



# 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 9 Date: Wednesday 27<sup>th</sup> March  
(See your class teacher for practical dates. Note: food order due in week 8)

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)



	<b>Breads, Cereals, Nuts, Legumes</b>		<b>Other – eg sauces, spices, Oils</b>

<b>Equipment list</b>		