

	<b>NOTICE OF ASSESSMENT</b>		
<b>YEAR: 10</b>			
<b>COURSE: Food Technology</b>			
<b>TASK NAME:</b>	Yum Town		
<b>TASK NO:</b>	3	<b>WEIGHTING:</b>	25 %
<b>DATE DUE:</b>	26/08/2022	<b>SUBMISSION TYPE:</b>	Digital on Google classroom
<b>DATE ISSUED:</b>	30/05/2022		
<b>TOPIC AREA:</b>	Food Service & Catering		
<b>TASK DESCRIPTION:</b>			
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.			
<b>OUTCOMES ASSESSED:</b>			
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			
<b>SUCCESS CRITERIA:</b>			
see attached			

<b>FEEDBACK TYPE:</b>
written and verbal

**Success Criteria: Task 3 (2022)****Name:**

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

<b>Description of your Food Truck (10%)</b>	<p>An outstanding description and explanation of your own Food Truck. Your restaurant name is included and demonstrates investigation into contemporary mobile restaurants. The description of your mobile restaurant includes details about the type of food you will serve, the type of menu you will have, your equipment, staff you will require, any interesting features special to your Pop up food truck and the type of mobile restaurant you will have. A detailed, visually appealing and annotated drawing of your Food Truck/ Pop up restaurant will be included which has been finished to a high standard and includes your Food Truck name. Colour schemes are to be how they will</p>	<p>A thorough description and explanation of your own Food Truck. Your restaurant name is included and demonstrates investigation into contemporary mobile restaurants. The description of your mobile restaurant includes details about the type of food you will serve, the type of menu you will have, your equipment, staff you will require, any interesting features special to your Pop up food truck and the type of mobile restaurant you will have. A detailed, visually appealing and annotated drawing of your Food Truck/ Pop up restaurant will be included which has been finished to a high standard and includes your Food Truck name. Colour schemes are to be how they will</p>	<p>An satisfactory description and explanation of your own Food Truck. Your restaurant name is included. The description of your mobile restaurant includes details about the type of food you will serve, the type of menu you will have, your equipment, staff you will require, any interesting features special to your Pop up food truck and the type of mobile restaurant you will have. A detailed, visually appealing and annotated drawing of your Food Truck/ Pop up restaurant will be included which has been finished to a high standard and includes your Food Truck name. Colour schemes are to be how they will appear on your Pop up Restaurant.</p>	<p>A basic description and explanation of your Food Truck which may be missing some detail required.</p>	<p>An elementary description and explanation of your Food Truck or this section not completed.</p>
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	appear on your Pop up Restaurant.	appear on your Pop up Restaurant.			
<b>Description of 1 menu item for your Food Truck (10%)</b>	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.
<b>Recipe Modification and costings (10%)</b>	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.
<b>Food Safety (10%)</b>	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.

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

OVERALL	A	B	C	D	E
Comments:					