

Half Yearly Examination

Due Date: Thursday 26.03.2026 (Week 9)

Task Distributed: 13.03.2026

Unit: Use hygienic practices for food safety; Participate in safe work practices; Participate in safe food handling practices; Show social and cultural sensitivity; Interact with customers; Clean kitchen premises and equipment

Task Type: Written Examination

Task Weighting: 100% Report

Outcomes:

- Demonstrates an understanding of compliance with laws, standards and codes relevant to hygienic work practices and food safety for the hospitality workplace
- Explains how to prevent food contamination that might cause food-borne illnesses
- Demonstrates an understanding of work health and safety (WHS) compliance, participation and consultation in the hospitality industry
- Proposes appropriate responses to emergency situations
- Explains the fundamental principles of quality customer service
- Justifies the selection of appropriate utensils, equipment and ingredients for food preparation and cookery tasks in a commercial kitchen
- Proposes cleaning procedures for a commercial kitchen to ensure the safety of food

Task Description

You will be examined on your knowledge of understanding of the course content covered so far in class, including:

- Use hygienic practices for food safety
- Participate in safe work practices
- Participate in safe food handling practices
- Show social and cultural sensitivity
- Interact with customers
- Clean kitchen premises and equipment

The structure of the examination will be as follows:

- Section I - Multiple Choice - 15 marks
- Section II - Short Answer Questions - 35 marks
- Section III - Extended Response - 15 marks

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.

- **Identify:** recognise and name
- **Describe:** provide characteristics and features
- **Explain:** relate cause and effect

Details of Submission

The successful completion of this task requires the student to complete the examination in the exam block allocated..

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.
- Students can clarify or seek further feedback by speaker 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 return of the task, students will also be expected to complete an in-class self-reflection sheet.

How does this link to my learning?

- This assessment task will build on theoretical concepts discussed in class and allow students to consolidate their learning in a creative and meaningful way.
- Students will have the opportunity to develop their independent research skills and ICT capabilities.
- Students will be able to examine the relationship between food, technology and society

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.