**Stage 2 Food and Hospitality**

**Assessment Type 1: Practical Activity**

**Topic: Café Food**

**Area of Study 1**: Contemporary and Future Issues

**Assessment Design Criteria**: Problem-solving: P1, P3 Practical Application: PA1, PA2, PA4

Evaluation: E1, E4

**Purpose**

To demonstrate your ability to:

* Investigate contemporary trends in café food in the food and hospitality industry
* Apply problem solving skills that show an understanding of preparation and presentation of

contemporary café foods

* Work individually to prepare and present a contemporary lunch meal suitable for a trendy,

upmarket café

* Evaluate your practical application

**Description of assessment**

This task has three parts:

1. **Action Plan**

Individually complete an Action Plan where you identify and discuss contemporary trends in café

foods relevant to Area of Study 1: Contemporary and Future Issues as they apply to the food and

hospitality industry.

The focus question is: How well are contemporary café food trends shown in café lunch meals

given the limitation of time?

Make and state your decision, with justification, of what you intend to do for the practical

application.

State how problems will be solved and identify implementation requirements.

1. **Practical Application**

Individually prepare and present your trendy café lunch meal that would be suitable to serve in

an upmarket cafe, showing 2 current food trends.

1. **Evaluation**

Individually critically reflect on and evaluate the information developed in the Action Plan, the

processes (planning), your performance in the Practical Application and the outcome (café lunch meal)

as they reflect the contemporary issues discussed in your Action Plan.

**Assessment conditions**

The practical activity task occurs over four weeks. You have two weeks to complete the Action Plan

(including the research component), two lesson blocks to complete the Practical Application, and

one week to complete the Evaluation Report.

The Action Plan 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 equivqlent in

multimodal form. You should integrate any illustrations (eg. tables, diagrams, or photographs) and

refer to them when presenting your Action Plan.

The main Practical Application is to be completed in a lesson block. A lesson block will be available

to complete mise en place prior to the Practical Application.

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.

**Stage 2 Food and Hospitality**

**Café Foods**

**Assessment Type 1: Practical Activity**

**Area of Study 1: Contemporary and Future Issues**

**Support Guidelines**

**1. Action Plan**

* Identify and explain the food trends for 2015, especially the food trends for Australia
* Identify food presentation trends and styles for 2015 giving examples/ illustrations
* Identify techniques that are appropriate for the limitations of time that cafés work within
* Explain how food trends influence the food and hospitality industry in designing menus, and

preparing and presenting food

* State your decision for the Practical Application
* Justify (give reasons) for your decision that link your research and the practical criteria,

explaining how any problems will be solved

* State the implementation steps you will take

**Reference all sources of information you use.**

**2. Practical Application**

**Café Lunch Meal Criteria**

* Lunch meal must be suitable to be on the menu of a trendy upmarket café
* 2 current food trends must be shown in the lunch meal
* Current presentation trends must be shown

**Practical Criteria**

* Use of appropriate techniques must be shown
* Quality control practices must be maintained
* Organisation and management of time and resources (time plan)
* Application of safe food handling throughout the practical
* Presentation must be appropriate for service in a trendy upmarket café

**3. Evaluation Report**

* Explain how valid the information and ideas are that you developed in the Action Plan.
* How well your Practical Application reflected your planning. Recommend possible

improvements.

* Explain how the processes (your decision and planning), your performance (practical application)

and the outcome (the café lunch meal) reflect the Contemporary and Future Issues discussed in

the Action Plan.

* In conclusion, evaluate whether contemporary food trends are able to be shown in café menus

given the limitation of time available for preparing and serving food.

**Design Criteria:Assessment Type 1: Café meal**

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| ***Learning Requirements*** | ***Assessment Design Criteria*** |
| 1. apply knowledge and problem-solving skills to practical activities in food and hospitality and to evaluate 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 and justify decisions about issues related to food and hospitality  4. select and use appropriate technology to prepare and serve food, applying safe food-handling practices  5. investigate, critically analyse, and evaluate 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 technology, and/or sustainable practices or globalisation, on the food and hospitality industry. | Investigation and Critical Analysis  The specific features are as follows:  ICA1 Investigation and critical analysis of contemporary trends and/or issues related to food and hospitality.  ICA2 Analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  lCA3 Application of literacy and numeracy skills, and use of appropriate terminology.  Problem-solving  The specific features are as follows:  P1 Identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  P2 Decision-making about problem-solving and implementation strategies.  P3 Justification of decisions about problem-solving and implementation strategies.  Practical Application  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.  Collaboration  The specific features are as follows:  C1 Initiative and leadership within the group, and active response to members of the group.  C2 Involvement in group activities and discussions to support healthy eating practices.  Evaluation  The specific features are as follows:  E1 Evaluation of the processes and outcomes of practical and group activities, including their own performance.  E2 Appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  E3 Explanation of the connections between research and/or planning, and practical application.  E4 Evaluation of contemporary trends and/or issues related to food and hospitality in different settings. |

Performance Standards for Stage 2 Food and Hospitality: Ass Type 1: Café Meal

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