PRE-APPROVED LEARNING AND ASSESSMENT PLAN

**Stage 1 Food and Hospitality**

Pre-approved learning and assessment plans are for *school use only*.

* Teachers may make changes to the plan, retaining alignment with the subject outline.
* The principal or delegate endorses the use of the plan, and any changes made to it, including use of an addendum.
* The plan does not need to be submitted to the SACE Board for approval.

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| --- | --- | --- | --- |
| School |  | Teacher(s) |  |

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| --- | --- | --- | --- | --- | --- | --- |
| SACESchool Code |  | Year |  | Enrolment Code |  | Program Variant Code (A–W) |
| Stage | Subject Code | No. of Credits (10 or 20) |
|  |  |  |  | **1** | **F** | **O** | **H** | **10** |  |

**Addendum – changes made to the pre-approved learning and assessment plan**

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| Describe any changes made to the pre-approved learning and assessment plan to support students to be successful in meeting the requirements of the subject. In your description, please explain:* what changes have been made to the plan
* the rationale for making the changes
* whether these changes have been made for all students, or for individuals within the student group.
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**Endorsement**

The use of the learning and assessment plan is approved for use in the school. Any changes made to the plan support student achievement of the performance standards and retain alignment with the subject outline.

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| Signature of principal or delegate |  | Date |  |

Stage 1 Food and Hospitality (10-credits)

Assessment Overview

The table below provides details of the planned tasks and shows where students have the opportunity to provide evidence for each of the specific features of all of the assessment design criteria.

| **Assessment Type and Weighting** | **Details of assessment** | **Assessment Design Criteria** | **Assessment conditions**(e.g. task type, word length, time allocated, supervision) |
| --- | --- | --- | --- |
| **I** | **P** | **PA** | **C** | **R** |
| **Assessment Type 1: Practical Activity****Weighting 60%** | **Practical Activity 1: Canteen Menu Options**Area of Study 1: Food, the Individual, and the FamilyArea of Study 4: Food and Safety (safe food practices)Students are to work individually to complete a research task. They are to investigate current issues that are supported by the government and community initiatives related to ‘Healthy Eating’ within the school community environment. Students identify and recognise the importance of maintaining a healthy population, in particular children and adolescents, and develop a food item that can be included on a school canteen menu to assist with good food choicesPractical Application: as a pair students work collaboratively to plan, prepare and present a product that supports healthy eating practices. | 1,2,3 |  | 1,3 | 1,2 | 1,3 | **Research Task:** The mode of presentation is negotiated with students. It should be up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.**(Pair) Practical Activity:** An observation checklist and photographs and/or video evidence will be used for assessing the quality control practices, preparation and presentation of the practical application.**Individual Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form. |
| **Practical Activity 2: Food Fusion**Area of Study 3: Trends in Food and CultureStudents work individually to complete a research task. They investigate characteristics that have developed Australia’s multicultural and contemporary cuisine. Students reflect on how this has influenced and evolved the availability of a multicultural contemporary cuisine in Australia’s food and hospitality industry.Practical Application: Individually students plan, prepare and present a Main or a Dessert ‘Fusion Dish’’ that showcases contemporary trends in cookery. The dish must be suitable to serve in a restaurant. | 1,2,3 |  | 1,3 |  | 1,3 | **Research Task:** The mode of presentation is negotiated with students. It should be up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.**(Individual) Practical Activity**: An observation checklist and photographs and/or video evidence will be used for assessing the quality control practices, preparation and presentation of the practical application.**Individual Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form. |
| **Assessment Type 2:** **Group Activity****Weighting 20%** | **Group Activity: Street Food**Area of Study 4: Food and SafetyStudents work as a group to complete a Collaborative Action Plan, where one or more issues related to preparing and presenting activities that support healthy eating practices are identified and discussed. They plan and present an affordable, tasty ‘Ready to Eat’ product suitable for a small group catering enterprise venture to locals and tourists at a public Festival, Farmers Market or Fair event. The product must provide the target market the opportunity to experience authentic food of new and diverse cultures. You must also consider and identify the factors associated with safe food practices and the issues in food production and legislation with this food industry.Practical Application: As a group plan, prepare and present a ‘Ready to Eat’ food item that supports a small group catering enterprise venture. The item must be suitable for sale at a Festival, Farmers Market or Fair event. | 1 | 1,2,3 | 1,2,3 | 1,2, | 1,3 | **Collaborative Action Plan:** The mode of presentation is negotiated with students. It should be up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.**(Group) Practical Activity:** An observation checklist and photographs and/or video evidence is used for assessing the quality control practices, preparation and presentation of the practical application.**Individual Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form. |
| **Assessment Type 3: Investigation****Weighting 20%** | **Food and Hospitality Industry**Area of Study 5: Food and Hospitality IndustryStudents investigate initiatives, including government initiatives, to encourage people into trades and to supply skilled workers for the food and hospitality industry in Australia. | 1,2,3 |  |  |  | 2,3 | **Individual Investigation:**Up to a maximum of 600 words or 4 minutes oral presentation, or the equivalent in multimodal form. |

***Four assessments.*** *Please refer to the Stage 1 Food and Hospitality subject outline.*