FACULTY	TAS		COURSE	Stage 6 Food Technology	YEAR	11
TASK NUMBER	1	**TASK NAME**	Food Quality experiment and preparation			
TASK WEIGHT	30%		**MARKS AWARDED**			
DATE OF NOTIFICATION	9/05/24					
DUE DATE	Practical: 24/5/24 Theory: 25/5/24					

TASK DESCRIPTION / INSTRUCTIONS

The aim of any food manufacture is to produce high quality food products, which are the direct result of safe and hygienic handling practices in either a commercial or industrial setting.

There are several factors which food manufacturers need to consider before a food product can be developed, such as the sensory and functional properties of food.

Part 1- Scientific Report /15

You are to select **TWO** functional properties of food and complete a Scientific report outlining the process you will undertake when producing your food item outlining the specific functional property of food produced. These include:

- Denaturation/coagulation
- Gelation
- Aeration of Egg whites
- Maillard Reaction
- Gelatinisation
- Crystallisation
- Caramelisation
- Emulsification
- Foaming/Aeration of Fats
- Dextrinisation

Structure of your Scientific Report
Title:
Information:
Aim:
Hypothesis:
Materials:
Method:
Results:
Evaluation:
Discussion:
Conclusion:

You are to research, analyse and produce a food item that features the functional properties of food. You will need to submit an electronic copy of your Scientific report on the day of the practical lesson.

Part 2- Practical Experiment
You will need to prepare your food item during a practical period. Marks will be allocated in the following areas:

a) Selection of appropriate equipment /**5 Marks**

b) Use of safe and hygienic work practices and /**5 Marks**

c) Final product, sensory characteristics (presentation) /**5 Marks**

TASK SUBMISSION INSTRUCTIONS

The Scientific Report is to be submitted on Google classroom on the due date.
The practical product is to be presented in class on the due date.

SUPPORT MATERIAL / EXAMPLES OF SUCCESS CRITERIA

- Scaffold for Glossary of Terms explicitly taught and supplied to students.
- Scaffold of a scientific report for an experiment is clearly outlined to students and an example provided.

HOW DOES THIS TASK LINK TO MY LEARNING

This task is part of the assessment schedule for Stage 6 Food Technology Food Quality Unit. Students have been engaging in theory and practical lessons related to the functional properties of food and outlining the processes food manufacturers undertake to ensure a quality product is produced.

OUTCOMES

P2.2- Identifies and explains the sensory characteristics and functional properties of food

P3.2- Presents ideas in written, graphic and oral form using computer software where appropriate.

P4.1- Selects appropriate equipment, applies suitable techniques, and utilises safe and hygienic

practices when handling food

P4.2- Plans, prepares and presents foods which reflect a range of the influences on food selection

P4.4- Applies an understanding of the sensory characteristics and functional properties of food

to the preparation of food products

P5.1- Generates ideas and develops solutions to a range of food situations

FAILURE TO COMPLETE OR SUBMIT AN ASSESSMENT TASK

If you do not attend school on the Due Date of an Assessment Task to submit or complete the task in person you will be given a zero mark unless you comply with the following Assessment Guidelines:
- For the Assessment Task completed at home – you must submit the assessment task <u>before school on the next day you attend.</u>

- For Assessment Tasks completed at school – you must report to the relevant Head Teacher <u>before school the next day you attend</u> and discuss when you will complete a task missed or a substitute task.
- Complete a 'Misadventure Form' and provide relevant information and evidence to appeal the **zero mark** awarded. Other circumstances are outlined in the MAHS Assessment Booklet for the particular year. Evidence may include an in person medical certificate for illness or a letter outlining extenuating circumstances or other deemed reasonable reasons. An outcome of your 'Misadventure Form' will be provided by the Deputy Principal.

Students found guilty of **malpractice** which includes plagiarism will be awarded a **zero mark**. If a piece of work is incomplete at the time of submission, it should be submitted as is, and you will be given a mark on what has been completed.

As per our school Assessment Procedures outlined in the MAHS Assessment Booklet for the particular year, you must see your teacher and Head Teacher on the **first day you return** back to school. Please access our school website to access our assessment procedures for each year group and a 'misadventure form' - https://mountannan-h.schools.nsw.gov.au/community/assessment-scedules.html

MARKING CRITERIA

Performance Descriptors	Marks/Grade
• Demonstrates extensive knowledge and understanding while identifying and explaining the sensory characteristics and functional properties of food • Demonstrates extensive knowledge and understanding during the selection of appropriate equipment, applying suitable techniques and utilising safe and hygienic practices when handling food • Demonstrates superior understanding of the sensory characteristics and functional properties of food to the preparation of food products • Effectively presents ideas in written, graphic and oral form using computer software	**A** **(Extensive 25-30)**
• Demonstrates thorough knowledge and understanding while identifying and explaining the sensory characteristics and functional properties of food • Demonstrates thorough knowledge and understanding during the selection of appropriate equipment, applying suitable techniques and utilising safe and hygienic practices when handling food • Demonstrates accomplished understanding of the sensory characteristics and functional properties of food to the preparation of food products • Effectively presents ideas in written, graphic and oral form using computer software.	**B** **(High 19-24)**
• Demonstrates satisfactory knowledge and understanding while identifying and explaining the sensory characteristics and functional properties of food • Demonstrates satisfactory understanding and application during the selection of appropriate equipment, applying suitable techniques and utilising safe and hygienic practices when handling food • Demonstrates satisfactory understanding of the sensory characteristics and functional properties of food to the preparation of food products	**C** **(Sound 13-18)**

• Soundly presents ideas in written, graphic and oral form using computer software	
• Demonstrates a basic knowledge and understanding while identifying and explaining the sensory characteristics and functional properties of food • Demonstrates basic understanding and limited application during the selection of appropriate equipment, applying suitable techniques and utilising safe and hygienic practices when handling food • Demonstrates basic understanding of the sensory characteristics and functional properties of food to the preparation of food products • Presents some ideas in written, graphic and oral form using computer software	**D** **(Basic 7-12)**
• Demonstrates elementary knowledge and understanding while identifying and explaining the sensory characteristics and functional properties of food • Demonstrates elementary understanding and limited application during the selection of appropriate equipment, applying suitable techniques and utilising safe and hygienic practices when handling food • Demonstrates elementary understanding of the sensory characteristics and functional properties of food to the preparation of food products • Presents limited ideas in written, graphic and oral form using computer software	**E** **(Elementary 1-6)**
Non Attempt – Non Submission – Non Serious Attempt	**0**

STUDENT REFLECTION

I FEEL MY STRENGTHS WITHIN THIS TASK WERE:

I FEEL MY WEAKNESSES WITHIN THIS TASK WERE:

FROM THE MARKING CRITERIA I WOULD MOST LIKE FEEDBACK ON:

TEACHER FEEDBACK