



<b>Task Number</b>	2	<b>Task Name</b>	Market Stall Eatery
<b>Course</b>	Food Technology	<b>Faculty</b>	TAS
<b>Teacher</b>	Denise Burch	<b>Head Teacher</b>	Lisa Godden
<b>Issue date</b>	Week 2, Term 2	<b>Due date</b>	<b>Food Order Due:</b> Week 5 <b>Theory:</b> Week 7 (Friday) <b>Practical 10.1:</b> Week 8 Tuesday <b>Practical 10.4:</b> Week 7 Thursday <b>Theory</b> Week 7
<b>Focus (Topic)</b>	Food Servicing and Catering	<b>Task Weighting</b>	25%

#### **Outcomes**

- > Demonstrates hygienic handling of food to ensure a safe and appealing product - **FT5-1**
- > Identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food - **FT5-2**
- > Applies appropriate methods of food processing, preparation and storage - **FT5-5**
- > Selects and employs appropriate techniques and equipment for a variety of food-specific purposes - **FT5-10**
- > Plans, prepares, presents and evaluates food solutions for specific purposes - **FT5-11**
- > Accounts for changes to the properties of food which occur during food processing, preparation and storage - **FT5-4**

#### **Task Description**

##### **Part A: Theory**

Your task is to create a plan for a Market Stall Eatery. The questions in your assessment work booklet will prepare you for the practical component of your assessment task, only once you complete Part A in the work booklet will you be able to proceed with Part B, the practical task. Please refer to the marking criteria at the back of your work booklet for further instructions.

**/50**

##### **Part B: Practical**

This is your practical component of your assessment task. You are required to follow the recipe you have designed for your Market Stall Eatery. Preparing and cooking your recipe to Work, Health and Safety Standards. Please refer to the

marking criteria at the back of your work booklet for further instructions.

**/30**

Your dish must not cost more than \$4.00 per serve to make.

**Your food order must be submitted by Week 5 in the correct format supplied to you in the Google Classroom. You will be cooking Practical 10.1: Week 8, Monday Practical 10.4 Week 7 Thursday in your timetabled double period.**

### Marking Guidelines: Part A: Theory

1. Investigate (5 marks)	Outstanding	High	Sound	Basic	Limited
	5	4	3	2	0-1
	Menu sourced. Mobile restaurant named and geographic location included. Menu/image have been included and referenced correctly.	Menu sourced. Mobile restaurant named and geographic location included. Menu/image have been included and referenced correctly.	Menu sourced. Mobile restaurant named and geographic location not included. Menu/image have been included but not referenced.	Menu missing. Mobile restaurant named and geographic location. Menu/image have been included but not referenced.	Incomplete information or missing submission.
2. Evaluate (10 marks)	Outstanding	High	Sound	Basic	Limited
	9-10	7-8	5-6	3-4	0-2
	Menu has been evaluated and a clear judgement has been included.	Menu has been evaluated and a clear judgement has been included.	Menu has been evaluated and a sound judgement has been included. Some	Menu has been evaluated and a basic judgement has been included. Minimal	Menu has not been evaluated. Equipment suggested is limited or

	Equipment suggested is outstanding. Correct suggestions for the types of staff. Outstanding judgement has been provided on the affordability of the menu items.	Equipment suggested is used. Correct suggestions for the types of staff are highly demonstrated. High judgement has been provided on the affordability of the menu items.	equipment suggested is relevant. Correct suggestions for the types of staff are soundly demonstrated. Sound judgement has been provided on the affordability of the menu items.	equipment suggested is relevant. Suggestions for the types of staff are demonstrated. Basic judgement has been provided on the affordability of the menu items.	missing. Suggestions for the types of staff are limited or missing. Limited judgement has been provided on the affordability of the menu items.
<b>3. Plan (5 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	5	4	3	2	0-1
	Restaurant name is imaginative and demonstrates creativity and investigation into contemporary mobile restaurants. Description of the mobile restaurant includes features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.	Restaurant name is provided and demonstrates use of imagination. Description of the mobile restaurant includes 2-3 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.	Restaurant name is provided. Description of the mobile restaurant includes 1-2 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.	Restaurant name is provided. Mobile restaurant food served listed.	Incomplete information or ideas submitted.
<b>4. Design (10 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	9-10	7-8	6-5	3-4	0-2
	Dish design is innovative. Annotations are provided for all ingredients. Each ingredient has been correctly identified. A clear and comprehensive justification supports each ingredient and its	Dish design is suitable. Annotations are provided for most ingredients. Each ingredient has been correctly identified. Correct justifications have been provided at a high quality for $\frac{3}{4}$ of the ingredients.	Dish design is provided at a satisfactory level. Annotations are provided for some ingredients. Justifications have been provided at a sound quality for at least $\frac{1}{2}$ of the ingredients.	Dish design is provided. Annotations are provided for some ingredients. Justifications have been provided for some ingredients.	Incomplete information or ideas submitted.

	inclusion in the dish.				
<b>5. Develop (10 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	9-10	7-8	5-6	3-4	0-2
	Recipe has been developed and written correctly. Recipe has been modified correctly to serve 2 and 20 people.	Recipe has been developed and written correctly. Recipe has been modified to serve 2 and 20 people with 1-2 small errors.	Recipe has been developed and written correctly. Recipe has been modified to serve 2 and 20 people with over 5 errors.	Recipe has been developed and written incorrectly. Recipe has been modified to serve 2 and 20 people with errors limiting ability to proceed with the recipe in a cook.	Incomplete information or ideas submitted.
<b>6. Food Order (5 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	5	4	3	2	0-1
	Food order is completed to an outstanding standard and submitted on time and falls within the \$4.00 budget.	Food order is completed to a high standard and submitted on time and falls within the \$4.00 budget.	Food order is sound and submitted on time and falls within the \$4.00 budget.	Food order is basic and submitted late or is over the \$4.00 budget.	Incomplete information or ideas submitted.
<b>7. Storage (5 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	5	4	3	2	0-1
	Consideration of food danger zone, prevent contamination and safety and hygiene, Regulations, expectations or Plans for how the food will be served demonstrated to outstanding standard.	Consideration of food danger zone, prevent contamination and safety and hygiene, Regulations, expectations or Plans for how the food will be served demonstrated to high standard.	Consideration of food danger zone, prevent contamination and safety and hygiene, Regulations, expectations or Plans for how the food will be served demonstrated to sound standard.	Consideration of food danger zone, prevent contamination and safety and hygiene, Regulations, expectations or Plans for how the food will be served demonstrated to basic standard.	Incomplete information or ideas submitted.

<b>Total Theory Mark:</b>	<b>/50</b>
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### Marking Guidelines: Part B: Practical

<b>1. Safe Food Handling (10 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	9-10	7-8	5-6	3-4	0-2
	Outstanding demonstration of hygienic handling of food to ensure a safe and appealing end product. Correct PPE used.	Highly demonstrates hygienic handling of food to ensure a safe and appealing end product. Correct PPE used.	Sound demonstration of hygienic handling of food to ensure a safe and appealing end product. Some PPE used.	Basic demonstration of hygienic handling of food to ensure a safe and appealing end product. Some or no PPE used.	Limited demonstration of hygienic handling of food to ensure a safe and appealing end product. No PPE used.
<b>2. Equipment (10 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	9-10	7-8	5-6	3-4	0-2
	Selects appropriate equipment and techniques for cooking your dish to an outstanding standard.	Selects appropriate equipment and techniques for cooking your dish to a high standard.	Selects appropriate equipment and techniques for cooking your dish to sound standard.	Selects appropriate equipment and techniques for cooking your dish to basic standard.	Selects appropriate equipment and techniques for cooking your dish to a limited standard or not evident.
<b>3. Food Processing, Prep and Storage (10 marks)</b>	<b>Outstanding</b>	<b>High</b>	<b>Sound</b>	<b>Basic</b>	<b>Limited</b>
	9-10	7-8	5-6	3-4	0-2
	Ensures dish is prepared safely applying appropriate methods of food processing, preparation and storage to an outstanding standard.	Ensures dish is prepared safely applying appropriate methods of food processing, preparation and storage to a high standard.	Ensures dish is prepared safely applying appropriate methods of food processing, preparation and storage to a sound standard.	Dish is prepared, basic safety applied. Methods of food processing, preparation and storage to a basic standard.	Dish is prepared, limited safety applied. Methods of food processing, preparation and storage to a limited standard.

<b>Total Practical Mark =</b>	<b>/30</b>
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<b>Total Mark Theory + Practical =      /80</b>
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**Teacher Comments:**

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