



# TAS ASSESSMENT TASK NOTIFICATION

## Year 7 Technology Mandatory 2021

<b>Task Number:</b>	1
<b>Topic/s:</b>	Food Technology and Agriculture
<b>Weightings:</b>	100%
<b>BADue Date:</b>	Tuesday 23 <sup>rd</sup> November 2021
<b>Time:</b>	In Class Time
<b>Venue:</b>	Room J7, J8

### Outcomes to be Assessed:

- TE4-1DP - designs, communicates and evaluates innovative ideas and creative solutions to authentic problems or opportunities
- TE4-2DP - plans and manages the production of designed solutions
- TE4-3DP - selects and safely applies a broad range of tools, materials and processes in the production of quality projects
- TE4-6FO – Explains how the characteristics and properties of food determine preparation techniques for healthy eating
- TE4-5Ag – investigates how food and fibre are produced in managed environments

<b>Task:</b>	HI
	Project (70%)
	Portfolio (30%)

### Electronic Submission of Task:

Yes

### Format of Electronic Submission:

Stile Education

Specific instructions can be found on the back of this cover sheet

### 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](http://moodle.pmaclism.catholic.edu.au) (Assessment Tasks – Rules and Procedures). Stage 6 students should also refer to their *2021 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>.

## Electronic Submission Specifications:

### STEP 1: Save and rename the completed Assessment Task

- Click the 3 dot widget
- Select the rename option from the menu
- Rename, clearly identifying the subject and your name

### STEP 2: Uploading to Stile (option 1)

- Open Stile
- Select Food and Agriculture Technology
- Select Assessment Task
- Click the Final Assessment Task Submission
- Select Upload file widget
- Browse to find the renamed file from above
- Click on the desired file and it will begin uploading to Stile
- Once the file finishes uploading
- Click “Hand in for marking”

### STEP 2: Uploading from within app (option 2)

- Open Stile
- Select Food and Agriculture Technology
- Select Assessment Task
- Click the Final Assessment Task Submission
- Open Assessment Task in the app to which it has been completed (slides, word etc)
- Click on the 3 dot widget and press “share/share & export” or “send a copy”
- You may need to send with another app
- Click the Stile widget
- Click the upload button
- Once the file finishes uploading
- Click “Hand in for marking”

**Reminder:** If you are absent on the due date. Please upload this task from home.

## ASSESSMENT OUTLINE

### Design Situation

Food is a large part of our everyday life. In Australia we are very lucky, as we live in a country where we have the option to grow our own food in our backyard, whether it be on a small scale; a wall garden, hydroponics or a large scale; farm. It is becoming more important to know where our food is coming from and how it is being treated and transported before being put on a plate to consume. The term ‘Paddock to Plate’ is being seen popping up in our supermarkets, cafes and even in fast food establishments.

Senior students from your school are about to set up a new, trendy café aimed at school aged kids. They are in need of fresh, innovative ideas to be introduced on the menu.



## Design Brief:

The school café has a modern menu that is continually changing to address their theme of 'paddock to plate'. The café boasts itself on supplying fresh food by using seasonal produce from the school garden. You will need to select a vegetable that you will grow, nurture and use on a standard recipe/produce information card that will be used by the café.

You will be required to present your recipe information card and a supporting design portfolio digitally.

## Project – 70%

### Standard recipe card (front)

This will be the recipe you have selected which includes your chosen ingredient. It can be one of the recipes we have made in our practicals or you may choose to make something at home but your recipe must be modified to include the ingredient you have grown.

Recipe card needs to include the following:

1. Name of the recipe
2. Serving size
3. Preparation time/cooking time
4. Ingredients list
5. Method
6. A photograph of the dish (must be something you have cooked)
7. Suggestions for presentation

### Produce Information card (back)

The produce information card will be an information fact sheet on the ingredient you have grown

Your produce information card needs to include the following:

- A picture of your plant
- The name of your plant (common and real name)
- The best conditions for the growth of your plant
- A graph showing the growth of your plant
- 3 tips if someone was to grow your chosen vegetable/fruit/herb
- 3 recipe suggestions for your vegetable/fruit/herb

# Portfolio- 30%

Using your device, you are to complete your digital portfolio in Office 365 Microsoft word, powerpoint, google slides or google docs. Each slide of your digital portfolio should have the following headings and relevant information. The slide numbers are a minimum requirement. You are able to exceed this.

Slide	Heading	Information
1	Title Page	It must include the heading; ' <i>Paddock to Plate</i> '. It must also indicate your <i>name, class, teacher</i> and <i>one relevant image</i> . Be creative and set the theme that you will use throughout your digital design portfolio.
2	Contents Page	Set up a table with a list of contents you can do this as you go along or at the end
3	Design Brief	Rewrite the <i>design brief into your own words</i> and <b>bold</b> the key words.
4	Design Considerations	Brainstorm as a class on stile identify the features of a good recipe card design
5-6	Research	Research information about your chosen vegetable. You will need to include A graph showing the growth of your plant, information on what conditions you need to grow your chosen vegetable; climate, season, soil Ph, feed and water. You will need to investigate natural solutions to prevent pests and certain diseases related to the chosen vegetable. Harvest time and any tips for your plant to flourish need to be included.
7-8	Ideas Generation	Find 2 recipe ideas they don't have to include your ingredient but it may be a recipe you can alter take a photo or screenshot and paste in your folio Complete a PMI chart about each recipe.
9	Make/Final Design	Design your recipe/produce card idea using a digital application. <b>Justify</b> why you have chosen this idea. Give reference to how your recipe card meets the design brief and appeals to the target market
10	Resources	Include a list of <b>all</b> ingredients and equipment used to make your 'paddock to plate' dish and a list of resources used to do the layout of your Recipe Card.
11-12	Procedure	In your own words list the steps to create your Recipe card. Include some evidence photos
13	Evaluation	Complete the following passage: I really enjoyed _____. I learnt _____. I was most pleased _____ because _____. If I made it again I would change _____ because _____. If someone else was making this product, I would tell them _____.
Presentation		The overall presentation of your work is done in a creative way, is clear and concise and related to food and agriculture.

Components	Elements					Marks
Title Page	1			0		
	Title Page includes all elements			Title Page includes some elements		
Design Brief	2			1		
	Complete Design Brief with highlighted key words			Incomplete Design Brief / key words		
Design Considerations	1					
	Mind Map showing Design Considerations, AND Poplet Brainstorm on card design					
Research	5	4	3	2	1	
	Undertakes and evaluates a range of appropriate research	Undertakes and analyses appropriate research	Undertakes and explains some appropriate research	Undertakes and outlines limited appropriate research	Provides minimal evidence of appropriate research	
Ideas Generation	5	4	3	2	1	
	Demonstrates an extensive application of creativity	Demonstrates a thorough application of creativity	Demonstrates a sound application of creativity	Provides basic evidence of ideas generation	Provides elementary evidence of ideas generation	
Final Design	3		2		1	
	Evaluates the selection of ideas for final design		Explains the selection of ideas for final design		Recognises some of ideas for final design	
Resources	1					
	Provides a complete list of required materials					
Procedures	5	4	3	2	1	
	Provides an extensive record of the steps of construction	Provides an thorough record of the steps of construction	Provides a sound record of the steps of construction	Provides a basic record of the steps of construction	Provides an elementary record of the steps of construction	
Evaluation	3		2		1	
	Provides an extensive summary including positives, negatives and improvements		Provides a sound summary including positives, negatives and improvements		Provides an elementary summary including some positives, negatives or improvements	
Presentation Techniques	4	3	2	1		
	Demonstrates a range of quality presentation techniques	Demonstrates a range of appropriate presentation techniques	Demonstrates a limited range of presentation techniques	Demonstrates minimal presentation techniques		
						<b>Total</b>
						<b>/30</b>

**TECHNOLOGY MANDATORY – 7 PROJECT**

UNIT \_\_\_\_\_

NAME \_\_\_\_\_

CLASS \_\_\_\_\_

Components	Elements					Marks
<b>Overall quality of the product</b>	<b>15 -13</b>	<b>12 - 10</b>	<b>9 - 7</b>	<b>6 - 4</b>	<b>3 - 0</b>	
	Project displays very high qualities in all aspects	Project displays high qualities in all aspects	Project displays sound qualities in most aspects	Project displays basic qualities in some aspects	Project displays minimal qualities in minimal aspects	
<b>recipe</b>	<b>15 -13</b>	<b>12 - 10</b>	<b>9 - 7</b>	<b>6 - 4</b>	<b>3 - 0</b>	
	Student has developed extensive knowledge of selected recipe and includes all criteria including name, ingredients (including focus ingredient) method, photo of a dish you have cooked, servings, cooking time, preparation time, presentation suggestion	Student has developed thorough knowledge of selected recipe and includes most criteria including name, ingredients (including focus ingredient) method, photo of a dish you have cooked, servings, cooking time, preparation time, presentation suggestion	Student has developed sound knowledge of selected recipe and includes some criteria including name, ingredients (including focus ingredient) method, photo from the internet, servings, cooking time, preparation time, presentation suggestion	Student has developed basic knowledge of selected recipe and includes few criteria including name, ingredients (including focus ingredient) method, photo from the internet, servings, cooking time, preparation time, presentation suggestion	Student has developed limited knowledge of selected recipe and includes minimal criteria including name, ingredients (including focus ingredient) method, photo from the internet, servings, cooking time, preparation time, presentation suggestion	
<b>Produce information card</b>	<b>5</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1 - 0</b>	
	Student demonstrates extensive knowledge of selected produce and includes all criteria including name, photograph, Graph, ideal conditions, 3 tips and 3 recipes	Student demonstrates a thorough knowledge of selected produce and includes most criteria including name, photograph, graph, ideal conditions, 3 tips and 3 recipes	Student demonstrates a sound knowledge of selected produce and includes some criteria including name, photograph, graph, ideal conditions, 3 tips and 3 recipes	Student demonstrates a basic knowledge of selected produce and includes few criteria including name, photograph, graph, ideal conditions, 3 tips and 3 recipes	Student demonstrates a limited knowledge of selected produce and includes minimal criteria including name, photograph, graph, ideal conditions, 3 tips and 3 recipes.	

<b>Total</b>
<b>/35</b>

Comments:

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