**Stage 2 Food and Hospitality**

**Assessment Type 1: Practical Activity**

**Topic: Food Safety**

**Area of Study 3: Political and Legal Influences**

**Assessment Design Criteria:** Investigate & Critically AnalyseICA1, ICA3; Practical Application PA1,

PA4; Evaluation E1, E4.

**Purpose**

To demonstrate your ability to:

* Investigate and critically analyse the political and legal impact of food safety laws as they apply in the food and hospitality industry
* Individually select, prepare and present two serves of a dairy-based refrigerator dessert

**Description of assessment**

This task has three parts:

1. **Research task:** Individually investigate and critically analyse the impact of the food safety laws relating to Area of Study 3: Political and Legal Influences as they apply in the food and hospitality industry.

The focus question is: Have food safety laws made the food and hospitality industry safer for consumers?

1. **Practical Application:** Individually select, prepare and present two identical serves of a dessert that is dairy-based and set in the refrigerator. It must be suitable to include on a menu for a restaurant or function.

**Assessment conditions**

The practical activity task occurs over four weeks. You have two weeks to complete the research task, two lesson blocks to complete the practical application, and one week to complete the evaluation report.

The research task may be presented in written, oral, or multimodal form. The research task 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.

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 equivalent in multimodal form.

**Stage 2 Food and Hospitality**

**Food Safety**

**Assessment Type 1: Practical Activity**

**Area of Study 3: Political and Legal Influences**

**Support Guidelines**

**Research task**

* Identify the food safety laws that apply to the food and hospitality industry in South Australia
* Explain who implements the food safety laws and how they are checked
* Give examples of non-compliance with the food safety laws and the consequences for consumers and the food and hospitality businesses.
* Explain how the use of the foods safety laws by the food and hospitality industry is affected by political and legal influences.
* Concluding paragraph answer focus question.

**Reference all sources you use.**

**Practical application**

**Dessert Criteria**

* The dessert must be a dairy-based dessert that is refrigerator set.
* The dessert chosen must be suitable for service in a restaurant or at a function.
* Two identical serves of the dessert must be presented.
* Creativity:- visual appeal of the presented dessert

- colour, texture, height and shape of the dessert on the plate

- size and shape of plate to enhance or complement the dessert

- decoration that complements the dessert and adds interest

**Practical Criteria**

* Demonstrate food safety and quality control practices throughout.
* Follow instructions accurately.
* Apply appropriate techniques using relevant technology in preparing and serving the dessert.
* Manage time and resources effectively.
* Display initiative.

**Design Criteria: Food and Hospitality: Assessment Type 1: Food Safety**

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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: Food Safety

|  | 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, and 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. |