



JOHN EDMONDSON HIGH SCHOOL

Assessment Notification

Faculty: Home Economics Course: Food Technology Year: 10

Assessment Task: Food Service and Catering: Welcome to YumTown Pop-Up Eatery

Assessment Weighting: 25% Due: Term1 Week 8 Date: Friday 17th March
(See your class teacher for practical dates)

Task Type: Hand in Task In Class Task Practical Task

Outcomes assessed (NESA)

- Demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1
- Identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food FT5-2
- Accounts for changes to the properties of food which occur during food processing, preparation and storage FT5-4
- Applies appropriate methods of food processing, preparation and storage FT5-5
- Selects and employs appropriate techniques and equipment for a variety of food-specific purposes FT5-10

Task Description/Overview

Your task is to create a plan for a Pop-Up restaurant that will occupy one of the vacant spots in YumTown.

Detailed Assessment Task Description

PART A (70 Marks): Welcome to YumTown Pop-Up Eatery

Answer the following questions in the scaffold provided

1. Investigate and collect three menus from food trucks or 'pop-up' restaurants. Paste them into the document (9)
2. Evaluate each menu on the following criteria:
 - What facilities (equipment) would be required to serve the items on the menu? (3)
 - What are the staffing requirements for the menu? (3)
 - Are the meals on the menu affordable or expensive? (6)
3. Develop your Pop-Up restaurant plan:
 - Name and describe your restaurant (5)
 - Design how you would like the restaurant to look using the templates on CANVAS to assist your design. Present your design professionally and annotate it demonstrating features (10)
4. Design a dish that could be served in your restaurant.
 - Annotate your dish so it is clear what the ingredients are and justify why you have added them to the dish (10)
 - Recipe Modification: Design the recipe for your dish, multiplied to serve 20 and divided to serve 2 (12)
 - Submit your food order sheet by the due date (2)

5. Food can change during preparation and storage. Outline how you will ensure your dish is safe for consumption and account why this precaution is necessary (8)

6. Include a bibliography - Guide can be found on the JEHS website (2)

PART B (30 Marks): YumTown Pop-Up Practical

In the assessment practical you will create the dish you designed. You will need to:

- Select appropriate equipment and techniques for cooking your dish (6)
- Demonstrate safe and hygienic work practices including using PPE (10)
- Ensure your dish is presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage (14)

Assessment Criteria		
Grade	Description	Mark Range
Outstanding (O)	See attached criteria	81-100
High (H)	See attached criteria	61-80
Sound (S)	See attached criteria	41-60
Basic (B)	See attached criteria	21-40
Limited (L)	See attached criteria	0-20

Satisfactory completion of courses

A course has been satisfactorily completed, when the student has:

- Followed the course developed/endorsed by the NSW Educational Standards Authority (NESA).
- Applied himself/herself with diligence and sustained effort to the set tasks and experiences provided in the course.
- Achieved some or all of the course outcomes.

Food and Equipment Order Sheet

/2

Quantity	Food item	Quantity	Food item
	Fruit & vegetables		Milk and Dairy products
			Meat and Meat Alternatives
	Breads, Cereals, Nuts, Legumes		Other – eg sauces, spices, Oils
Equipment list			