ST. JOHNSE HEADS

NOTICE OF ASSESSMENT

YEAR: 10

COURSE: Food Technology

TASK NAME: Yum Town

TASK NO: 3 WEIGHTING: 25 %

DATE DUE: 26/08/2022 SUBMISSION Digital on Google

TYPE: classroom

DATE ISSUED: | 30/05/2022

TOPIC AREA: Food Service & Catering

TASK DESCRIPTION:

You are the owner/operator of a catering company. You are required to design a Pop Up Restaurant/ Food Truck for Yum Town and prepare a menu item in a class as allocated by your teacher during Week 5 & 6 Term 3. Associated theory work is due on Google classroom on the 26th August.

OUTCOMES ASSESSED:

FT5-1

demonstrates hygienic handling of food to ensure a safe and appealing product

FT5-2

identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food

FT5-3

describes the physical and chemical properties of a variety of foods

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

FT5-6

describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities

FT5-7

justifies food choices by analysing the factors that influence eating habits

FT5-10

selects and employs appropriate techniques and equipment for a variety of food-specific purposes

FT5-11

plans, prepares, presents and evaluates food solutions for specific purposes

FT5-12

examines the relationship between food, technology and society

FT5-13

evaluates the impact of activities related to food on the individual, society and the environment

SUCCESS CRITERIA:

see attached

FEEDBACK TYPE:			
written and verbal			

Success Criteria: Task 3 (2022)

Name:

Component	Α	В	С	D	E
Analysis of other Food Trucks	An outstanding	A thorough description	A satisfactory	A basic description of	An elementary
(10%)	description of the	of the menus from 3	description of the	the menus from food	description of the
	menus from 3 food	food trucks which	menus from 3 food	trucks which includes	menus from 3 food
	trucks which includes	includes information	trucks which includes	some information on	trucks. Menu/images
	information on the	on the mobile	information on the	the mobile restaurants	have been not been
	mobile restaurants	restaurants name,	mobile restaurants	name, geographic	cited or incorrectly
	name, geographic	geographic location	name, geographic	location and images of	referenced.
	location and images of	and images of the	location and images of	the restaurants	
	the restaurants	restaurants included.	the restaurants	included. Menu/images	Menus have not been
	included.	Menu/images have	included. Menu/images	have been cited	critically evaluated and
	Menu/images have	been cited correctly.	have been cited	correctly.	do not include
	been cited correctly.		correctly.		information on
		All menus have been		Menus have been	facilities, equipment,
	All menus have been	critically evaluated and	Menus have been	evaluated and includes	staffing.
	critically evaluated and	include information on	critically evaluated and	basic information on	A value judgement has
	include detailed	facilities, equipment,	includes most	facilities, equipment,	not been provided
	information on	staffing and a value	information on	staffing and a	regarding the
	facilities, equipment,	judgement has been	facilities, equipment,	judgement has been	affordability of menu
	staffing and a value	provided regarding the	staffing and a value	provided regarding the	items.
	judgement has been	affordability of menu	judgement has been	affordability of menu	
	provided regarding the	items.	provided regarding the	items.	
	affordability of menu		affordability of menu		
	items.		items.		
Presentation	Outstanding	Thorough assignment	Satisfactory assignment	Elementary assignment	Basic assignment
(10%)	assignment	presentation. Makes	presentation. Makes	presentation. Use of	presentation. Very little
	presentation. Makes	good use of font,	use of font, colour,	font, colour, graphics	thought given to
	excellent use of font,	colour, graphics,	graphics, effects, etc.	etc. but these often	presentation.
	colour, graphics,	effects, etc. to enhance	but occasionally these	distract from the	
	effects, etc. to enhance	the presentation.	detract from the	presentation content.	
	the presentation.		presentation content.		

Description of your Food	An outstanding	A thorough description	An satisfactory	A basic description and	An elementary
Truck	description and	and explanation of	description and	explanation of your	description and
(10%)	explanation of your	your own Food Truck.	explanation of your	Food Truck which may	explanation of your
	own Food Truck. Your	Your restaurant name	own Food Truck. Your	be missing some detail	Food Truck or this
	restaurant name is	is included and	restaurant name is	required.	section not completed.
	included and	demonstrates	included. The		
	demonstrates	investigation into	description of your		
	investigation into	contemporary mobile	mobile restaurant		
	contemporary mobile	restaurants. The	includes details about		
	restaurants. The	description of your	the type of food you		
	description of your	mobile restaurant	will serve, the type of		
	mobile restaurant	includes details about	menu you will have,		
	includes details about	the type of food you	your equipment, staff		
	the type of food you	will serve, the type of	you will require, any		
	will serve, the type of	menu you will have,	interesting features		
	menu you will have,	your equipment, staff	special to your Pop up		
	your equipment, staff	you will require, any	food truck and the		
	you will require, any	interesting features	type of mobile		
	interesting features	special to your Pop up	restaurant you will		
	special to your Pop up	food truck and the	have. A detailed,		
	food truck and the	type of mobile	visually appealing and		
	type of mobile	restaurant you will	annotated drawing of		
	restaurant you will	have. A detailed,	your Food Truck/ Pop		
	have. A detailed,	visually appealing and	up restaurant will be		
	visually appealing and	annotated drawing of	included which has		
	annotated drawing of	your Food Truck/ Pop	been finished to a high		
	your Food Truck/ Pop	up restaurant will be	standard and includes		
	up restaurant will be	included which has	your Food Truck name.		
	included which has	been finished to a high	Colour schemes are to		
	been finished to a high	standard and includes	be how they will		
	standard and includes	your Food Truck name.	appear on your Pop up		
	your Food Truck name.	Colour schemes are to	Restaurant.		
	Colour schemes are to	be how they will			
	be how they will				

	appear on your Pop up Restaurant.	appear on your Pop up Restaurant.			
Description of 1 menu item for your Food Truck (10%)	An outstanding, clear and detailed description of 1 menu item for your Food Truck which includes an accurate recipe (includes name, ingredients, method, number of serves etc) and clearly labelled/annotated diagram of dish. Clear and comprehensive justification which supports reasons for including this menu item for service from your Food Truck.	A thorough, clear and detailed description of 1 menu item for your Food Truck which includes an accurate recipe (includes name, ingredients, method, number of serves etc) and clearly labelled/annotated diagram of dish. Clear and comprehensive justification which supports reasons for including this menu item for service from your Food Truck.	A satisfactory description of 1 menu item for your Food Truck which includes a mostly accurate recipe (includes name, ingredients, method, number of serves etc) and clearly labelled/annotated diagram of dish. Justification supports reasons for including this menu item for service from your Food Truck.	A basic description of 1 menu item for your Food Truck. A basic diagram of dish	An elementary description of 1 of your menu items or not completed.
Recipe Modification and costings (10%)	An outstanding recipe modification which shows how your recipe will serve 20 people. Calculations are correct and amounts and costs are accurate to serve 20 people.	A thorough recipe modification which shows how your recipe will serve 20 people. Calculations are correct and amounts and costs are accurate to serve 20 people.	A satisfactory recipe modification which shows how your recipe will serve 20 people. Calculations are mostly correct and amounts and costs are fairly accurate to serve 20 people.	A basic recipe modification which shows how your recipe will serve 20 people	An elementary recipe modification or not submitted.
Food Safety (10%)	An outstanding explanation of how you will safely receive, store, prepare and serve	A thorough explanation of how you will safely receive, store, prepare and serve food in your	A satisfactory explanation of how you will safely receive, store, prepare and serve	A basic explanation of how you will safely receive, store, prepare	An elementary explanation about your Food Trucks safety plan or not completed.

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	food in your Food	Food Truck. Detailed	food in your Food	and serve food in your	
	Truck. Detailed	information about how	Truck. Includes some	Food Truck.	
	information about how	you will consider the	information about how		
	you will consider the	"danger zone", prevent	you will consider the		
	"danger zone", prevent	cross contamination,	"danger zone", prevent		
	cross contamination,	cover personal hygiene	cross contamination,		
	cover personal hygiene	and PPE requirements	cover personal hygiene		
	and PPE requirements	and meet government	and PPE requirements		
	and meet government	regulations regarding	and meet government		
	regulations regarding	food hygiene and	regulations regarding		
	food hygiene and	safety.	food hygiene and		
	safety.		safety.		
Practical	Independently	Independently	Demonstrates	Demonstrates basic	Did not complete
(30%)	demonstrates	demonstrates	satisfactory	organisation, safety,	practical.
	outstanding	outstanding	organisation, safety,	hygiene and cleaning	
	organisation, safety,	organisation, safety,	hygiene and cleaning	skills. Demonstrates	
	hygiene and cleaning	hygiene and cleaning	skills. Demonstrates	adequate technical	
	skills. Demonstrates	skills. Demonstrates	satisfactory technical	skills in designing,	
	advanced technical	advanced technical	skills in designing,	producing, portioning	
	skills in designing,	skills in designing,	producing, portioning	and presenting a food	
	producing, portioning	producing, portioning	and presenting a food	product for a Food	
	and presenting a food	and presenting a food	product for a Food	Truck.	
	product for a Food	product for a Food	Truck.		
	Truck.	Truck.			
Bibliography	Bibliography	Bibliography	Bibliography	Very little bibliography	No Bibliography
(10%)	information collected	information collected	information collected	information was	included
	for all graphics, facts	for all graphics, facts	for graphics, facts and	collected.	
	and quotes. All	and quotes. Most	quotes, but not		
	documented using the	documented using the	documented using the		
	College diary format.	College diary format.	College Diary format.		

OVERALL	Α	В	С	D	E
Comments:					