

CLANCY CATHOLIC COLLEGE

Year 10 Food Technology

Assessment Task 3: Food Service and Catering

NAME:	TEACHER:
DUE DATE/EXAM DATE:	DATE SUBMITTED:
KLA:	WEIGHTING: 25%
HOW TO SUBMIT: Your assessment will be submitted/completed in the following manner:	
HAND IN	EMAIL
PRACTICAL	PERFORMANCE
USB	CD
SPEAKING/LISTENING	EXAMINATION

Assessment Policy:

This task is a formal assessment. It requires each student to demonstrate their understanding of the course studied by devoting sufficient time and effort to meeting the requirements as clearly stated below. This task must be submitted on time. The following reasons are not valid excuses for late submission of tasks; computer difficulties, printer problems, or lack of organisation. It is understood that any difficulty with the task must be brought to the attention of the classroom teacher several days before the due date of the task.

Declaration of Originality:

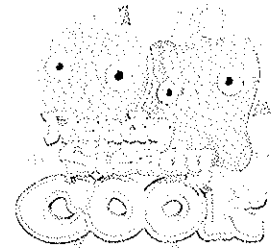
In accordance with the College Assessment Policy, I declare that this submission is my own work and that to the best of my knowledge, it contains no material previously published or written by another person except where acknowledgement has been made.

Student Signature: _____

SYLLABUS OUTCOMES:	REPORT OUTCOMES:
5.1.1: Demonstrates hygienic handling of food to ensure a safe and appealing product.	Identifies safety issues and demonstrates hygienic handling of food.
5.1.2: Identifies, assesses and manages the risks of injury and OHS issues associated with the handling of food.	Applies appropriate methods of food processing, preparation and storage.
5.2.3: Applies appropriate methods of food processing, preparation and storage.	Collects, applies and communicates ideas from a variety of sources.
5.4.1: Collects, evaluates and applies information from a variety of sources.	Plans, prepares, presents and evaluates food for specific purposes.

TASK INSTRUCTIONS

- The task is made up of TWO sections. Students are to actively participate in the following components of the task:-
 - ✓ **Part A:** Theory Component (40 Marks)
 - ✓ **Part B:** Practical Component (15 Marks)
- All theoretical work must be word-processed and all drafting must be completed in your process diary.



PART A: THEORY COMPONENT (40 MARKS)

Channel 10 is looking for a young chef for their new series of 'Ready Steady Cook'. They have asked Clancy Catholic College to find a young chef from their year 10 Food Technology class who will be willing and able to take up this job for the series.

*To find the young chef for the TV show 'Ready Steady Cook', your teacher will need to assess how well students can develop and cook a new and creative 2 course meal. To do this, students **MUST** complete the following:*

1. Select ONE Ingredients List from the five provided. Identify which ingredients list you have selected.
2. Develop TWO recipes for a TWO course meal. These recipes **MUST BE** original, innovative and creative. Student can **ONLY** use the ingredients provided. The recipes **MUST** be presented in a recipe card, and include **ALL** elements. Procedural text **MUST** also be included.

Elements:

- ✎ Recipe Name
- ✎ Serving Size
- ✎ Cooking Time and Preparation Time
- ✎ List of Ingredients
- ✎ List of Equipment
- ✎ Method

3. Cost each recipe using the following steps.
 - ✎ List **ALL** ingredients and quantities.
 - ✎ Cost each ingredient.
 - ✎ Total the cost of each ingredient to find the food cost for the menu.
4. Keep a process diary of their recipe development. This is to be completed in a small exercise book and is to include **ALL** research conducted over the weeks, and anything else that they feel is important. Each entry **MUST** be dated, with a description of what you have done and any information you have found. Recipe costing working out **MUST** also be included in the process diary.
5. Select ONE recipe out of the two that you would like to prepare during a practical lesson. Design, make and use a food safety checklist to promote good practice related to personal hygiene, food preparation and cooking at school for the recipes developed.

PART B: PRACTICAL COOKING COMPONENT (15 MARKS)

Students will prepare their chosen recipe during a scheduled ONE hour practical lesson. Students **MUST** remember to bring all the necessary ingredients to make their food item. The only ingredients that will be provided are those listed as the 'PANTRY ITEMS'. **DO NOT** use any additional ingredients not listed in your Ingredients List.

Consider the following;

- ✎ Presentation is **VERY IMPORTANT**.
- ✎ **DO NOT** be late to your practical assessment lesson, you will lose valuable cooking time. Time starts **3 MINUTES AFTER** the bell has rung.
- ✎ You must also bring your apron, container, tea towel and any additional equipment/ingredients for the presentation of your food item.

Ingredients List

Ingredients List 1	Ingredients List 2	Ingredients List 3	Ingredients List 4	Ingredients List 5
1. Chicken Breast Fillets 500g	1. Beef Mince Heart Smart 500g	1. Sausage Beef Thick Min 820g	1. Pork Fillet Steak Heart Smart 380g	1. Beef Blade Steak Boneless 450g
2. 2 potatoes	2. 1 tub of tomato paste 150g	2. 1 onion	2. 1 Bok Choy	2. Pumpkin Kent Cut Min 500g
3. 1 green capsicum	3. 1 onion	3. 1 tomato	3. 2 celery sticks	3. 1 Broccoli - Piece - Each
4. 1 carrot	4. 1 tub thickened cream 160g	4. 1 carrot	4. 1 tomato	4. 1 Capsicum Green - Each
5. 1 onion	5. 10 sheets filo pastry	5. 2 celery sticks	5. 1 white onion	5. Peas Snow Minimum 150g
6. 4 sheets of puff pastry	6. 1 carrot	6. 3 sheets of puff pastry	6. 2 sheets of shortcrust pastry	6. Mushroom Cups 100g
7. 2 eggs	7. 1 tomato	7. 1 carton of buttermilk 600mls	7. 1 carrot	7. 2 potatoes
8. 1 tin of corn 125g	8. 1 punnet strawberries	8. 1 banana	8. ½ cup of frozen peas	8. 1 cup shredded tasty cheese
9. 1 green apple	9. Dark Cooking Chocolate 200g	9. 1 cup chocolate chips	9. ½ cup of chocolate chips	9. 1 orange
10. 50g shredded tasty cheese	10. 1 banana	10. 2 potatoes	10. 1 lemon	10. 2 eggs
11. 2 celery sticks	11. 2 potatoes	11. 50g shredded cheese	11. 1 potato	11. 2 sheets of puff pastry

Pantry Items

Students will be supplied with the following staples. They can use as much as they like:	Herbs and spices available (Use as much as you want):
1. Plain flour	👉 Ginger, ground
2. Self raising flour	👉 All spice ground
3. White long grain rice	👉 Basil leaves
4. Butter	👉 Cinnamon ground
5. Caster sugar	👉 Coriander ground
6. White sugar	👉 Bay leaves
7. Cooking salt	👉 Chilli ground
8. Lemon juice	👉 Ground cumin
9. Shredded Coconut	👉 Mixed herbs
10. Bread crumbs	👉 Cayenne pepper
11. Hokkien noodles	
12. Yeast	
13. Full cream milk	👉 Garlic granulated
14. Penne pasta	👉 Cajun
15. Chicken and beef stock	👉 Mixed spices
16. Vanilla essence	👉 Lemon pepper
17. Yellow curry	👉 Mint flakes
18. Sauces:	👉 Oregano leaves
👉 Tomato	👉 Paprika
👉 Barbeque	👉 Parsley flakes
👉 Sweet Chilli	👉 Rosemary leaves
👉 Sweet and sour	👉 Thyme leaves
👉 Teriyaki	👉 Turmeric ground
👉 Mustard	

PART A

<p>5.2.3 (15)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> TWO recipe cards are evident. Recipe cards include ALL elements and procedural text is used EXTENSIVELY. <input type="checkbox"/> TWO recipe cards are evident. Recipe cards include MOST elements with procedural text used THOROUGHLY. <input type="checkbox"/> TWO recipe cards are evident. Recipe cards include SOME elements with procedural text used in SOME parts of the recipes. <input type="checkbox"/> ONE recipe card is evident. Recipe cards include LITTLE elements with procedural text used in LITTLE parts of the recipes. <input type="checkbox"/> ZERO recipe cards are evident.
<p>5.6.1 5.6.2 (5)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Recipes are VERY HIGHLY innovative and creative and include MOST of the ingredients provided. <input type="checkbox"/> Recipes are HIGHLY innovative and creative and include MOST of the ingredients provided. <input type="checkbox"/> Recipes show SOME innovation and creativity and include SOME of the ingredients provided. <input type="checkbox"/> Recipes show LITTLE innovation and creativity and include LITTLE of the ingredients provided. <input type="checkbox"/> Recipes show VERY LITTLE innovation and creativity and include VERY LITTLE the ingredients provided.
<p>5.3.2 (5)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> When costing the recipes, ALL of the correct steps have been used. <input type="checkbox"/> When costing the recipes, MOST of the correct steps have been used. <input type="checkbox"/> When costing the recipes, SOME of the correct steps have been used. <input type="checkbox"/> When costing the recipes, the correct steps not have been used. <input type="checkbox"/> When costing the recipes, the correct steps not have been used, and no total cost evident. <input type="checkbox"/> No recipe costing evident.
<p>5.4.1 (10)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Displays highly developed research skills, and communicates complex information effectively. <input type="checkbox"/> Displays well-developed research skills, and communicates complex information. <input type="checkbox"/> Displays sound research skills, and communicates information. <input type="checkbox"/> Displays basic research skills, and communicates information. <input type="checkbox"/> Displays very limited research skills and, with guidance, communicates simple information. <input type="checkbox"/> Process diary not included.
<p>5.1.2 (5)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> VERY HIGHLY developed safety checklist, which covers ALL safety and hygiene practices in relation to recipes. <input type="checkbox"/> HIGHLY developed safety checklist, which covers MOST safety and hygiene practices in relation to recipes. <input type="checkbox"/> WELL developed safety checklist, which covers SOME safety and hygiene practices in relation to recipes. <input type="checkbox"/> Safety checklist evident, which covers LITTLE safety and hygiene practices in relation to recipes. <input type="checkbox"/> Safety checklist evident, which covers VERY LITTLE safety and hygiene practices in relation to recipes. <input type="checkbox"/> No safety checklist evident.

Total:

/40

PART B	
5.1.1 /5	<p>Safety and Hygiene</p> <ul style="list-style-type: none"> <input type="checkbox"/> ALL safety and hygiene issues addressed during preparation. <input type="checkbox"/> MOST safety issues have been addressed during preparation. <input type="checkbox"/> SOME safety issues have been addressed during preparation. <input type="checkbox"/> LITTLE safety and hygiene issues have been addressed during preparation. <input type="checkbox"/> VERY LITTLE safety and hygiene issues have been addressed during preparation. <input type="checkbox"/> Practical lesson NOT completed
5.5.1 /5	<p>Techniques</p> <ul style="list-style-type: none"> <input type="checkbox"/> Highly appropriate and correct techniques used ALL of the time to produce a quality product. <input type="checkbox"/> Correct techniques were used MOST of the time to produce a quality product. <input type="checkbox"/> Correct techniques were used SOME of the time to produce a quality product. <input type="checkbox"/> LITTLE techniques were used some of the time to produce a product. <input type="checkbox"/> VERY LITTLE techniques were used some of the time to produce a product. <input type="checkbox"/> Practical lesson NOT completed.
5.2.3 /5	<p>Product and Timing</p> <ul style="list-style-type: none"> <input type="checkbox"/> Meal is a quality product and is visually appealing. It was completed in the timeframe. <input type="checkbox"/> Meal is a quality product. It was completed in the timeframe. <input type="checkbox"/> Meal is a quality product but not visually appealing. It was completed in the time frame with some time to spare. <input type="checkbox"/> Meal is not a quality product but is visually appealing. It was completed in the timeframe. <input type="checkbox"/> Meal is not a quality product and is not visually appealing. It was not completed in the time frame. <input type="checkbox"/> Practical lesson NOT completed.

Total:

/15

Part A: Theory Component

A	B	C	D	E
40 - 34	33 - 26	25 - 18	17 - 10	9 - 0

Part B: Practical Cooking Mark

A	B	C	D	E
15 - 13	12 - 10	9 - 7	6 - 4	3 - 0

Overall Mark

A	B	C	D	E
55 - 47	46 - 36	35 - 25	24 - 14	13 - 0

Comments:
