

## Task 3: Food Service and Catering

**Due Date:** Friday 13th September 2024 (Week 8)

**Task Distributed:** 8/8/24

**Unit:** Food Service and Catering

**Task Type:** Theory and Practical

**Task Weighting:** 30%

**Outcomes:** FT5-7, FT5-10, FT5-11 & FT5-12

### Task Description

#### Part A: Theory (/50 marks)

Eat Street, Northshore is an endless sea of converted shipping container restaurants, markets, live music and entertainment. Every kind of cuisine you can imagine can be found here and it is a foodie hotspot on most weekends.

For this task, you will be planning your own pop-up restaurant (could be a food truck or converted shipping container restaurant) that will occupy one of the vacant spots at Eat Street.

You will be applying to get your mobile restaurants accepted and this will include:

- Market research
- Idea generation
- Final idea
- Designing your mobile restaurant
- Menu planning
- Recipe development
- Feasibility study
- Safety and hygiene considerations

An electronic copy of the scaffold will be available on Google Classroom. This scaffold will guide you through each element of this component.

#### Part B: Practical (/10 marks)

Your task is to plan and prepare an appropriate signature dish for your mobile restaurant. This component will be completed **at school** during week 8. Your teacher will allocate you a day and period on your google classroom.

#### Part C: Literacy (/10)

You will be marked on your vocabulary, punctuation, sentences & cohesion, paragraphing and text structure

Please see Google Classroom for the scaffold and the marking criteria for the task.

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# NESA Glossary of Key Words

Understand the verb associated with the task. The verb will provide an understanding of the detail needed to successfully answer the question.

- **Describe:** Provide characteristics and features
- **Investigate:** Plan, inquire into and draw conclusions about

## Details of Submission

Students must submit an electronic copy of their final assessment to their teacher on the due date stated above. This submission will be via Google Classroom.

## Teacher Feedback and Student Self-Reflection

- The task will typically be returned to students within 14 days of the due date.
- At this time feedback including information on how to improve will be provided through Google Classroom and on the provided hard-copy assessment sheet.
- Students can clarify or seek further feedback by speaking with their teacher or the assessment marker.
- You will also receive feedback on your literacy performance based on the criteria in the school's literacy marking rubric. The marks achieved for literacy will account for between 10% – 20% of the maximum task value.

Upon completion of the task, students will be expected to complete a self-reflection evaluation page. It is an important part of the learning process as it provides an opportunity to reflect on the strength of their performance, as well as areas that have been identified to strengthen future tasks.

## How does this link to my learning?

### What Areas of Learning will this Assessment Task Report on?

- Demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1
- Justifies food choices by analysing the factors that influence eating habits FT5-7
- Plans, prepares, presents and evaluates food solutions for specific purposes FT5-11

## Assessment Procedures

All students should be fully aware of the School Assessment Procedures for their year group. These were provided at the beginning of the school year and are available off the school website under the Learning Tab for each year group.