

# Assessment Task Notification

RESPECT | RESPONSIBILITY | PERSONAL BEST

Faculty: TAS	Course: Food Technology	Time allowed: 6 weeks
Teacher: Ms Victoria Toland		Email: <a href="mailto:victoria.toland@det.nsw.edu.au">victoria.toland@det.nsw.edu.au</a>
Task number: 1	Title: Food Trends	
Year: 10XFOT1	Due date: Term 2, Week 3, 17/05/24	Weighting: 30%

## Syllabus outcomes assessed:

FT5-9 communicates ideas and information using a range of media and appropriate terminology.

FT5-11 plans, prepares, presents, and evaluates food solutions for specific purposes.

FT5-12 examines the relationship between food, technology, and society.

## 21<sup>st</sup> Century and employment related skills:

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

## Task description:

Donna Hay Magazine proposes to launch its May 2024 edition. They have chosen you to create the front cover of this edition of the magazine, as well as produce one article for the magazine about food styling.

## Assessment criteria:

You will be assessed on your ability to:

### Photograph your styled dish.

- Using the information provided to you in class **as well as your own research** about food presentation, food styling and food photography, you are to use many techniques to style and photograph a dish of your choice so that it is visually appealing. Consider using the following when styling and photographing your dish:
  - Garnishes/Decorations.
  - Props to create a theme or mood e.g., crockery, cutlery, tablecloth, lighting.
  - Digital camera or phone for photographing (take more than one photograph of your dish and table setting. Try taking photos from different angles).

### Article

- You then must **develop** a one to two A4-page article for the magazine about food presentation, styling and photography. Your article is to include the following:
  - Present** two photographs taken of your styled dish for question 1.
  - Define** food presentation, food styling and food photography.
  - Describe** at least two techniques/tricks that food stylists use to make food look visually appealing for photography.
  - Outline** at least two tools you would find in a food stylist's toolbox.
  - Describe** the theme or mood that has been created in your photographed dish.
  - Describe** the food styling techniques that have been used in styling and photographing your dish.

### Front cover

- Create** a one A-4-page front cover for the May 2024 edition of the Donna Hay Magazine that includes your photographed dish as well as the following:
  - The name of the magazine and tagline.
  - The issue dates.
  - Cost.
  - Selling line.
  - Feature article headlines.
  - Barcode.
- Develop** and submit on an A4 page, a bibliography with correctly referenced sources.

**Presentation**

You are to create your front cover and one article for this task using Microsoft Word, Publisher, Canva or a similar program. The front cover and article are to be professionally presented and printed in colour.

**Support**

The following websites have great food styling ideas and tips:

<http://www.donnahay.com.au>

Refer to the attached support documentation on how to write a magazine feature article and how to compile a bibliography.

**How you will be assessed**

- How well you have presented and researched answers with justification to responses where relevant.
- Skills in the documentation, communication, and presentation of the research assessment.
- Use of correct spelling, punctuation, and grammar. Correctly reference sources.

**Method of task submission:**

- Sometime in class will be allocated to start the task. Students will also need to complete the task outside of class.
- Task will be submitted on Google Classroom by the due date.

**Marking guidelines:**

Grade	Descriptor	Mark
<b>A</b>	<ul style="list-style-type: none"> <li>● Extensively plans, prepares, presents, and evaluates food solutions for specific purposes.</li> <li>● Extensively communicates ideas and information using a range of media and appropriate terminology.</li> <li>● Extensively examines the relationship between food, technology and society.</li> </ul>	25 - 30
<b>B</b>	<ul style="list-style-type: none"> <li>● Thoroughly plans, prepares, presents, and evaluates food solutions for specific purposes.</li> <li>● Thoroughly communicates ideas and information using a range of media and appropriate terminology.</li> <li>● Thoroughly examines the relationship between food, technology and society.</li> </ul>	19 - 24
<b>C</b>	<ul style="list-style-type: none"> <li>● Sound knowledge is demonstrated when planning, preparing, presenting, and evaluating food solutions for specific purposes.</li> <li>● Sound knowledge is demonstrated when communicating ideas and information using a range of media and appropriate terminology.</li> <li>● Sound knowledge is demonstrated when examining the relationship between food, technology and society.</li> </ul>	13 - 18
<b>D</b>	<ul style="list-style-type: none"> <li>● Basic knowledge is demonstrated when planning, preparing, presenting, and evaluating food solutions for specific purposes.</li> <li>● Basic knowledge is demonstrated when communicating ideas and information using a range of media and appropriate terminology.</li> <li>● Basic knowledge is demonstrated when examining the relationship between food, technology and society.</li> </ul>	7 - 12
<b>E</b>	<ul style="list-style-type: none"> <li>● Elementary knowledge is demonstrated when planning, preparing, presenting, and evaluating food solutions for specific purposes.</li> <li>● Elementary knowledge is demonstrated when communicating ideas and information using a range of media and appropriate terminology.</li> <li>● Elementary knowledge is demonstrated when examining the relationship between food, technology and society.</li> </ul>	1-6
<b>N</b> (Stages 5 and 6)	<ul style="list-style-type: none"> <li>● Non-submission of task.</li> <li>● Task does not meet minimum course standard.</li> </ul>	0

fast, fresh, simple.

# donna hay

magazine

ISSUE 5  
JUN/JUL 2010  
www.donnahay.com

## 25 FAST SOUPS

*the ultimate quick-fix in a bowl*

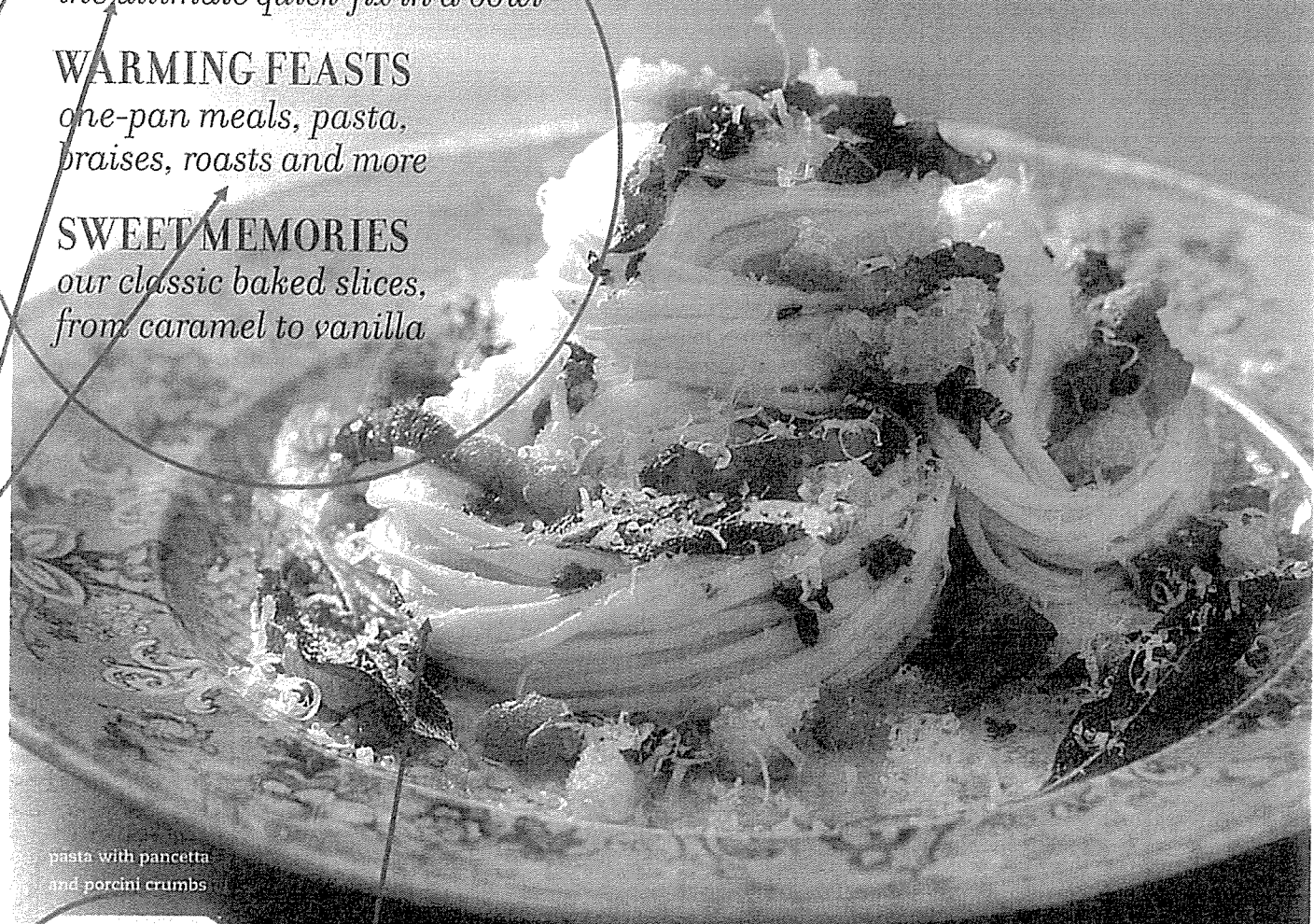
## WARMING FEASTS

*one-pan meals, pasta, braises, roasts and more*

## SWEET MEMORIES

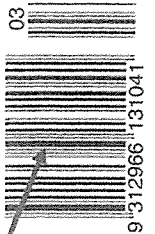
*our classic baked slices, from caramel to vanilla*

Feature article headlines



pasta with pancetta and porcini crumbs

AUS/NZ\$7.95 (incl GST)



Barcode and cost

Photograph of styled dish

Feature article headline

Selling line

*food for staying in*

plus cauliflower made chic, cooking with bread and the secrets of maple syrup