

Course: Food Technology

Head Teacher: H. Kidd

	Task 1	Task 2	Task 3
Due Date/ Date of Task	Term 1, Week 9	Term 2, Week 9	Term 3, Week 8
Topic	Food Service and Catering	Food for Specific Needs	Food Trends
Name of Task	Yum Town Pop Up Eatery	Dietary Requirements	Grazy Dayz Snap Blog
Brief Description	<p>Students will investigate and collect a variety of food truck menus which they will evaluate against set criteria.</p> <p>Students will develop their own pop-up restaurant plan from the name, what its main features are as well as its signature dish.</p> <p>Students will produce their signature dish which is modified to serve multiple numbers of customers.</p>	<p>Students will research a dietary disorder and plan and prepare an individual meal that is safe for a specific dietary need. Students will investigate nutrient reference values to understand an individual's needs for a specific dietary disorder. Students will outline how the dish prepared meets the needs of the individual and discuss the safety and hygiene around the preparation of the dish.</p>	<p>Students need to create a visually appealing digital snap blog. They will be required to do extensive research to demonstrate their understanding of food photography styling, food safety and contemporary food trends. Students will produce their own platter which will feature in their blog.</p>
Components	<p>Part A: Restaurant Plan</p> <p>Part B: Practical</p>	<p>Part A: Dietary Plan</p> <p>Part B: Practical</p>	<p>Part A: Blog</p> <p>Part B: Practical</p>
Syllabus Outcomes Assessed	FT5-1, FT5-4, FT5-5, FT5-6, FT5-7, FT5- 10	FT5-2, FT5-8, FT5-9, FT5-10, FT5-11, FT5-13	FT5-1, FT5-3, FT5-4, FT5-9, FT5-12

<p>Skills Assessed</p>	<ul style="list-style-type: none"> - Skills related to food hygiene, safety and the provision of quality food. - Skills in designing, producing and evaluating solutions for specific food purposes - Knowledge and understanding of food properties, processing and preparation and their interrelationship to produce quality food 	<ul style="list-style-type: none"> - Skills in researching, evaluating and communicating issues in relation to food. - Skills in designing, producing and evaluating solutions for specific food purposes - Skills related to food hygiene, safety and the provision of quality food. - Knowledge and understanding of nutrition and food consumption, and the consequences of food choices on health 	<ul style="list-style-type: none"> - Skills related to food hygiene, safety and the provision of quality food. - Skills in researching, evaluating and communicating issues in relation to food.. - Knowledge and understanding of food properties, processing and preparation and their interrelationship to produce quality food
<p>Weighting</p>	<p>40%</p>	<p>30%</p>	<p>40%</p>