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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| SACE  School 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. |

**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 50%** | Area of Study 2: Local and Global Issues in Food and Hospitality; Area of Study 4: Food and Safety; Area of Study 5: Food and Hospitality Industry  Students individually research the causes and prevention of salmonella food poisoning outbreaks.  Students select a recipe using chicken as a potentially hazardous ingredient (salmonella issue), prepare, package, store and transport the prepared dish to serve at home, and in the process demonstrate “safe food handling principles”.  Students individually complete an evaluation report in which they reflect on the processes and outcomes of the practical application and the contemporary issue related to food safety in the food and hospitality industry. | 1,2,3 |  | 1,2,3 |  | 1,2 | **Individual Research:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Practical Application**  Unit length of time: 5 weeks. |
| Area of Study 3: Trends in Food and Culture and Area of Study 5: Food and Hospitality Industry.  Students individually investigate the food products sold in local cafes, with the focus on the type of food item, the presentation and the food technology involved in making the products. (Action Plan)  Students select, prepare and present a food item that incorporates food technology in its production and is suitable for a café menu. (Practical Application)  Students individually complete an evaluation report in which they reflect on the processes and outcomes of the practical application and the impact of food technology. |  | 1,2,3 | 1,2,3 |  | 1,3 | **Individual Action Plan:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Practical Application**  Unit length of time: 5 weeks. |
| **Assessment Type 2:**  **Group Activity**  **Weighting 25%** | Area of Study 1: Food, the Individual, and the Family; Area of Study 2: Local and Global Issues in Food and Hospitality; Area of Study 4: Food and Safety  Students collaboratively complete an action plan where they identify and discuss issues related to planning, preparing and presenting school staff lunches that support healthy eating practices.  Students apply their knowledge and skills to a group practical application, by preparing and presenting staff lunches that support healthy eating practices.  Students individually complete an evaluation report in which they reflect on the processes and outcomes of the group activity, including own and group performance and possible improvements. |  | 1,2,3 | 1,2,3 | 1,2, | 1 | **Collaborative Action Plan:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Individual Evaluation Report:** Up to a maximum of 400 words or 3 minutes for an oral presentation, or the equivalent in multimodal form.  **Group Practical Application**  Unit length of time: 5 weeks. |
| **Assessment Type 3: Investigation**  **Weighting 25%** | Area of Study 5: Food and Hospitality Industry  Individually, students investigate the following question: Would the Fast Food Franchises survive without the young workers?” | 1,2,3 |  |  |  | 3 | **Individual Investigation:**  Up to a maximum of 600 words or 4 minutes oral presentation, or the equivalent in multimodal form.  Unit length of time: 5 weeks. |

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