



JOHN EDMONDSON HIGH SCHOOL

Assessment Notification

Faculty: Home Economics

Course: Food Technology

Year: 10

Assessment Task: Food for Special Occasions- Let's Celebrate

Assessment Weighting: 50%

Due: Term 3

Week: 5 Date: Friday 23/08 (Via CANVAS By 8:40 am)

Practical Week 5 M Khanna 28/08 (Practical) Food order sheet 20/8

M Longo 26/8 (Practical) Food order sheet 20/8

Task Type: hand in in class practical



Task Description/Overview

You are to create a digital party planning portfolio for a memorable celebration that may occur in one's life. During your practical lesson, you are to create a showstopping cake to serve as the dessert at your celebration.

Detailed Assessment Task Description

PART A: Outline in your digital party planning portfolio (45 Marks)

There are several different occasions that can be celebrated in someone's life from their first birthday to their Bar Mitzvah, to their baby shower.

Your task is to create a **party planning portfolio** for a memorable celebration.

- Present your portfolio with aesthetic appeal in a digital format that can be easily shared.
- Use images, colour and an engaging format to outline your celebration with clarity. You will need to conduct extensive research to demonstrate your understanding of the importance of presentation, nutrition and menu planning considerations.
- All images shared should be annotated to outline details. This website may help you select a digital portfolio site <https://blog.hubspot.com/marketing/free-portfolio-websites>

1. Create an invitation including, theme of party, dress suggestion (e.g. formal, smart casual, fancy dress or themed), number of guests attending, special dietary requirements, date, time and venue **(8)**

2. Display a one page (A4) a labelled collage of a colour scheme for your celebration (colour of tablecloths, colour of napkins, napkin folding, cutlery, china, glassware table

arrangements/decorations). Include a brief written description explaining your theme **(8)**

3. Outline in detail the type of catering required e.g. formal fine dining plated meal, buffet, sharing platters, canapés, grazing table or informal occasion (include annotated images) **(4)**

4. Menu for the event, plan for foods to be served and nutrition of dishes (include one dish for starters, main and dessert) **(7)**

5. Presentation ideas for plating, garnishing, decorating and serving style of your proposed menu from question 4 (include annotated images) **(6)**

6. Showstopping cake design, drawn and annotated **(5)**

7. Prepare a workflow plan for the cake decorating assessment practical. Ensure to include tasks such as cooking, decorating and washing up. Your workflow plan should be set out in the following way: **(7)**

Time sequence	Important steps	Ingredients needed	Equipment needed	Health and safety considerations

Part B: Showstopping Cake Assessment Practical (15 Marks)

Create a showstopping cake to serve as the dessert at your celebration. You will have an opportunity to cook the cake in class and then you can decorate it using the styling and techniques of your choice. Draw and annotate your cake design and include it in your party planning portfolio. You will also be assessed on:

- Safe and hygienic work practices **(6)**
- Appropriate use of equipment and presentation techniques **(3)**
- Ensure your cake is presented appealingly **(4)**
- Your evaluation of your completed cake **(2)**

Assessment Criteria		
Grade	Description	Mark Range
Outstanding (O)	See detailed criteria	60-50
High (H)	See detailed criteria	49-37
Sound (S)	See detailed criteria	36-24
Basic (B)	See detailed criteria	23-12
Limited (L)	See detailed criteria	11-0

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.

Assessment Task: Food for Special Occasions- *Let's Celebrate!*

Student name: _____

Class: _____

PART A: Party Planning Portfolio

Questions	OUTSTANDING	HIGH	SOUND	BASIC	LIMITED
Circle mark earned →	8	7-6	5-4	3-2	1-0
Question 1 (8 marks)	Outstanding invitation completed outlining theme of party, dress suggestion, number of guests attending, special dietary requirements, date, time and venue in an aesthetically pleasing manner and consistent theme format.	High quality invitation completed outlining most of the required information - theme of party, dress suggestion etc. in an aesthetically pleasing manner and consistent theme format.	Satisfactory invitation completed outlining some of the required information - theme of party, dress suggestion etc. in an aesthetically pleasing manner.	Invitation submitted outlining basic information.	Incomplete invitation submitted lacking details.
Question 2 (8 marks)	Outstanding A4 collage completed, including labelled collage of a colour scheme for your celebration (colour of tablecloths, colour of napkins, napkin folding, cutlery, china, glassware table arrangements/decorations). Theme of the party was described in extensive detail.	High quality A4 collage completed, including most of the required details - labelled collage of a colour scheme for your celebration (colour of tablecloths, colour of napkins etc). Theme of the party was described to a high standard.	Satisfactory A4 collage completed, including some of the required details - labelled collage of a colour scheme for your celebration (colour of tablecloths, colour of napkins etc). Theme of the party was identified clearly.	A4 collage completed to a basic level. Little of the required details included. Theme of the party was identified.	Incomplete A4 collage submitted lacking details. Theme of the party was not clearly identified.
Question 3 (4 marks)	8	7-6	5-4	3-2	1-0
	4	3	2	1	0
	Type of catering style outlined in detail suiting the theme of the party. Outstanding choice of images included with clear and detailed annotations.	Type of catering style outlined in detail suiting the theme of the party. Good choice of images included with clear annotations.	Type of catering style outlined suiting the theme of the party. Images included with clear annotations.	Type of catering style identified.	Type of catering style not addressed.

Question 4 (7 marks)	7	6-5	4-3	2	1-0
	Menu for the event demonstrated extensive knowledge of current event research. Foods to be served were outlined in detail and main nutritional features identified.	Menu for the event included foods to be served and was outlined in detail with nutritional features identified.	Menu for the event included foods to be served and main nutritional features identified.	Menu for the event included foods to be served and/or some nutritional features listed.	Menu for the event was incomplete or did not supply sufficient detail.
Question 5 (6marks)	6	5	4	3-2	1-0
	Annotated images presenting plating, garnishing and decorating ideas were presented with an outstanding level of detail and recognition of techniques.	Annotated images presenting plating, garnishing and decorating ideas were presented with recognition of techniques.	Annotated images presenting plating, garnishing and decorating ideas were presented.	Images displaying plating, garnishing and decorating ideas were presented.	Images displaying plating, and/or garnishing and/or decorating ideas were incompletely presented.
Question 6 (5 marks)	5	4	3	2	1-0
	Drawing of cake design features annotations outlining ingredients, colours, theme and ideas. Neatly presented in outstanding detail with aesthetic appeal.	Drawing of cake design features annotations outlining ingredients, colours, theme and ideas. Neatly presented with aesthetic appeal.	Drawing of cake design features annotations outlining ingredients and/or colours, theme and ideas. Neatly presented.	Drawing of cake design refers to ingredients and/or colours, theme and ideas.	Drawing of cake design is incomplete or lacking sufficient detail.
Question 7 (7 marks)	7	6-5	4-3	2	1-0
	Workflow plan for cake decoration includes time sequence, important steps, ingredients needed, equipment needed, and health and safety considerations completed with outstanding clarity. Timing is realistic and detail is outstanding.	Workflow plan for cake decoration includes time sequence, important steps, ingredients needed, equipment needed, and health and safety considerations completed at a high standard. Timing is realistic.	Workflow plan for cake decoration includes time sequence, important steps, ingredients needed, equipment needed, and health and safety consideration completed at a satisfactory standard.	Workflow plan for cake decoration includes time sequence and/or important steps and/or ingredients needed and/or equipment needed and/or health and safety considerations.	Workflow plan for cake decoration is incomplete or lacks sufficient detail.

ASSESSMENT PRACTICAL:

- Safe and hygienic work practices **(6)**
- Appropriate use of equipment and presentation techniques **(3)**
- Ensure your cake is presented appealingly **(4)**
- Your evaluation of your completed cake **(2)**

Total /15

Positive aspects:

Needs improvement:

PART A:	/45
PART B:	/15
Combined	/60