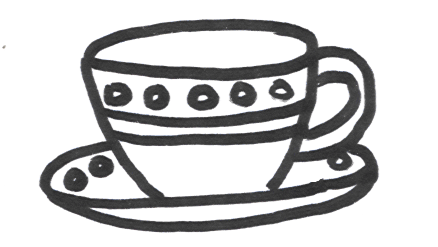
[](http://www.google.com.au/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://www.trybooking.com/Booking/BookingEventSummary.aspx?eid=43795&ei=3IYTVeLWLMeMmwX5g4GgAw&bvm=bv.89217033,d.dGY&psig=AFQjCNGq8COimjnzvETCKeT9gA6xNpIKEQ&ust=1427429452337619)

**Morning/ Afternoon**

**Tea Design Brief**

[](http://www.google.com.au/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://bresaniel.dtmuniversal.com/fes-printable-coloring-pages-of-a-tea-cup.htm&ei=3IcTVZzpOoizmAWgk4C4BA&bvm=bv.89217033,d.dGY&psig=AFQjCNH0IVa97Z5LlUuxEiLCyNium-GwJw&ust=1427429675714341)

Total marks 130

Written 72

*Practical 2*0

Collaborating & Managing 18

Knowledge & Understanding 20

40% of semester marks

**DESIGN CHALLENGE**

You are to design a healthy and nutritious recipe, which can be frozen, thawed and if necessary reheated for a morning or afternoon tea. The morning tea would have been served to parents, grandparents, favourite teacher or older brother or sister (who is not at school). The morning/afternoon tea will be held as a fundraiser for **Australia’s Biggest Morning Tea** which is run through the **Cancer Council**.

**This year it will be held as an in class event where your food will be shared with your fellow students.**

**You will be assessed on the following criteria:**

**Knowledge and Understanding**

Sustainable production systems are subject to competing demands (social, environmental, economic) and how these factors influence their design

**Processes and Production Skills**

Investigate a given need or opportunity for a specific purpose)

Consider [components](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/components)/resources to develop solutions, identifying [constraints](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/constraints)

Safely apply appropriate [techniques](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/techniques) to make solutions using a range of [components](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/components) and [equipment](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/equipment))

Develop [contextual criteria](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/contextual-criteria) independently to [assess](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/assess) [design processes](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/design-process) and solutions

Work independently, and collaboratively when required, to plan, develop and communicate ideas and [information](https://k10outline.scsa.wa.edu.au/home/p-10-curriculum/curriculum-browser/syllabus/technologies-overview/glossary/information) when managing projects

**INVESTIGATION & DEFINING**

1. **List five (5) savoury foods that are suitable to be served at a morning/afternoon tea:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. **List five (5) sweet foods that are suitable to be served at a morning/afternoon tea:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. **Brainstorm ideas for suitable recipes that you could make. You will be working in groups of two or three. (4)**

**Recipes I could make**

1. **Choose four of the ideas from your brainstorm and complete the following table. (12)**

|  |  |  |
| --- | --- | --- |
| Recipe | Advantages (Plus) | Disadvantages (Minus) |
|  |  |  |
|  |  |  |
|  |  |  |
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1. **The constraints I need to consider when planning my design are: - (4)**
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**DESIGNING**

1. **The recipe we have chosen is: (1)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Make sure that you include the name and page number of the recipe book or a reference for the recipe

1. **We have chosen this recipe because: (1)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Draw a labelled Healthy Diet Pyramid in the space below. Plot your ingredients on it. (4)**
2. **Is your recipe healthy or unhealthy? Explain your answer. (2)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
3. **Now that you have chosen your recipe write out a food order in the space provided, listing the amount and the ingredient required. You will also need to submit a detailed food order to your teacher. (4)**

|  |  |  |  |
| --- | --- | --- | --- |
| Quantity/ Amount | Ingredient | Quantity/ Amount | Ingredient |
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1. **For you to be prepared you must plan ahead and organise to prepare your food. Write a DETAILED time-plan with the order you will be preparing and cooking your food. (6)**

|  |  |
| --- | --- |
| Time | Steps in preparation |
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1. **Make a list of ALL the equipment you will need to prepare your recipe. (3)**

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\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**List at least 5 things that will be important on the day of the morning tea. Consider presentation, hygiene, teamwork etc. (5)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

You need to make your chosen recipe and work as part of a team during the morning tea.

**PRODUCING & IMPLEMENTING**

1. Produce your morning tea food

Teacher to tick of level achieved.

|  |  |
| --- | --- |
| **C** | 0-7 |
| Plans production of morning tea food(recipe/time plan) |  |
| Makes products using equipment and resources safely. |  |
| **B** | 8-15 |
| Detailed production plan, including time line. |  |
| Makes products using equipment and resources safely and efficiently |  |
| Completes food on time. |  |
| **A** | 15-20 |
| Organises and implements production plan, making changes where necessary. |  |
| Works within constraints. |  |
| Recognizes and reports hazards, adopts safe work practices. |  |

Make sure you read through these achievement levels to ensure you are making all the right decisions and preparation required to achieve the highest mark possible. (20 marks)

**EVALUATING**

1. **Was my recipe suitable for the morning tea? Why/Why not. (2)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Rate your recipe in terms of the following:**

**Unhealthy/ Healthy / Very Healthy (1)**

1. **Why does it get the above rating? (1)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Did your recipe turn out as you expected? Explain your answer. (2)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **What skills and equipment did you use to prepare your recipe? (2)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Suggest any modifications you could make to your recipe. (2)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **How effectively did you work as a team? Explain your answer. (2)**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**MARKING KEY TASK 1: Morning/Afternoon Tea Task**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| STRAND: PROCESSES AND PRODUCTION SKILLS | | | | | | | | | | | | | | |
|  | | | | | | | | | | POSSIBLE MARK | | | | AWARDED |
| INVESTIGATING AND DEFINING | | | | | | | | | | 30 | | | |  |
| DESIGNING | | | | | | | | | | 30 | | | |  |
| PRODUCING AND IMPLEMENTING | | | | | | | | | | 20 | | | |  |
| EVALUATING | | | | | | | | | | 12 | | | |  |
| COLLABORATING AND MANAGING | | | | | | | | | | 18 | | | |  |
|  | | | | | | | | | | 110 marks | | | | GRADE: |
| STRAND: KNOWLEDGE AND UNDERSTANDING | | | | | | | | | | | | | | |
| TECHNOLOGIES AND SOCIETY | | | | | | | | | | 20 | | | |  |
|  | | | | | | | | | |  | | | |  |
|  | | | | | | | | | | 20 marks | | | | GRADE: |
| PROCESSS AND PRODUCTION SKILLS: Food specialisations | | | | | | | | | | | | | | | | | | |
| A | | | B | | | C | | | | D | | | | E | | | | |
| Uses a range of relevant examples to explain, in detail, the principles of food safety, nutrition, preparation, presentation, preservation, physical and sensory properties and perceptions. | | | Uses relevant examples to explain the principles of food safety, nutrition, preparation, presentation, preservation, physical and sensory properties and perceptions. | | | Describes the principles of food safety, nutrition, preparation, presentation, preservation, physical and sensory properties and perceptions. | | | | Lists some of the principles of food safety, nutrition, preparation, presentation, preservation, physical and sensory properties and perceptions. | | | | Does not meet the expected standard. | | | | |
| KNOWLEDGE AND UNDERSTANDING: Technologies and society | | | | | | | | | | | | | | | | |
| A (17-20) | | | B (13-16) | | | C (9-12) | | D (5-8) | | | | E (0-4) | | | | |
| Explains, with relevant examples, social, ethical and sustainability factors. | | | | Describes, with examples, social, ethical and sustainability factors. | | | Identifies social, ethical and sustainability factors. | | | States some social or ethical or sustainability factors. | | | | Does not meet the expected standard. | | |
| Describes economic, environmental and social sustainability in the development of designed solutions for products, services and environments. | | | | Considers economic, environmental and social sustainability in the development of designed solutions for products, services and environments. | | | Considers economic, environmental and social sustainability in the development of designed solutions for products, services and environments. | | | Considers social, economic and/or environmental sustainability in the development of designed solutions for products, services and/or | | | |  | | |