



Task Number	4	Task Name	Celebration Cake
Course	Food Technology	Faculty	TAS
Teacher	L. Godden/D.Burch/N.Boxsell	Head Teacher	L. Godden
Issue date	Week 2, Term 4, 2025	Due date	9.1: Week 6, Mon P2&3, 17/11/25, Make Cake Week 7, Tues P6&7, 25/11/25, Decorate Cake & Design Folio 9.2: Week 6 Fri P4&5, 21/11/25, Make Cake Week 7 Thurs P6&7, 27/11/25, Decorate Cake & Design Folio
Focus (Topic)	Food for Special Occasions	Task Weighting	20%

Outcomes

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product
FT5-5 applies appropriate methods of food processing, preparation and storage
FT5-8 collects, evaluates and applies information from a variety of sources
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 A: Special Occasion: Celebration Planning

Individually or in pairs, prepare a proposal for catering a special celebration E.g. A child's birthday party, Wedding or Engagement Celebration. You must complete the scaffolded plan of your event It must include: (The scaffold can be complete Hardcopy or digitally)

- 1. A plan for your Special Occasion**
- 2. Design an Invitation for your special celebration**
- 3. Design a Menu for your celebration**
- 4. Cost one meal from your menu (This can be the Cake that will be your Dessert).**
- 5. Design FOUR different cake decorations**
- 6. Select your final design, redraw and label your FINAL DESIGN to be cooked in Practical lesson.**

Part B- Practical Cooking Task

In Pairs or individually you will have the opportunity to express your creativity by designing, producing and decorating a celebratory cake for your special occasion. Cake will be baked in class during Week 6 and decorated in class during Week 7.

In order to produce your cake, you will need to complete the following:

1. Draw or digitally create FOUR sketches of FOUR ideas for your cake. These must be coloured in.
2. *Identify, redraw and label* your final design idea and *explain* why you have selected this design.
3. Complete an evaluation that includes; What worked well? What didn't work so well? What could have been improved?

Materials Supplied: Vanilla Butter Cake Ingredients, Vanilla Butter Frosting Ingredients Food Colouring

Students will need to think about the following during the practical lesson:

- ✓ Cake is a **quality** product and is **visually appealing**.
- ✓ **Practical** completed in the **timeframe (1 period for cooking and 2 periods for decorating)**
- ✓ **Correct techniques** used to produce a **quality** product.
- ✓ **All safety** and **hygiene** issues are addressed during preparation.

Marking Guidelines

Part A: Celebration proposal

Outstanding 15 - 13	• The proposal is comprehensive and reflects an outstanding understanding of event and menu planning, costing of food and catering for the needs of guests. • A comprehensive and detailed explanation of why the foods on the menu were chosen is presented. • Relevant and clear links to the theme of the special occasion are made and justified. • Detailed research has been collected and applied from a wide variety of sources. • Extensively designs FOUR cake proposals and selects one final design to an outstanding standard • Menu is highlighted to an outstanding standard detailed using appropriate layout and terminology. • Menu is relevant to the special occasion and meets the needs of the guests.
High 12 - 10	• The proposal is complete and reflects a thorough understanding of event and menu planning, costing of food and catering for the needs of guests. • A thorough explanation of why the foods on the menu were chosen is presented. • Relevant links to the theme of the special occasion are made and justified. • Research has been collected and applied from a variety of sources. • Thoroughly evaluates the entire process and provides detailed analysis. • Menu is highly detailed using appropriate layout and terminology • Menu is relevant to special occasion and meets most needs of guests.
Expected 9-7	• The proposal is complete and reflects a sound understanding of event and menu planning, costing of food and catering for the needs of guests. • An adequate explanation of why the foods on the menu were chosen is present. • Some clear links to the theme of the special occasion are made but not well justified. • Research has been collected and applied from some sources. • Evaluates most of the process and provides an analysis. • Menu shows adequate detail and uses some appropriate layout and terminology. • Some of the menu is relevant to the special occasion and meets some needs of the guests.

Basic 6-4	- The proposal reflects a basic understanding of event and menu planning, costing of food and catering for the needs of guests - A limited explanation of why the foods on the menu were chosen is presented. - Few links to the theme of the special occasion are made but not well justified. - Research has been collected from few sources, but not well applied - Evaluates some of the process and provides a basic analysis. - Menu shows limited detail and uses little appropriate terminology and an unordered layout. - Few items of the menu are relevant to the special occasion and meet few of the needs of guests.
Limited 3-0	- The proposal reflects a very limited understanding of event and menu planning, costing of food and catering for the needs of guests. - Very few links to the theme of the special occasion are made but not justified. - No justification evident. - No proposal evident - Research has been collected from very few sources, but not applied. - No evaluation evident. - Menu shows very limited detail and uses very little appropriate terminology and an unordered layout. - Very few items of the menu are relevant to the special occasion and meet very little or no needs of the guests. - Menu is not evident

Practical Cooking. Chosen recipe is nutritious and equitably suited to chosen purpose. PPE is worn correctly, safe work practices, time management and appropriate use of equipment	Outstanding 10-8	High 7-5	Sound 4-3	Basic 2-1	Limited 1-0
	Designs an outstanding creative cake design that is suited to their chosen celebration. Completes practical Assessment to an outstanding standard demonstrating safe and hygienic practice	Designs a creative cake design to a high level that is suited to their chosen celebration. Completes practical Assessment to a high level demonstrating safe and hygienic practice	Designs a creative cake design to an expected level that is suited to their chosen celebration. Completes practical Assessment to an expected level demonstrating safe and hygienic practice	Designs a cake design to a basic level that is suited to their chosen celebration. Completes practical Assessment to a basic level demonstrating safe and hygienic practice	Designs a cake design to a limited level that is mainly to their chosen celebration. Completes practical Assessment to a basic level demonstrating safe and hygienic practice

Total Practical Mark = /10
Total Mark Theory + Practical = /60

Teacher Comments:
