

# Erindale College

<b>Assessment Period:</b>	<b>2021 S2</b>
<b>Course:</b>	<b>FOOD STUDIES</b>
<b>Unit:</b>	<b>Food Choices (1.0)</b>
<b>Accreditation:</b>	<b>M</b>
<b>Year:</b>	<b>11</b>

## Unit Goals

- describe factors that affect food choices
- create food products using a variety of techniques and processes
- understand different properties and sensory characteristics of foods to produce food products

## Content Description

### Industry Practices, Processes and Procedures

- describe factors that influence food choices and food production
- create food products to address food choice factors
- describe ethical and sustainable food choices
- describe the impact of advertising, packaging, and regulations on the food available to consumers

### Technical Information

- describe how costs differ between ingredients
- apply safe food handling practices, processes, procedures
- demonstrate appropriate use of a range of equipment
- apply basic processes to seasonally available foods, e.g. jam making, freezing, drying, pickling

### Workplace, Health and Safety (WHS)

- understand WHS practices and follow procedures including the use of personal protective equipment
- take responsibility for health and safety of self and contribute to the health and safety of others

### Problem Solving

- solve simple problems and justify choices
- interact with others in solving problems

### Industry Literacy and Numeracy

- develop writing, editing skills and recording of work procedures
- demonstrate accurate use of numeracy in practical activities

### Behaviour and Attitudes for the Workplace

- apply interpersonal skills in working with a range of people
- demonstrate self-management skills which contribute to positive outcomes

### Reflection on Own Learning

- reflect on own learning and ways of improving

### Communication

- demonstrate basic communication skills, both orally and in writing
- actively listen and follow instructions, seek assistance and act on feedback

## Assessment Tasks

Name	Due Date	Weighting
Practical		40%
Test		30%
Assignment		30%

## School Assessment Information

### **For penalties for late and non-submission of work**

See [BSSS Policy and Procedure Manual 4.3.10](#) for further information.

### **For academic integrity**

See [BSSS Policy and Procedure Manual 4.3.12](#) for further information.

### **For appeals processes**

See [BSSS Policy and Procedure Manual 7.2](#) for further information.

### **For moderation procedures (internal and external)**

See [BSSS Policy and Procedure Manual 5](#) for further information.

## Achievement Standards for FOOD STUDIES M - Year 11

	<i>A student who achieves an A grade typically</i>	<i>A student who achieves a B grade typically</i>	<i>A student who achieves a C grade typically</i>	<i>A student who achieves a D grade typically</i>	<i>A student who achieves an E grade typically</i>
<b>Knowledge and understanding</b>	<ul style="list-style-type: none"> <li>describes industry practices, processes and procedures independently</li> <li>describes technical information and specifications independently</li> <li>describes work, health and safety practices independently</li> </ul>	<ul style="list-style-type: none"> <li>explains industry practices, processes and procedures with some assistance</li> <li>explains technical information and specifications with some assistance</li> <li>describes work, health and safety practices with some assistance</li> </ul>	<ul style="list-style-type: none"> <li>describes industry practices, processes and procedures with assistance</li> <li>describes technical information and specifications with assistance</li> <li>recounts work, health and safety practices with assistance</li> </ul>	<ul style="list-style-type: none"> <li>identifies industry practices, processes and procedures with continuous guidance</li> <li>identifies technical information with continuous guidance</li> <li>recounts work, health and safety practices with continuous guidance</li> </ul>	<ul style="list-style-type: none"> <li>identifies some industry practices, processes and procedures</li> <li>identifies some technical information with direct instruction</li> <li>recounts work, health and safety practices with direct instruction</li> </ul>
<b>Skills</b>	<ul style="list-style-type: none"> <li>applies industry practices, processes and procedures to deliver a service and/or create a product independently</li> <li>applies technical information and specifications to products and/or services independently</li> <li>demonstrates industry specific literacy and numeracy skills to a range of tasks independently</li> <li>demonstrates behaviours and attitudes and contributes positively to learning independently</li> <li>communicates ideas using appropriate terminology independently</li> </ul>	<ul style="list-style-type: none"> <li>applies industry practices, processes and procedures to deliver a service and/or create a product with some assistance</li> <li>applies technical information and specifications to products and/or services with some assistance</li> <li>demonstrates industry specific literacy and numeracy skills to a range of tasks with some assistance</li> <li>demonstrates behaviours and attitudes and contributes positively to learning with some assistance</li> <li>communicates ideas using appropriate terminology with some assistance</li> </ul>	<ul style="list-style-type: none"> <li>applies industry practices, processes and procedures to deliver a service and/or create a product with assistance</li> <li>applies technical information and specifications to products and/or services with assistance</li> <li>demonstrates industry specific literacy and numeracy skills to a range of tasks with assistance</li> <li>demonstrates behaviours and attitudes and contributes positively to learning with assistance</li> <li>communicates ideas using appropriate terminology with assistance</li> </ul>	<ul style="list-style-type: none"> <li>applies industry practices, processes and procedures to deliver a service and/or create a product with continuous guidance</li> <li>applies technical information and specifications to products and/or services with continuous guidance</li> <li>demonstrates industry specific literacy and numeracy skills to a range of tasks with continuous guidance</li> <li>demonstrates behaviours and attitudes and contributes positively to learning with continuous guidance</li> <li>communicates ideas using appropriate terminology with continuous guidance</li> </ul>	<ul style="list-style-type: none"> <li>applies industry practices, processes and procedures to deliver a service and/or create a product with direct instruction</li> <li>applies technical information and specifications to products and/or services with direct instruction</li> <li>demonstrates industry specific literacy and numeracy skills to a range of tasks with direct instruction</li> <li>demonstrates behaviours and attitudes and contributes positively to learning with direct instruction</li> <li>communicates ideas using appropriate terminology with direct instruction</li> </ul>