

Stage 2 Food and Hospitality Assessment Type 1 - Practical Activity

Stage 2: FOOD AND HOSPITALITY

Area of Study 4: Sociocultural Influences

Task Description: Research, Practical Application, Evaluation

Assessment Type: Research.

Area of Study 4: Sociocultural Influences

Purpose:

To demonstrate your ability to: Work Individually students are to investigate and critically analyse "emerging Australian Cuisine" and current trends. Students will plan, prepare and present a 2 course meal including a signature dish that reflects their research. The meal needs to use a diversity of local, unusual and native ingredients.

Description of Assessment:

Research

- Individually students will investigate and critically analyse the history and emergence of " Australian Cuisine"
- Respond to the following statement- "Does Australia have it's own cuisine?"
- Discuss unusual and native ingredients available in local area
- Ensure that you correctly reference all collated data and information

Conditions of Assessment:

The research may be presented in written, oral, or multimodal form. It should be a maximum of 500 words if written or a maximum of 4 minutes for an oral presentation, or the equivalent in multimodal form.

Practical Application:

Individually students will; explore the diversity of local produce and identify then source three native/unusual ingredients that they have not used before to create a two course meal, including a signature dish that would meet industry standards and showcase a new trend. The meals need to be prepared and presented to food and hospitality standards. Students are encouraged to show initiative and be creative. The practical application is to be completed in a double lesson. A single lesson will be available to complete mise en place prior to the practical application. Evidence of the practical application will include photographs and a record sheet.

Evaluation report:

Individually complete an evaluation report in which you critically reflect your research, your performance in the practical application, the processes involved in the practical application, and the outcome. In your evaluation report, formulate conclusions and recommend possible improvements.

Conditions of Assessment:

The individual evaluation report may be presented in written, oral, or multimodal form. It should be a maximum of 500 words if written or a maximum of 3 minutes for an oral presentation, or the equivalent in multimodal form.

Assessment Task 5: Catering for food intolerance/allergies

Learning Requirements	Assessment Design Criteria
<ol style="list-style-type: none"> 1. apply knowledge and problem-solving skills to practical activities in food and hospitality and to evaluate the 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 informed decisions about and evaluate contemporary issues affecting the food and hospitality industry in different contexts. 4. select and use appropriate technology to prepare and serve food, applying safe food-handling practices. 5. investigate and critically analyse 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 new and emerging technologies, and/or sustainable practices of globalisation, on the food and hospitality industry. 	<p>Investigation and Critical Analysis <i>The specific features are as follows:</i> ICA1 Investigation and critical analysis of contemporary trends and/or issues related to the food and hospitality industry ICA2 Analysis of information for relevance and appropriateness, with appropriate acknowledgement of sources. ICA3 Application of literacy and numeracy skills, and use of appropriate terminology.</p> <p>Problem-solving <i>The specific features are as follows:</i> P1 Organisational and problem solving skills used in different practical activities. P2 Assessment of factors involved in solving problems related to food and hospitality. P3 Decision-making about contemporary trends and/or issues related to food and hospitality.</p> <p>Practical Application <i>The specific features are as follows:</i> 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.</p> <p>Collaboration <i>The specific features are as follows:</i> C1 Initiative and leadership within the group, and active response to members of the group. C2 Involvement in group activities and discussion to support healthy eating practices.</p> <p>Evaluation <i>The specific features are as follows:</i> E1 Evaluation of the processes and outcomes of practical and group activities. E2 Appraisal of the impact of new and emerging technologies, and/or sustainable practices of globalization, on the food and hospitality industry. E3 Explanation of the connections between research, practical application, and planning. E4 Evaluation of contemporary trends and/or issues related to the food and hospitality industry in different setting.</p>

Stage 2 Food and Hospitality
Assessment Task 5: Australian Cuisine
Task: Research

ICA1 @ C-
Some considered analysis demonstrated. Research is quite broad, and wanders from a range of issues.

Research

Australia's Cuisine was derived from its indigenous food for over 40 000 years. The indigenous people of Australia were leading a nomadic lifestyle as hunters and gatherers. They moved from place to place and finding food as they went. Influences from other countries and cultures from around the world has broadened the Australian Cuisine. When the Europeans came to Australia and settled here they made changes and some of these changes are still evident today. People in Australia still have a hot Christmas meal followed by a plum pudding and brandy custard, this is following the British Christmas tradition. Another change that affected the Australian Cuisine was the Gold Rush in the mid 1800's. With the Gold Rush came many people from Britain and China who settled in Bathurst and Ballarat. Many of the Chinese people settled in Australia and became Market Gardeners. Another milestone in Australian history that changed the Australian cuisine was WWII as the government had increased the population with a subsidised scheme of migration. Many people from Britain, Greece and Italy migrated to Australia during this time and with these migrations came more influences on the Australian Cuisine. Influences from Greece and Italy can still be seen today with the spaghetti Bolognese and souvlaki. Asian influences on the Australian Cuisine came much later than the other countries with people migrating from Asian countries started increasing during the 1970's.

Australia has many different unusual and exotic fruits and meats. Here is a small table of a few fruits that Australians have growing in their backyard.

Food	Description
Kakadu Plum	A small green plum with a sharp taste, high in vitamin C
Bunyanut	The nut from the native Bunya Pine tree
Riberry	A variety of Lilly Pilly with a clove taste
Kurrajong Flour	Flour produced from the seed of the Kurrajong Tree
Quandong	The most well-known outback fruit, also known as a wild desert peach
Warrigalgreen	A groundcover plant similar to spinach
Bush Tomato	The Berries from a dessert shrub related to the tomato
Wattleseed	Dry Roasted seed from different varieties of Acacia trees ¹

Australia is well known for their Seafood and Barbeques.

Australia has the third largest fishing zone in the world. Australia has the third largest fishing zone in the world. The clean waters around the country provide abundant seafood for export and domestic consumption. Fishing and aquaculture, which supplements the main ocean species of salmon, lobster, prawns and tuna, are an important part of the country's agricultural industry.²

Barbecues

The iconic image of Australian eating is that of a barbecue under sunny skies. Most homes have a barbecue and they can also be found at beaches, in camping and caravan parks and on business sites. The type of food cooked on barbecues has changed with Australian tastes. Traditional choices such as chops or sausages are being replaced with marinated steaks and fresh seafood served with gourmet salads and wine. Barbecues are also becoming increasingly popular as a Christmas meal rather than the traditional British style meal of roast turkey and vegetables.³

ICA2 @ D
Some consideration of information for relevance and appropriateness, student hasn't referenced all data/information. Inconsistent acknowledgment of sources.

ICA3 @ C
Application of literacy generally effective. Little application of numeracy.

¹http://www.oup.com.au/__data/assets/pdf_file/0007/158722/efood2_Chapter6.pdf viewed 18/08/2013

²<http://australia.angloinfo.com/lifestyle/food-and-drink/australian-cuisine/> viewed 18/08/2013

³ ibid

Word Count: 514

Stage 2 Food and Hospitality
Assessment Type 5: Australian Cuisine
Task: Evaluation

Aim

The task is to research about Australian Cuisine, and through individual planning, preparing and presenting a two course meal that represents Australian Cuisine.

E3 - A brief connection made between dishes chosen and Australian cuisine.

Evaluation of the Decision

The Dishes chosen were Macadamia Crusted lamb cutlets with Tomato and Blood Orange relish on a bed of mashed potato and a Lemon Myrtle Cheesecake with a Pomegranate and Raspberry sauce. The dishes have Australian ingredients and also represent Australian Cuisine. The dishes were also plated with consideration to current food trends.

Evaluation of personal performance

From doing a trial practical I learnt that it would be best if I made the cheesecake and the relish the day before as it gave the cheesecake more time to set and as the relish took up most of the prep time having it made the day before gave me extra time when preparing and cooking the rest of the meal.

E1 @ C
Considered evaluation of cooking processes and presentation of meal.

The Lamb Cutlets were cooked perfectly they were still a touch pink in the middle and they had be seasoned well along with the crumbs of the macadamia worked well with the relish and the mash potato. The flavours of the cheesecake and the sauce worked surprisingly well together.

The overall presentation of the dishes was very appealing as both of the dishes were bright and vibrant in colour. The Lamb Cutlets had a lot of height as they were placed stacked together ontop of the mash potato. The cheesecake was presented extremely well having a bright pink sauce and the cheesecake was slightly yellow (from the lemon grind) and had flecks of green through it, the green flecks were from the lemon myrtle.

I used my time plan well having 30minutes left after presentation for cleanup including sanitizing, my mis en place helped me with my time management.

Suggestions for improvement

In future I would consider garnishing the lamb cutlets with a bit of parsley for a little bit of extra colour.

Conclusion

The Macadamia Crusted lamb cutlets with Tomato and Blood Orange relish on a bed of mash potato and a Lemon Myrtle Cheesecake with a Pomegranate and Raspberry sauce demonstrated my knowledge of Australian Cuisine. The preparation and presentation of the dishes complied with the task and standard of the dishes met industry standards.

E4 @ D
Some reflection on one or more contemporary trends.

Word Count: 385

Performance Standards for Stage 2 Food and Hospitality

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

	Investigation and Critical Analysis	Problem-solving	Practical Application	Collaboration	Evaluation
E	<p>Limited investigation or basic description of one or more contemporary trends or issues related to the food and hospitality industry.</p> <p>Limited identification or acknowledgment of information that may have some relevance.</p> <p>Attempted application of literacy and numeracy skills, with attempted use of some basic terminology that may be appropriate.</p>	<p>Identification of one or more factors involved in solving basic problems related to the food and hospitality industry.</p> <p>Attempted decision-making about a problem-solving or implementation strategy.</p> <p>Attempted description of one or more problem-solving or implementation strategies.</p>	<p>Attempted development or implementation of a technique, and some awareness of the need for quality control in preparing or serving food.</p> <p>Limited organisation or management of time and resources.</p> <p>Limited identification or application of technology that may be appropriate to prepare or serve food.</p> <p>Emerging awareness of safe food-handling and management practices.</p>	<p>Some attempted participation in one or more aspects of group work, and occasional response to members of the group.</p> <p>Attempted involvement in one or more group activities or discussions to support healthy eating practices.</p>	<p>Attempted consideration of one or more processes or outcomes of a practical or group activity, which may include their own performance.</p> <p>Attempted description of an impact of technology, sustainable practices, or globalisation on the food and hospitality industry.</p> <p>Limited awareness of any connections between research and/or planning, and practical application.</p> <p>Some recognition of one or more contemporary trends or issues related to the food and hospitality industry.</p>