**Stage 2 Food and Hospitality**

**Assessment Type 2: Group Activity**

**Topic: Fast Food**

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

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

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

**Purpose**

To demonstrate your ability to:

* Investigate the contemporary and future issues affecting consumer food choices on the food and hospitality industry
* Investigate sustainable packaging material for product
* Apply management, organisational and problem solving skills that show an understanding of contemporary issues related to fast food in the food and hospitality industry
* Work in pairs to prepare, package, market and sell 10 serves of a nutritious fast food suitable for service in the food and hospitality industry
* Evaluate your practical application

**Description of task**

This task has three parts:

**1. Pair Decision-making (Action Plan)**

In pairs identify and discuss consumer food choices relating to Area of Study 1: Contemporary and

Future Issues.

The focus question is: How is the food and hospitality industry catering to the demand for

nutritious fast food choices?

You will work in your pair to plan, organise and implement action. You will need to respond

constructively to your partner and share responsibilities in decision-making.

The issues discussed, decision made and tasks allocated must be recorded by your pair under

supervision in class. Sustainable packaging must be selected.

**2. Practical Application**

In pairs cost, market, prepare, package and sell 10 serves of your nutritious fast food that would

be suitable for service in the food and hospitality industry. Environmentally friendly packaging must be selected.

**3. Evaluation Report**

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

* The information developed in the Action Plan
* The processes (decision making and planning)
* The effectiveness of your pairs’ work and your own performance
* The outcome
* Conclusion on the focus question

**Assessment Conditions**

The pair activity task occurs over four weeks. You have two weeks to complete the Decision-making (Action Plan, including the research component), two lesson blocks to complete the practical application, and one week to individually complete the evaluation report.

The pair Decision-making task is completed under supervision in a lesson block. Recording of your pairs’ Decision-making (Action Plan) should be a maximum of 500 words if written or a maximum of 3 minutes for an oral presentation. (N.B. only one pair Decision-making record is submitted for each pair)

The individual Evaluation Report 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**

**Fast Food**

**Assessment Type 2: Group Activity (Pairs)**

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

**Support Guidelines**

**Decision-making task (Action Plan)** - recorded under supervision in class

* Identify and explain contemporary and future issues that affect consumer food choices, especially fast food choices
* Explain how fast food outlets are providing nutritious choices for consumers, giving examples
* Environmentally friendly packaging must be investigated
* State your decision, giving reasons for it that link to your research and the practical criteria
* Identify the tasks involved and who will be responsible for each one
* State the implementation steps you will take

**Reference all sources you use**

**Practical Application**

**Fast Food Product Criteria**

* The fast food must be nutritious (ingredients and cooking method) and suitable to sell in a fast food outlet
* Must produce 10 serves of the fast food product
* The food must be appropriately packaged in environmentally friendly packaging
* The food must have appropriate labelling on it indentifying the product, the ingredients and any other necessary information

**Practical Criteria**

* The fast food product must be costed to determine the selling price
* Food must be marketed beforehand so you have the correct orders and customers know the price
* Demonstrate food safety and quality control throughout the preparation, packaging and sale of the food
* Manage time, techniques and resources effectively (check against responsibilities list and time plan)

**Evaluation Report**

* Explain how valid the information and ideas you and your partner developed in the Decision-making were
* Explain how effective your pairs’ work and your own performance was in the decision-making and planning, the Practical Application and the outcome (the nutritious fast food product)
* Discuss your choice of suitable environmentally friendly packaging and its impact on the hospitality industry. eg cost and sourcing packaging
* Recommend possible improvements to the decision-making, the practical and the outcome
* In conclusion, evaluate whether contemporary and future issues affect consumer fast food choices, especially nutritious fast food choices (link this to how easy it was to market your nutritious fast food product).

**Design Criteria: Group Activity: Contemporary and Future Issues: Fast Food**

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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: Contemporary and Future Issues: Fast Food

|  | 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. |