



Task Number	2	Task Name	YumTown Eatery
Course	Food Technology	Faculty	TAS
Teacher	L.Godden	Head Teacher	L. Godden
Issue date	Week 3 Monday 13 th May	Due date	10Foo1: Thursday Week 8 20 th June (Practical) 10Foo2: Friday Week 7 14 th June (Practical) Theory Friday Week 8 21st June 2024
Focus (Topic)	Food Service and Catering	Task Weighting	25%

Outcomes

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product
FT5-2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food
FT5-4 accounts for changes to the properties of food which occur during food processing, preparation and storage
FT5-5 applies appropriate methods of food processing, preparation and storage
FT5-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes

Task description

Part A: Welcome to YumTown Eatery

PART A TOTAL: /70

YumTown is a Eatery of food trucks, converted shipping container restaurants, markets, live music and entertainment. Every kind of cuisine you can imagine can be found here, it is a foodie hotspot.

Your task is to **create a plan for a Food Truck, Café or Small restaurant** that will occupy one of the vacant spots in YumTown.

To achieve a successful plan, you will need to complete the questions and information provided to you in (you may use the scaffold provided).

Part B: YumTown Practical Assessment

PART B TOTAL: /30

In the assessment practical you will create the dish you designed. You will need to:

- Submit you Food Order as required 2 weeks before Practical Assessment
- Select appropriate equipment and techniques for cooking your dish.
- Demonstrate safe and hygienic work practices including using PPE.
- Ensure your dish is presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage.

Marking Guidelines – Part A Design your YumTown Eatery

Criteria	Mark
<ul style="list-style-type: none"> ➤ Menus and images included from 3 significantly different food trucks, Café's or restaurants. ➤ Food Truck, Café or restaurant named and geographic location included. ➤ One menu selected and evaluated to an outstanding standard. A clear statement is included on the facilities required. Equipment suggested is highly relevant to the menu. ➤ Realistic suggestions for the types of staff who may be employed by the restaurant included for the selected menu. ➤ Outstanding information provided on the affordability of the selected menu with consideration of the cost of ingredients and staff requirements. <i>Clear comprehension of menu-planning considerations has been demonstrated.</i> ➤ Restaurant name is imaginative and demonstrates creativity and investigation into contemporary Food Trucks, Cafes and restaurants to an outstanding level. ➤ Description of your Food Truck, Café or restaurant includes all point from the scaffold at question 3 such as name, logo is completed to an outstanding standard. ➤ Selected Dish design is innovative and suitable for your style of Food Truck, Café or restaurant. ➤ Each ingredient has been correctly identified. 	<p>65-70</p> <p>A</p>
<ul style="list-style-type: none"> ➤ Menus and images included from 3 different food trucks, Café's or restaurants. ➤ Food Truck, Café or restaurant named and geographic location included. ➤ One menu selected and evaluated to high standard. A clear statement has been included on the facilities required. Equipment suggested is highly relevant to the menu. ➤ Realistic suggestions for the types of staff who may be employed by the restaurant included for the selected menu. ➤ High level information provided on the affordability of the selected menu with consideration of the cost of ingredients and staff requirements. <i>Clear comprehension of menu-planning considerations has been demonstrated.</i> ➤ Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants to a high level. ➤ Description of the pop-up restaurant includes all point from the scaffold at question 3 such as name, logo is completed to a high standard. ➤ Selected Dish design is innovative and suitable for a Pop-Up restaurant. ➤ Each ingredient has been correctly identified. 	<p>55-64</p> <p>B</p>
<ul style="list-style-type: none"> ➤ Menus and images included from 3 slightly different food trucks, Café's or restaurants. ➤ Pop-up restaurant named and geographic location included. ➤ One menu selected and evaluated adequately and a clear statement has been included on the facilities that would be required. Equipment suggested is relevant to the menu. ➤ Realistic suggestions for the types of staff who may be employed by the restaurant included for the selected menu. ➤ Adequate information provided on the affordability of the selected menu with consideration of the cost of ingredients and staff requirements. <i>Menu-planning considerations has been demonstrated.</i> ➤ Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants to a high level. ➤ Description of the pop-up restaurant includes all point from the scaffold at question 3 such as name, logo is completed to a high standard. ➤ Selected Dish design is innovative and suitable for a Pop-Up restaurant. ➤ Each ingredient has been correctly identified. 	<p>30-54</p> <p>C</p>

<ul style="list-style-type: none"> ➤ Menus and images included from 2 food trucks, Café's or restaurants. ➤ Your Food Truck/Café,/Restaurant is named and geographic location included. ➤ One menu selected and evaluated to basic standard, a brief statement has been included on the facilities that would be required. Equipment suggested is mainly relevant to the menu. ➤ Some suggestions for the types of staff who may be employed by the restaurant included for the selected menu. ➤ Basic information provided on the affordability of the selected menu with basic consideration of the cost of ingredients and staff requirements. <i>Basic comprehension of menu-planning considerations has been demonstrated.</i> ➤ Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants to a high level. ➤ Description of the Food Truck/Café/Restaurant includes most information from the scaffold at question 3 such as name, logo is completed to a basic standard. ➤ Selected dish design is basic and mainly suitable for your style of Menu/Food Truck. ➤ Ingredients correctly identified. 	<p>15-29</p> <p>D</p>
<ul style="list-style-type: none"> ➤ Menus and images of food trucks, Café's or restaurants incomplete ➤ Your Food Truck/Café,/Restaurant is named, location not included. ➤ One menu selected, evaluation incomplete, statement very brief or incomplete on the facilities that would be required. Limited suggestions for equipment. ➤ Very limited suggestions for the types of staff who may be employed by the restaurant included for the selected menu. ➤ Very limited or missing information provided on the affordability of the selected menu with very limited consideration of the cost of ingredients and staff requirements. <i>Very limited comprehension of menu-planning considerations.</i> ➤ Restaurant name is imaginative and demonstrates creativity and investigation into contemporary pop-up restaurants to a high level. ➤ Description of the Food Truck/Café/Restaurant missing points from the scaffold question 3 such as name, logo is completed to a very limited standard. ➤ Very limited dish design. ➤ Ingredients mainly correctly identified. 	<p>1 – 4</p> <p>E</p>
<p>Feedback</p>	

Marking Criteria – Part B Practical Assessment

<ul style="list-style-type: none"> ➤ Recipe has been developed and modified correctly to serve 20 people. ➤ Calculations are correct and conversions are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier. ➤ Modification of the recipe to serve 2 if in pairs or 1 if working individually is included and is correct. ➤ Food order is correct submitted on time and within the \$4.00 budget. ➤ Select appropriate equipment and techniques for cooking your dish to an outstanding standard. ➤ Demonstrated outstanding safe and hygienic work practices including using PPE. ➤ Outstanding presentation, appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. 	27-30 A
<ul style="list-style-type: none"> ➤ Recipe has been developed and modified to serve 20 people. ➤ Calculations are correct and conversions mainly correct are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier. ➤ Modification of the recipe to serve 2 if in pairs or 1 if working individually is included and is correct. ➤ Food order is correct submitted on time and within the \$4.00 budget. ➤ Select appropriate equipment and techniques for cooking your dish to an high standard. ➤ Demonstrated high level safe and hygienic work practices including using PPE. ➤ High standard of presentation, appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. 	20-26 B
<ul style="list-style-type: none"> ➤ Recipe has been developed and modified to serve 20 people. ➤ Calculations are correct and conversions mainly correct are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier. ➤ Modification of the recipe to serve 2 if in pairs or 1 if working individually is included and is correct. ➤ Food order is correct submitted on time and within the \$4.00 budget. ➤ Select appropriate equipment and techniques for cooking your dish to an adequate standard. ➤ Demonstrated adequate safe and hygienic work practices including using PPE. ➤ Adequate dish presentation, appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. 	10-19 C
<ul style="list-style-type: none"> ➤ Recipe has been developed and an attempt to modify. ➤ Calculations are incorrect and some conversions correct ➤ Modification of the recipe to serve 2 if in pairs or 1 if working individually is included and is correct. ➤ Food order is submitted and within the \$4.00 budget. ➤ Select appropriate equipment and techniques for cooking your dish to a basic standard. ➤ Demonstrated basic safe and hygienic work practices including using PPE. ➤ Basic dish presentation, appealingly and prepared safely applying appropriate methods of food processing, preparation and storage 	4-9 D
<ul style="list-style-type: none"> ➤ Recipe not developed or modified to serve 20 people correctly. ➤ Incomplete calculations and conversions ➤ Modification of the recipe to serve 2 if in pairs or 1 if working individually included to a limited standard. ➤ Food order submitted. ➤ Select equipment and techniques for cooking your dish to a limited standard. ➤ Demonstrated limited safe and hygienic work practices, dish presentation, appealingly and prepared safely applying appropriate methods of food processing, preparation and storage. 	0 – 3 E

Positive aspects:

Needs improvement:

PART A: /70
/100

PART B: /30

TOTAL MARK:

Pop-up Eatery Design Brief/Scaffold

Complete the following research and design activity in Google Slides, PowerPoint, Canva or another digital platform of your choosing. All information below must be included in your design. Please use the scaffold example provided in Google Classroom

1. **Research and investigate** three menus from food trucks or 'pop-up' restaurants.
2. **Select one menu** from the three selected above and **evaluate** the menu on the following criteria
 - What facilities (equipment) would be required to serve the items on the menu?
 - What would the staffing requirements be for the selected menu?
 - Are the meals on the menu affordable or expensive?
3. **Design** your Pop-up restaurant (**It must include the following information**)
(See Example provided in Google Classroom to assist you)
 - **Select a** name for cafe/restaurant and your name.
 - **Design** a logo for your Cafe/restaurant.
 - **Design** a uniform for employees
 - **Create an** About Us section (Information about the business)
 - **Describe** your target customers of the cafe/Restaurant/Food Truck (Eg, type of service and type of customer you are aiming for).
 - **Design a** Menu, including meal and beverage prices
 - **Provide a** labelled Floor plan, showing kitchen, dining area/table set-up if appropriate (Use the example provided to assist you).
4. **Select one** meal from the menu to prepare and serve as your **Practical Assessment**. The dish must not go over \$4.00 in cost and you you have a maximum
5. **Complete the attached Food Order form and Submit by Friday Week 6 10Foo1, Friday Week 5 10Foo2**

Food Order sheet

Please fill in and submit by required date. Total cost should not be more than \$4.00

Name: _____

Class: _____

Date Required: 10Foo1 Friday Week 6, 10Foo2 Friday Week 5



Type of Ingredient	Exact Quantity	Unit price	Cost
Example: Spaghetti	100g	\$1.70	\$0.34
	Total		

Special requests/requirements:
