**Stage 2 Food and Hospitality**

**Assessment Type 2: Group Activity**

**Area of Study 4: Socio Cultural Influences**

**A Modern Australian Dinner**

**Purpose**

To demonstrate your ability to:

* investigate the contemporary trend of modern Australian style food in the food and hospitality industry
* apply management, organisational, and problem solving skills that demonstrate an understanding of contemporary issues in the food and hospitality industry
* work collaboratively to prepare and present a Modern Australian style three course dinner
* evaluate your practical application.

**Description of assessment**

The task has three parts:

1. Group decision-making:

In groups consider contemporary trends relating to Area of Study 4: Socio-cultural Influences. The focus question is, ‘Are consumers open to exploring a changing Australian cuisine?’. You will work in groups to plan, organise, and implement action. You will need to respond constructively to other group members, and share responsibilities in decision-making. The issues discussed, decisions made, and tasks allocated must be recorded by the group under supervision in class.

1. Group practical application:

In groups, select, prepare, and present a three course modern Australian themed dinner for the local Rotary Club. This task involves out of hours commitment for the group. You should demonstrate your ability to participate effectively in a team to implement a group practical application. You will need to demonstrate organisational and problem-solving skills, implement safe management practices, generate and maintain quality control, and manage your time, techniques, and resources.

1. Evaluation report:

Individually complete an evaluation report in which you formulate conclusions about the effectiveness of groups’ work and your own performance, evaluate the outcome. You should make connections between your planning and practical application, and recommend possible improvements. In conclusion, evaluate whether consumers are open to exploring a changing Australian cuisine.

**Assessment conditions**

The group activity occurs over 5 weeks.

Trial food practical applications are carried out over a 2 week period prior to the group decision making task.

The group decision making task is completed under supervision in a double lesson. Recording of the group’s choices should be a maximum of 500 words if written or a maximum of 3 minutes for an oral presentation.   
(N.B. only one group decision making record is submitted for each group)

The group practical application is to be carried out over 4 lessons and includes after school hours work.

You have one week to complete the individual evaluation report in a maximum of 500 words if written or a maximum of 3 minutes for an oral presentation, or the equivalent in multimodal form.

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| ***Learning Requirements*** | ***Assessment Design Criteria*** |
| 1. apply knowledge and problem-solving skills to practical activities in food and hospitality and to evaluate processes and outcomes  2. apply management, organisational, and problem-solving skills that demonstrate an understanding of contemporary issues in the food and hospitality industry  3. make and justify decisions about issues related to food and hospitality  4. select and use appropriate technology to prepare and serve food, applying safe food-handling practices  5. investigate, critically analyse, and evaluate contemporary trends and/or issues related to food and hospitality  6. work individually and collaboratively to prepare and present activities that support healthy eating practices  7. evaluate the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry. | Investigation and Critical Analysis  The specific features are as follows:  ICA1 Investigation and critical analysis of contemporary trends and/or issues related to food and hospitality industry.  ICA2 Analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  lCA3 Application of literacy and numeracy skills, and use of appropriate terminology.  Problem-solving  The specific features are as follows:  P1 Identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  P2 Decision-making about problem-solving and implementation strategies.  P3 Justification of decisions about problem-solving and implementation strategies.  Practical Application  The specific features are as follows:  PA1 Implementation of appropriate techniques, and generation and maintenance of quality control in preparing and serving food.  PA2 Organisation and management of time and resources.  PA3 Selection and application of appropriate technology to prepare and serve food.  PA4 Application of safe food-handling and management practices.  Collaboration  The specific features are as follows:  C1 Initiative and leadership within the group, and active response to members of the group.  C2 Involvement in group activities and discussions to support healthy eating practices.  Evaluation  The specific features are as follows:  E1 Evaluation of the processes and outcomes of practical and group activities, including their own performance.  E2 Appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  E3 Explanation of the connections between research and/or planning, and practical application.  E4 Evaluation of contemporary trends and/or issues related to food and hospitality industry in different settings. |

Performance Standards for Stage 2 Food and Hospitality

| - | Investigation and Critical Analysis | Problem-solving | Practical Application | Collaboration | Evaluation |
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| A | In-depth investigation and perceptive critical analysis of contemporary trends and/or issues related to the food and hospitality industry.  Perceptive analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology. | Astute identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  Sophisticated and well-informed decision-making about problem-solving and implementation strategies.  Clear and very relevant justification of decisions about problem-solving and implementation strategies. | Ongoing and productive implementation of appropriate techniques, and sophisticated generation and maintenance of quality control in preparing and serving food.  Productive and efficient organisation and management of time and resources.  Logical selection and application of the most appropriate technology to prepare and serve food.  Sustained and thorough application of safe food-handling and management practices. | Initiation of ideas and procedures, display of leadership within the group, and proactive and inclusive response to members of the group.  Proactive and focused involvement in group activities and discussions to support healthy eating practices. | Insightful evaluation of the processes and outcomes of practical and group activities, including their own performance.  Sophisticated appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Insightful explanation of the connections between research and/or planning, and practical application.  In-depth evaluation of contemporary trends and/or issues related to the food and hospitality industry in a variety of settings. |
| B | Detailed investigation and well-considered critical analysis of contemporary trends and/or issues related to the food and hospitality industry.  Well-considered analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology. | Well-considered identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  Well-informed decision-making about problem-solving and implementation strategies.  Mostly clear and relevant justification of decisions about problem-solving and implementation strategies. | Mostly productive implementation of appropriate techniques, and well-considered generation and maintenance of quality control in preparing and serving food.  Mostly productive organisation and management of time and resources.  Mostly logical selection and application of appropriate technology to prepare and serve food.  Capable application of safe food-handling and management practices. | Initiation of some ideas and procedures, some display of leadership within the group, and thoughtful and active response to members of the group.  Active and thoughtful involvement in group activities and discussions to support healthy eating practices. | Thoughtful evaluation of the processes and outcomes of practical and group activities, including their own performance.  Well-informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Well-considered explanation of the connections between research and/or planning, and practical application.  Well-informed evaluation of contemporary trends and/or issues related to the food and hospitality industry in different settings. |
| C | Competent investigation and some considered critical analysis of contemporary trends and/or issues related to the food and hospitality industry.  Considered analysis of information for relevance and appropriateness, with generally appropriate acknowledgment of sources.  Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology. | Considered identification and discussion of some factors involved in problem-solving related to the food and hospitality industry.  Informed decision-making about problem-solving and implementation strategies.  Generally relevant justification of decisions about problem-solving and implementation strategies, with some clarity. | Competent implementation of appropriate techniques, and considered generation and maintenance of quality control in preparing and serving food.  Competent organisation and management of time and resources.  Appropriate selection and application of technology to prepare and serve food.  Competent application of safe food-handling and management practices most of the time. | Some initiative with ideas or procedures, occasional leadership within the group, and generally active response to members of the group.  Active involvement in group activities and discussions to support healthy eating practices. | Considered evaluation of the processes and outcomes of practical and group activities, including their own performance.  Informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Considered explanation of the connections between research and/or planning, and practical application.  Informed evaluation of contemporary trends and/or issues related to the food and hospitality industry in different settings. |
| D | Some investigation and basic description of one or more contemporary trends or issues related to the food and hospitality industry.  Some consideration of information for relevance or appropriateness, with some inconsistent acknowledgment of sources.  Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate. | Superficial identification and discussion of some factors involved in solving basic problems related to the food and hospitality industry.  Some basic and inconsistent decision-making about problem-solving and/or implementation strategies.  Some description and partial justification of one or more problem-solving and/or implementation strategies. | Basic implementation of one or more techniques, and some basic consideration of the generation and maintenance of quality control in preparing and serving food.  Inconsistent organisation and management of time and resources.  Identification and some application of technology that may be appropriate to prepare or serve food.  Some endeavour to apply safe food-handling and management practices some of the time. | Some participation within the group, and some response to members of the group. Participation is often passive.  Some basic involvement in group activities or discussions to support healthy eating practices. | Basic consideration of the processes and/or outcomes of practical and group activities, which may include their own performance.  Superficial consideration of the impact of technology, sustainable practices, or globalisation on the food and hospitality industry.  Some basic description of one or more connections between research and/or planning, and practical application.  Superficial reflection on one or more contemporary trends or issues related to the food and hospitality industry, tending towards basic description. |
| E | Limited investigation or basic description of one or more contemporary trends or issues related to the food and hospitality industry.  Limited identification or acknowledgment of information that may have some relevance.  Attempted application of literacy and numeracy skills, with attempted use of some basic terminology that may be appropriate. | Identification of one or more factors involved in solving basic problems related to the food and hospitality industry.  Attempted decision-making about a problem-solving or implementation strategy.  Attempted description of one or more problem-solving or implementation strategies. | Attempted development or implementation of a technique, and some awareness of the need for quality control in preparing or serving food.  Limited organisation or management of time and resources.  Limited identification or application of technology that may be appropriate to prepare or serve food.  Emerging awareness of safe food-handling and management practices. | Some attempted participation in one or more aspects of group work, and occasional response to members of the group.  Attempted involvement in one or more group activities or discussions to support healthy eating practices. | Attempted consideration of one or more processes or outcomes of a practical or group activity, which may include their own performance.  Attempted description of an impact of technology, sustainable practices, or globalisation on the food and hospitality industry.  Limited awareness of any connections between research and/or planning, and practical application.  Some recognition of one or more contemporary trends or issues related to the food and hospitality industry. |