PICTON HIGH SCHOOL
Creating Opportunities Achieving Success

YEAR 8 Mandatory Technology

Food Design

Due Date: Tuesday 3rd April 2018 Term 1 Week 10 3:20pm Class 8T1	Assessment Name: Products – My Restaurant Rules Assignment
Mark: /25	**Weighting: 25 %**

SYLLABUS OUTCOMES TO BE ASSESSED:

4.1.1 **Applies** design processes that respond to needs and opportunities in each design project

4.4.1 **Explains** the impact of innovation and emerging technologies on society and the environment

4.5.1 **Applies** management processes to successfully complete design projects

DIRECTIVES TO BE ASSESSED:

Apply- Use, utilise, employ in a particular situation

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

TASK DESCRIPTION:

You have been employed to design a new restaurant for the local area. You are to **apply** design processes to produce a restaurant/dining room layout and menu that meets the needs of a local commercial restaurant. You will also research an innovative food product or ingredient and **explain** its impact on society and the environment.

Part A – Layout (10 marks)

Apply design processes (sketching or computer aided software) to graphically communicate the layout of your restaurant (both dining area and kitchen areas). It must be fully labelled, or include a key.

Part B – Menu (10 marks)

Apply design processes (research) to produce a 3 course menu for your restaurant. The menu should have entrees, main meals, drinks, desserts, your restaurant name and a logo. Each menu item must have a price.

Part C – Research Report (5 marks)

Research an innovative *(featuring new methods; advanced and original)* food product or ingredient and write a 300 word report that explains the impact (positive and negative) that this product or ingredient has on <u>society and the environment</u>. Examples: Dominos Drone Delivery, Organic Foods, Stevia (Coca Coca Life)

ASSESSMENT CRITERIA – STUDENT CHECKLIST:

You will be assessed on your ability to:

Part A - Layout

☐ Have you sketched or used a computer aided program to communicate (e.g. Minecraft, The SIMS, floorspace) your kitchen and included a - sink, fridge, oven, workbench, kitchen equipment, freezer, and other items you may need in a restaurant kitchen design?

☐ Have you sketched or used a computer aided program to communicate (e.g. Minecraft, The SIMS, floorspace) sketched your dining room and included a reception desk, tables, chairs, bar area, toilets, and anything else you may want in the dining area?

☐ Sketch: Have you labelled all areas of the kitchen/dining area, or come up with a key?

☐ Computer aided program: Have you sat down with your teacher and 'walked' them through your restaurant and explained verbally where everything is?

Part B - Menu

☐ Have you designed a 3 course menu for your restaurant that includes 4 entrees, 4 main meals and 4 desserts?

☐ Does your menu have a drink list?

☐ Do all the items on your menu have a price?

☐ Does your menu have your restaurant name on it?

☐ Have you designed a logo and put it on the menu?

☐ Is your menu in the correct format? (It will be a good idea to research menus to see how they should be set out)

Part C – Research Report

☐ Have you chosen an innovative food product/ingredient to research?

☐ Have you described what the food product/ingredient is?

☐ Have you explained positive impacts on society (the people) and on the environment?

☐ Have you explained negative impacts on society (the people) and on the environment?

MARKING GUIDELINES

Part A – Layout Guideline	Mark/Grade
- Outstanding application of design processes that respond to specific needs by producing a detailed layout of BOTH the kitchen and the dining area. Design and layout of kitchen contains sink, fridge, oven, workbench, kitchen equipment, freezer and any other important items student sees fit. Design and layout of dining area contains reception desk, tables, chairs, toilets and any other important items student sees fit	9-10
- High application of design processes that respond to specific needs by producing a layout of BOTH the kitchen and the dining area. Design and layout of kitchen contains sink, fridge, oven, workbench, kitchen equipment and freezer. Design and layout of dining area contains reception desk, tables, chairs and toilets.	7-8
- Sound application of design processes that respond to specific needs by producing a layout of the kitchen AND/OR the dining area. Design and layout of kitchen contains most of the following: sink, fridge, oven, workbench, kitchen equipment and freezer. Design and layout of dining area contains most of the following: reception desk, tables, chairs and toilets.	5-6
- Basic application of design processes that respond to specific needs by producing a layout of the kitchen OR the dining area. Design and layout of kitchen contains some of the following: sink, fridge, oven, workbench, kitchen equipment and freezer. Design and layout of dining area contains some of the following: reception desk, tables, chairs and toilets.	3-4
- Limited application of design processes that respond to specific needs by producing a basic layout of the kitchen and/or the dining area	1-2
- Section not attempted	0

MARKING GUIDELINES

Part B – Menu Guideline	Mark/Grade
- Outstanding application of design processes that respond to specific needs by producing a detailed menu that has: 4 entrees, 4 main meals, 4 deserts, drink list, all items priced, restaurant name and restaurant logo. - Outstanding evidence of research with a menu that is in a format that could be handed out to customers	9-10
- High application of design processes that respond to specific needs by producing a menu that has: 4 entrees, 4 main meals, 4 deserts, drink list, all items priced, restaurant name and restaurant logo. - High evidence of research with a menu that is in a format that could be handed out to customers	7-8
- Sound application of design processes that respond to specific needs by producing a menu that has most of the following: 4 entrees, 4 main meals, 4 deserts, drink list, items priced, restaurant name and restaurant logo. - Sound evidence of research with a menu that is in a format that could be handed out to customers	5-6
- Basic application of design processes that respond to specific needs by producing a menu that has some of the following: 4 entrees, 4 main meals, 4 deserts, drink list, items priced, restaurant name and restaurant logo. - Basic evidence of research with a menu that is in a form not necessarily appropriate for customers	3-4
- Limited application of design processes that respond to specific needs by producing a menu that contains minimal items and is in a form not appropriate for customers	1-2
- Section not attempted	0

MARKING GUIDELINES

Part C – Research Report Guideline	Mark/Grade
- Outstanding explanation of the impact (positive AND negative) of one innovative food product/ingredient on society AND the environment through a detailed and concise report - Explicit use of subject specific terminology	5
- High explanation of the impact (positive AND negative) of one innovative food product/ingredient on society AND the environment through a report - Continued use of subject specific terminology	4
- Sound explanation of the impact (positive AND/OR negative) of one innovative food product/ingredient on society AND/OR the environment through a report - Sound use of subject specific terminology	3
- Basic explanation of the impact (positive OR negative) of one innovative food product/ingredient on society OR the environment through a report - Basic use of subject specific terminology	2
- Limited explanation of one innovative food product/ingredient	1
- Section not attempted	0