGY				
TASK	SYLLABUS OUTCOMES										40%	30%	30%	DUE DATE	
COURSE	P1.1	P1.2	P2.1	P2.2	P3.1	P3.2	P4.1	P4.2	P4.3	P4.4	P5.1	KNOWLEDGE & UNDERSTANDING	DESIGNING, RESEARCH, ANALYSING AND EVALUATING	EXPERIMENTING AND PREPARING FOOD	
Food Availability Report and Practical		X					X	X			X	10	10	10	Term 1 Week 8
Nutrition and Functional Properties			X	X		X				X		10	10	20	Term 3 Week 1
Yearly Exam	X		X	X	X				X			20	10		Term 3 Week 8-10

Outcomes – A Student

P1.1	Identifies and discusses a range of historical and contemporary factors which influence the availability of particular foods
P1.2	Accounts for individual and group food selection patterns in terms of physiological, psychological, social and economic factors
P2.1	Explains the role of nutrients in human nutrition
P2.2	Identifies and explains the sensory characteristics and functional properties of food
P3.1	Assess the nutrient value of meals/diets for particular individuals and groups
P3.2	Presents ideas in written, graphic and oral form using computer software where appropriate
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
P4.3	Selects foods, plans and prepares meals/diets to achieve optimum nutrition for individuals and groups
P4.4	Applies an understanding of the sensory characteristics and functional properties of food to the preparation of food products
P5.1	Generates ideas and develops solutions to a range of food situations