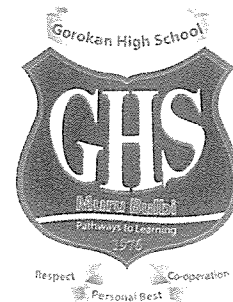


Assessment Task Notification

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	
Year: 11	Due date: 31/07/24	Weighting: 40%

Syllabus outcomes assessed:

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.

P4.4 Applies an understanding of the sensory characteristics and functional properties of food to the preparation of food products.

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:

Part 1: (8 Marks)

Provide a written **explanation** of how the functional properties of the ingredients have been used in the Caramel Slice (biscuit/caramel) (word limit 600).

Part 2: (5 Marks)

Provide a written sensory **evaluation** of your Caramel Slice. Remember to include all senses and both components of the slice (biscuit/caramel) (word limit 200).

Part 3: (10 Marks)

Produce a recipe card suitable for use when making the Caramel Slice. You must include a photograph (of your Caramel Slice or find one similar to the slice that you have prepared) and other relevant information on the recipe card. The recipe card must be of a professional looking standard and suitable for its intended use.

Part 4: (7 Marks)

Describe a range of tips and tricks that could be used in the plating, decorating and photography of food for recipe cards, food blogs or magazines.

Part 5: (10 Marks)

You are required to make a caramel slice using the attached recipe in class **on 31st of July**. You will be expected to prepare for the practical, work hygienically and safely, have a workflow plan using appropriate equipment and suitable techniques, use garnishes and/or decorations and have all aspects of the practical (including washing up) completed.

Assessment criteria:

You will be assessed on your ability to:

- Independently analyse and evaluate sources.
- Locate and utilise source material to support their ideas.
- Structure an in-depth response to the question.
- 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:

Grade	Descriptor	Mark
A	<ul style="list-style-type: none"> - Extensive knowledge is demonstrated when identifying and explaining food styling points. - Extensive knowledge is evident in the investigation of the sensory characteristics and functional properties of food. - Highly developed skills and processes are evident in the recipe card presentation. - Highly developed skills and processes are evident when making the caramel slice. - Extensive knowledge is evident in the evaluation of the sensory characteristics and functional properties of food. 	33-40
B	<ul style="list-style-type: none"> - Thorough knowledge is demonstrated when identifying and explaining food styling points. - Thorough knowledge is evident in the investigation of the sensory characteristics and functional properties of food. - Well-developed skills and processes are evident in the recipe card presentation. - Well-developed skills and processes are evident when making the caramel slice. - Thorough knowledge is evident in the evaluation of the sensory characteristics and functional properties of food. 	25-32

C	<ul style="list-style-type: none"> - Sound knowledge is demonstrated when identifying and explaining food styling points. - Sound knowledge is evident in the investigation of the sensory characteristics and functional properties of food. - Familiar skills and processes are evident in the recipe card presentation. - Familiar skills and processes are evident when making the caramel slice. - Sound knowledge is evident in the evaluation of the sensory characteristics and functional properties of food. 	17-24
D	<ul style="list-style-type: none"> - Basic knowledge is demonstrated when identifying and explaining food styling points. - Basic knowledge is evident in the investigation of the sensory characteristics and functional properties of food. - Some familiar skills and processes are evident in the recipe card presentation. - Some familiar skills and processes are evident when making the caramel slice. - Basic knowledge is evident in the evaluation of the sensory characteristics and functional properties of food. 	9-16
E	<ul style="list-style-type: none"> - Non-Submission of task or submitted task does not meet minimum course standard. 	0-7

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

½ 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.