**Stage 2 Food and Hospitality**

**Assessment Type 2: Group Activity**

**Topic: High Tea**

**Area of Study 4:** Socio-cultural Influences

**Assessment Design Criteria**: Problem solving: P1, P2, P3 Practical Application: PA1, PA2, PA3, PA4

Collaboration: C1, C2 Evaluation: E1, E2, E4

**Purpose**

To demonstrate your ability to:

* Investigate the socio-cultural influence of the contemporary trend of ‘high tea’ in the food and hospitality industry
* Apply organisational, management and problem-solving skills that demonstrate an understanding of ‘high tea’ service in the food and hospitality industry
* Work collaboratively to prepare and serve a ‘High Tea’ to guests
* Evaluate your practical application

**Description of Assessment**

The task has three parts:

1. **Group Decision-making**

In groups of 3 or 4 consider contemporary trends for ‘High Tea’ in the food and hospitality industry relating to Area of Study 4: Socio-cultural Influences.

The focus question is: Do consumers gain social and cultural benefits from the contemporary trend for ‘High Tea’ service?

You will work in groups to plan, organise and implement action. You will need to respond constructively to other group members, and share responsibilities in decision-making.

The issues discussed, decisions made, and tasks allocated must be recorded by the group under supervision in class.

1. **Group Practical Application**

In your group select, prepare and serve a contemporary ‘High Tea’ for invited paying guests that would be suitable to serve in a food and hospitality setting.

* Each member of the group will prepare and serve one savoury and one sweet food.
* You should demonstrate your ability to participate effectively in a team to implement your group practical application.
* You will need to demonstrate organisational and problem-solving skills, implement safe management practices, generate and maintain quality control, and manage your time, techniques and resources.

1. **Evaluation Report**

Individually complete an evaluation report in which you critically reflect on and evaluate:

* The information and ideas developed in the Group Decision-making
* Your conclusions about the effectiveness of the groups’ work and your own performance
* The outcome of the practical
* The connections between the group planning and practical application, and recommend possible improvements
* In conclusion, evaluate whether there are social and cultural benefits for consumers from contemporary ‘high tea’ service

**Assessment Conditions**

The group activity occurs over 5 weeks. You have three weeks to complete the group decision-making which includes trial practical applications prior to the final group decision-making task.

The group decision-making task is completed under supervision in a lesson block. Recording of the groups’ research, choices with justification, and implementation requirements should be a maximum of 500 words if written, or a maximum of 3 minutes for an oral presentation. (NB. Only one group decision-making record is submitted for each group)

The group practical application is to be carried out over 2 lesson blocks.

You have one week to complete the individual evaluation report in 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**

**High Tea**

**Assessment Type 2: Group Activity**

**Area of Study 4: Socio-cultural Influences**

**Support Guidelines**

**Group Decision-making**

* Investigate the social and cultural influences causing the contemporary trend for ‘High Tea’ in the food and hospitality industry
* Investigate the social and cultural benefits of ‘High Tea’ for consumers
* Investigate the types of contemporary foods served and their presentation for a ‘High Tea’
* Effective participation and contribution to the group discussion, decision-making and planning
* Effective participation in the trial practical application
* State the decision - one savoury and one sweet food for each member of the group that reflect the contemporary foods served for ‘High Tea’ in the food and hospitality industry
* Cost your food products
* Identify tasks and who is responsible for each one
* State the implementation steps your group will take

**Group Practical Application**

**High Tea foods Criteria**

* One sweet and one savoury food per group member
* Foods must be contemporary ‘High Tea’ foods
* Presentation of your individual food products must show creativity and reflect contemporary ‘High Tea’ presentation
* One of the foods must have a cultural origin other than Australian

**Practical Criteria**

* Participate effectively in a team to implement the group practical application
* Demonstrate organisational and problem-solving skills
* Implement safe management practices
* Generate and maintain quality control
* Manage time, techniques and resources
* Participate in the set-up and clean-up of the ‘High Tea’ venue
* Contribute to the hosting requirements of a ‘High Tea’ - invitations, service of food and drink, conversation
* Gain feedback from the guests on the food selection, presentation and taste and on the hosting of the ‘High Tea’

**Evaluation Report**

* How valid is the information gathered during the investigation?
* Make conclusions about how effectively the group worked and how effective your own performance was throughout the Decision-making task and the Practical Application.
* Evaluate the outcome (the ‘High Tea’) - how well did it meet the criteria?
* Recommend possible improvements to the Decision-making process and the Practical Application (group work and your own performance)
* In conclusion, evaluate whether consumers benefit socially and culturally from the contemporary trend for ‘High Tea’.

**Design Criteria: Ass Type 2: Group Activity: High Tea**

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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: Group Activity: High Tea

|  | 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. |