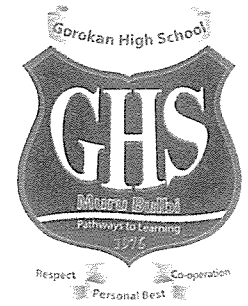


Assessment Task Notification

RESPECT | RESPONSIBILITY | PERSONAL BEST



Faculty: TAS	Course: FOOD TECHNOLOGY	Time allowed: 5 Weeks
Teacher: Mr Nicholas Armstrong		Email: Nicholas.armstrong12@det.nsw.edu.au
Task number: 2	Title: Food Quality – Life Skills	
Year: 11	Due date: 31/07/24	Weighting: N/A

Syllabus outcomes assessed:

FTLS 3 - Demonstrates awareness that technology can be used for a variety of purposes in a food design process.

FTLS 4 - Demonstrates skills and techniques in the context of a food project.

21st Century and employment related skills:

<input type="checkbox"/>	Communication	<input checked="" type="checkbox"/>	Use of technology
<input checked="" type="checkbox"/>	Critical Thinking	<input type="checkbox"/>	Self-reflection and refinement
<input checked="" type="checkbox"/>	Creativity	<input type="checkbox"/>	Problem Solving
<input type="checkbox"/>	Collaboration	<input type="checkbox"/>	Initiative and Enterprise
<input checked="" type="checkbox"/>	Planning and Organising	<input checked="" type="checkbox"/>	Cross-Cultural Understanding

Task Description:

Students are required to prepare a Caramel Slice in class on **Wednesday 31st of July** using the attached recipe. Students will also be required to:

Investigate

- Find two (2) caramel slice recipes that could feature for your recipe card. Include a photo of one recipe.
- Create a recipe card using one of the chosen recipes.

Implementation

- Plate, style and photograph the caramel slice on: **Wednesday the 31st of July.**

Evaluation –

- Explain what you liked about your caramel slice.
- List two changes you could make to improve your look of your slice.

Assessment criteria:

You will be assessed on your ability to:

- Design and create aesthetically pleasing materials.
- Locate and utilise source material to support their ideas.
- Correctly communicate course terms and concepts.

Method of task submission:

All students will submit their tasks to the library before 8:20am on Wednesday the 31st of July 2024. Tasks should be submitted in colour.

Practical activities will be completed in allocated lesson on Wednesday the 31st of July (Period 2) and Thursday the 1st of August (Period 3).

Marking guidelines:

FTLS 3 - Demonstrates awareness that technology can be used for a variety of purposes in a food design process.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Achieved Independently	Achieved with support	Not yet achieved

FTLS 4 - Demonstrates skills and techniques in the context of a food project.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Achieved Independently	Achieved with support	Not yet achieved

CLASSIC CHOCOLATE CARAMEL SLICE

INGREDIENTS:

1 CUP (150G) PLAIN (ALL-PURPOSE) FLOUR, SIFTED

½ CUP (40G) DESICCATED COCONUT

125G UNSALTED BUTTER, MELTED

½ CUP (90G) BROWN SUGAR

CARAMEL FILLING

125G UNSALTED BUTTER, CHOPPED

2 X 395G CANS SWEETENED CONDENSED MILK

⅓ CUP (115G) GOLDEN SYRUP

CHOCOLATE TOPPING

200G DARK CHOCOLATE, CHOPPED

1 TABLESPOON VEGETABLE OIL

METHOD:

Preheat oven to 180°C. Place the flour, coconut, butter and sugar in a bowl and mix to combine. Using the back of a spoon, press the mixture into the base of a lightly greased 20cm x 30cm tin lined with non-stick baking paper and bake for 15–20 minutes or until golden.

While the base is cooking, make the caramel filling. Place the butter, condensed milk and golden syrup, in a medium saucepan over medium heat. Whisk until the butter is melted and cook, whisking frequently, for 5–7 minutes or until the mixture has thickened slightly (see tip). Pour the caramel over the cooked base, spread evenly with a palette knife and cook for 15–20 minutes or until golden. Cool slightly and refrigerate until cold.

To make the chocolate topping, place the chocolate and oil in a heatproof bowl over a saucepan of simmering water, and stir until melted and smooth. Pour the chocolate over the

caramel mixture and spread evenly. Refrigerate for 30 minutes, or until firm. Using a warm knife, cut into slices or squares to serve. Makes 20 squares

TIP: + When stirring the caramel, scrape the sides and bottom of the pan so the mixture doesn't stick.