



TAS ASSESSMENT TASK NOTIFICATION YEAR 8 FOOD ELECTIVE 2020

Task Number: 1

Topic/s: Globe Travellers

Weightings: 50%

Due Date: Week 10 **Friday 3rd April 2020**

Time: In class, during the scheduled lesson. Period 5

Venue: Junior Campus – Room J7 - Mrs Verdon/J8 – Ms Ford/Gallagher

Outcomes to be Assessed:

FT4-1

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

FT4-2

describes and manages the risks of injury and WHS issues associated with handling food

FT4-5

applies appropriate methods of food preparation

FT4-10

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

Task Type: IC

Electronic Submission of Task:

No

Format of Electronic Submission: (for Yes or Combination)

Please Note:

1. The College policy regarding malpractice, including cheating and plagiarism, late submission and absenteeism will apply. Please refer to moodle.pmaclism.catholic.edu.au (Assessment Tasks – Rules and Procedures). Stage 6 students should also refer to their *2020 Assessment Handbooks*.
2. Email is NOT an accepted form of assessment task submission.
3. If you are going to be away for any reason, including school based activities, you must fill in a "Planned Absence Notification" form and submit to the Assistant Principal Curriculum or the Leader of Curriculum. This form can be found at <http://moodle.pmaclism.catholic.edu.au/mod/page/view.php?id=17637>

ASSESSMENT PRACTICAL - 8 FOOD ELECTIVE - GLOBE TRAVELLERS

TASK INSTRUCTIONS

1. Each student is to **prepare the following recipe** on the practical date - **Week 10, Friday 3rd April 2020 Period 5** (during your allocated practical lesson).
2. You must **prepare** the recipe and **present** to the teacher for marking at the conclusion of the lesson.
3. To present your dish consider the **principles of food presentation** and must **GARNISH** your dish. This means you need to reserve some of your food to use as a garnish or bring a suitable garnish from home.
4. You should be ready to start your practical assessment as soon as the bell rings for the end of recess to ensure you meet **time constraints**. You should aim to have your dish presented by 2.15pm
5. Use the following link for hints and tips
<https://www.youtube.com/watch?v=PsUTZUseh8k>

PIZZA PINWHEELS

INGREDIENTS (Individually)

1 sheet frozen ready-rolled puff pastry
1 T pizza sauce
1 small onion
10g capsicum
1 slice ham
40g grated cheese

METHOD

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|--|
| 1. Preheat oven to 200°C. |
| 2. Collect ingredients. |
| 3. Prepare toppings by slicing or chopping as necessary. |
| 4. Spread pizza sauce over puff pastry base leaving a 2cm border around the edges. |
| 5. Add selected designer topping ingredients. |
| 6. Sprinkle with grated cheese. |
| 7. Roll up pastry tightly to enclose the filling. |
| 8. Cut into 10 slices. |
| 9. Place cut-side up on a lined baking tray. |
| 10. Bake pizza for 10-12 mins or until golden. |
| 11. Serve garnished for presentation |

Assessment Criteria

CRITERIA	RANGE	MARK
Equipment	Container, tea towel, recipe.	/1
Uniform	Complete, worn correctly.	/1
Work, Health, Safety	PPE, personal safety, knife safety	/4
Personal hygiene	Clean uniform, hair net/hat.	/2
Workflow	Logical sequence.	/2
Bench management	Organisation, necessary equipment, utensils used.	/2
Meets time constraints	Speed, timing, finishes on time.	/1
Finished product	Presentation principles used, height, clean plate, portion, garnish	/5
Cleaning procedures	Thorough, bay and duties	/2
TOTAL		/20
RANK		

FEEDBACK/COMMENT:

Teachers signature: _____ Date: _____