

**Year 8 Technology Mandatory**

**Food Technologies Assessment Task 2024**

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| **TOPIC**: Food Technologies - Burger Design | **MARKS:** / 15 |
| **SUBMISSION REQUIREMENTS:** **Submit Part A** - Recipe and **Part B** report using ALARM scaffold to CANVAS Term 2 Week 2 Friday, 10h May 2023.**Part A: During Week 2 of Term 2** Thepractical to be completed in the following practical lessons:**8TECH 2- Monday 6th May Period 3 (Ms Kumar)****8TECH 11- Monday 6th May Period 1 (Ms Kumar/ Mr O’Brien)****8TECH 8- Friday 10th May Period 2 (Mrs Duryea/Wallace)****8TECH 5 – Tuesday 7th May Period 3 Ms Hartas/ Mrs Palmer)** | **Due Dates:****Food Order** to be submitted to your class teacher by **Term 2 Week 1** Tuesday**, 30/4/24.****Practical:** Term 2 Week 2 in class practical lessons as follows:**8TECH 2- Monday 6th May Period 3 (Ms Kumar)****8TECH 11- Monday 6th May Period 1 (Ms Kumar/ Mr O’Brien)****8TECH 8- Friday 10th May Period 2 (Mrs Duryea/Wallace)****8TECH 5 – Tuesday 7th May Period 3 Ms Hartas/ Mrs Palmer)****Part A (Recipe) & Part B (report):** uploaded toCANVAS Term 2 Week 2, 10th May 2024. |
| **OUTCOMES TO BE ASSESSED:**TE4-3DP Selects and safely applies a broad range of tools, materials, and processes in the **production** of quality projectsTE4-6FO **Explains** how the characteristics and properties of food determine preparation techniques for healthy eating |
| **DIRECTIONAL VERBS:****Produces-** to make something.**Explains-** Relate cause and effect. |
| **TASK DESCRIPTION:** **This assignment consists of TWO parts.****Part A (Practical) 5 Marks**In your practical assessment lesson, in pairs, you will need to **produce** a healthier chicken burger. You will be required to change the preparation techniques (cooking), as well as carefully select the ingredients used, to decrease fat content and increase fibre content. **Part B (Report-Knowledge) 10 Marks**You will need to individually submit a report on the preparation techniques and ingredient choice of your burger. Use the alarm ALARM scaffold (template attached) to create a draft. You will need to demonstrate the following:* **Explain** thefood preparation techniques you used for cooking your burger and how these preparation techniques have decreased the fat content.
* **Explain** howtheingredients you selected have increased the fibre content.
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| **ASSESSMENT CRITERIA:****Part A Practical**You will be assessed on your ability to: * Use the correct equipment, tools and measurement techniques when making a healthy burger.
* Maintain a clean and safe work area when preparing the burger.
* Cook the burger without burning it or under-cooking it.
* Present the burger to the teacher for assessment in an hour.
* Follow WHS requirements by wearing covered leather shoes. **/5**

**Part B Report**You will be assessed on your ability to: * Complete all sections of the ALARM scaffold as a draft.
* In your scaffold you should include information that you have gathered from researching about ingredients that are high in fibre and about cooking techniques that help to reduce fat.
* Use the draft to create a separate report in a word document.

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| **PART A (PRACTICAL) ASSESSMENT MARKING CRITERIA** |
| TE4-3DP Selects and safely applies a broad range of tools, materials, and processes in the **production** of quality projects | **Mark** | **Grade** |
| The student successfully and safely **produces** a food product, accurate to the recipe created. *All relevant food safety and WHS processes are followed. The product is accurately created, ensuring that measurements, utensils, and equipment are correctly and accurately used.* | 5 | A |
| The student successfully and safely **produces** a food product, mostly accurate to the recipe created. *All relevant food safety and WHS processes are followed. The student ensures that the majority of measurements, utensils and equipment are correctly used.* | 4 | B |
| The student **produces** a food product, mostly accurate to the recipe. *Relevant food safety and WHS processes are followed. The student mostly ensures that measurements, utensils and equipment are correctly used, although some aspects may be incomplete or poorly executed (burnt/undercooked/falling apart).* | 3 | C |
| The student **produces** a food product. *Some* *food safety and WHS processes are followed. Some measurements, utensils and equipment are correctly used, although many aspects may be incomplete or poorly executed (burnt/undercooked/falling apart).* | 2 | D |
| The student **produces** an incomplete food product.  | 1 | E |
| **PART B (REPORT) ASSESSMENT MARKING CRITERIA** |
| TE4-6FO **Explains** how the characteristics and properties of food determine preparation techniques for healthy eating | **Mark** | **Grade** |
| The student provides a comprehensive **explanation**, by completing all sections of the ALARM scaffold, about the creation of a healthy burger. *The report is created in a separate document and includes accurate preparation techniques used to decrease fat content and a thorough list of appropriate ingredients used to increase the fibre content.*  | 9-10 | A |
| The student provides a detailed **explanation**, by completing all sections of the ALARM scaffold, about the creation of a healthy burger. *The report is created in a separate document and includes accurate preparation techniques used to decrease fat content and appropriate ingredients used to increase the fibre content.*  | 7-8 | B |
| The student provides a sound **explanation**, by completing most sections of the ALARM scaffold with some details included, about the creation of a healthy burger. *The report is created in a separate document and includes some preparation techniques used to decrease fat content and some ingredients used to increase the fibre content.*  | 5-6 | C |
| The student provides a basic **explanation**, by completing some or all sections of the ALARM scaffold with basic details included. *The response includes some preparation techniques used and/or some ingredients used.* | 3-4 | D |
| The student provides a limited **explanation**, by completing sections of the ALARM scaffold with limited details. *The response may include either preparation techniques or ingredients used.* | 1-2 | E |

**Food Order Year 8 Food Technologies**

**Student Names \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Teacher \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Burger Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ingredients required & quantity**

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| **Ingredient** | **Amount** |
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**Special equipment required** e.g. baking paper, air fryer

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**Basic Burger Recipe**

(Use this as a base for your burger recipe)

**(Between 2)**

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| **Ingredients**1 T oil200g chicken mince1 small egg1T breadcrumbs2 burger bunsmayonnaise | **Equipment**Chopping boardMeasuring spoonsChef knife |

**Method**

1. Heat the oil in a frying pan and cook for 5 minutes until softened and starting to turn golden. Set aside.
2. In a bowl, combine the mince with the egg. Using your hands, shape into 2 patties.
3. Shallow fry the burger patties in the oil
4. Meanwhile, lightly toast the cut-sides of the buns under the grill.
5. Fill toasted bun with the burger patty and spread mayonnaise over the top.



**Technology Mandatory**

**Year 8 Food Technologies Assessment Task**

- **Explain** the food preparation techniques you used for cooking your burger and how these techniques have decreased the fat content.

- **Explain** how the ingredients you selected have increased the fibre content.

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| **Identify** | **Describe** | **Explain** |
| Identify your preparation techniques/Ingredient choices | Describe the changes/modifications in detail | What impact does this choice have on the nutritional value of the dish? |
| **Preparation Techniques** |  |  |
| **Ingredient choices** |  |  |