



Task Number	1	Task Name	Special Dessert
Course	Food Technology	Faculty	TAS
Teacher	Ms Godden	Head Teacher	Ms Godden
Issue date	Week 5 Thurs 29 th Feb 2024	Due date	10.1 Prac Week 7 Thurs 14/03/24 10.2 Prac Week 8 Fri 22/03/24 THEORY WEEK 8 Fri 22/03/24
Focus (Topic)	Food For Specific Needs	Task Weighting	25%

Outcomes

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product
 FT5-6 describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities
 FT5-7 justifies food choices by analysing the factors that influence eating habits
 FT5-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes
 FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes

Task description

PART 1A – Research Questions and Seven Day Meal Plan Food for Specific Needs

An increasing number of Australians suffer diet related disorders and require specific food needs. Choose **ONE** of the following diet related disorders and answer the research questions provided to you, complete handwritten or digitally via Google Classroom

- Gluten Free
- Lactose Free
- Type 2 Diabetes
- Heart Disease
- Specific Allergies – Egg, Peanuts
- OR another Circumstance that leads to the need for a specific food

PART 1B

For one specific food need above create a 7-day meal plan to cater for their food needs. Ensure that breakfast, lunch, dinner, snacks, and beverages are included in all days. Task B Template attached and digital template in Google Classroom

PART 2 – Practical

From your menu (PART 1B) choose **ONE DESSERT** to cook and present in class time.

- The meal must be a dessert. You will have a double period to prepare, cook, clean and present your Dessert

<p>chosen diet related disease/disorder</p> <ul style="list-style-type: none">● Identifies who generally suffers from disease/disorder and a factor that contribute/cause it● Lists benefits or consequences of nutritional choices● Lists zero-one of the main nutrients● Limited use of terminology, grammar, and punctuation	<p>1 – 4</p> <p>E</p>
<p style="text-align: right;">Feedback</p>	

Marking Criteria – Part 1B 7- day Meal Plan

<ul style="list-style-type: none"> ● 7-day meal plan completed to an outstanding standard, representing all required nutritional needs ● Thoughtfully considered and incorporated a variety in colour, flavour and texture into meal plan ● Includes all meals (breakfast, lunch, dinner, snacks, beverages) ● Meals are suitable and accurately described in excellent detail 	<p>12 – 15</p> <p>A</p>
<ul style="list-style-type: none"> ● 7-day meal plan completed to a high standard, representing all required nutritional needs ● Appropriately incorporated a variety in colour, flavour and texture into meal plan ● Includes all meals (breakfast, lunch, dinner, snacks, beverages) ● Meals are suitable and described in good detail 	<p>8 – 11</p> <p>B</p>
<ul style="list-style-type: none"> ● 7-day meal plan completed to a satisfactory standard, representing all required nutritional needs ● Attempted to incorporate a variety in colour, flavour and texture into meal plan ● Includes all meals (breakfast, lunch, dinner, snacks, beverages) ● Meals are described in detail 	<p>5 – 7</p> <p>C</p>
<ul style="list-style-type: none"> ● Meal plan missing days or inconsistent ● Included basic variety in colour and flavour into meal plan ● Includes some meals (breakfast, lunch, dinner) ● Meals are listed, details missing 	<p>2 – 4</p> <p>D</p>
<ul style="list-style-type: none"> ● Meal plan is incomplete ● Included limited variety ● Includes limited meals ● Meals are listed, details incomplete 	<p>0 – 1</p> <p>E</p>
<p>Feedback</p>	

Marking Criteria – PART 2: Recipe and Practical Assessment

<ul style="list-style-type: none"> ● Fully prepared for lesson – ingredients, recipe, apron, leather shoes, hygienic (hair tied back, hands washed) ● Recipe includes all components of the brief ● High degree of difficulty and appropriate food choice ● Outstanding food skills and techniques used accurately ● Independent work – no help or advice given ● Outstanding time management and bench space operation ● Display excellent standards of safety at all times 	<p>42 – 50</p> <p>A</p>
<ul style="list-style-type: none"> ● Fully prepared for lesson – ingredients, recipe, apron, leather shoes, hygienic (hair tied back, hands washed) ● Recipe includes all components of the brief ● Good degree of difficulty and appropriate food choice ● Excellent food skills and techniques used accurately ● Independent work ● Excellent time management and bench space operation ● Display high standards of safety at all times 	<p>30 – 41</p> <p>B</p>
<ul style="list-style-type: none"> ● Prepared for lesson – ingredients, recipe, apron, leather shoes ● Recipe includes most components of the brief ● Satisfactory degree of difficulty ● Satisfactory food skills and techniques used ● Independent work with some assistance ● Good time management and bench space operation ● Satisfactory hygiene and safety skills used 	<p>22 – 29</p> <p>C</p>
<ul style="list-style-type: none"> ● Unprepared for lesson – missing ingredients, recipe, apron, leather shoes ● Recipe does not appropriately meet the brief ● Basic degree of difficulty ● Basic food skills used with limited techniques ● Assistance required to complete recipe ● Poor time management and bench space operation ● Poor hygiene and safety skills used 	<p>11 – 21</p> <p>D</p>
<ul style="list-style-type: none"> ● Unprepared for lesson ● Recipe does not meet the brief ● Limited food skills displayed ● High level of assistance required ● Poor time management and bench space operation ● Poor hygiene and safety skills used 	<p>0 – 10</p> <p>E</p>
<p>TOTAL</p> <p>TOTAL ASSESSMENT MARK</p>	<p>/50</p> <p>/75</p>

Final Assessment Feedback: _____

