

Hospitality Practices 2019 v1.0

Sample assessment instrument

November 2018

Extended response — Multimodal

Information for teachers

This sample has been compiled by the QCAA to help and support teachers in planning and developing assessment instruments for individual school settings.

Schools develop internal assessments for each Applied subject, based on the learning and assessment described in the approved study plan.

Purpose of the extended response

This technique assesses the interpretation, analysis/examination and/or evaluation of ideas and information in provided stimulus materials. While students may undertake some research in the writing of the extended response, it is not the focus of this technique.

Further information about the specifications for this assessment technique can be found in the Assessment techniques section of the Hospitality Practices syllabus.

Assessment dimensions

This assessment instrument is used to determine student achievement in the following dimensions:

- Knowing and understanding
- Examining and applying
- Planning and evaluating.

Not every objective from each dimension needs to be assessed.

Subject	Hospitality Practices
Technique	Extended response — Multimodal
Unit number and module number and name	Unit: 3 Module: 3. Food trends

Conditions	Units 3–4
Multimodal	Presentation: 4–7 minutes
Further information	
Duration (including class time)	4 weeks
Individual/group	Individual
Resources available	Access to internet and computers Stimulus materials provided by the teacher
Other	Supporting evidence of multimodal presentation — script/audio-visual material to be submitted to your teacher.

Context

In this module, you have investigated the knowledge and skills required to work within the kitchen and food and beverage sectors of the hospitality industry. You have acquired an understanding of how to work safely and effectively in the hospitality industry and developed skills in food production, presentation and service. You have also investigated emerging food trends within the industry.

In response to the growing trend of casual dining and the popularity of street food, the Sunbeach Shire Council is considering the proposal of allowing food trucks to operate in the Shire.

Task

Using the provided stimulus materials, prepare a multimodal response by examining and critiquing the Sunbeach Shire Council's food truck proposal to respond to the question.

Question: Is a weekly food truck event feasible in Sunbeach Shire?

To complete this task:

- explain how the hospitality industry defines food trucks by describing
 - the hospitality context
 - customer expectations
 - the type of menu or service
 - available resources
- critique the Sunbeach Shire Council's proposal for a food truck trial by examining and evaluating
 - the Sunbeach Shire Council zone/area map to consider the suitability of the proposed location in terms of
 - council regulations
 - facility requirements
 - transportation or parking requirements
 - the provided data regarding
 - possible consumers to determine the target market for the food truck events
 - food truck operators to determine the types of foods that could be available
- propose an alternative location/s and explain your decision

- apply your knowledge of food safety and legislation to propose guidelines ensuring food safety at the proposed food truck events.

Checkpoints

- Term [X] Week [X]/[Date]: Consult with teacher to discuss plan for multimodal presentation
- Term [X] Week [X]/[X]: Submit draft of multimodal presentation
- [Due date]: Submit multimodal presentation

Authentication strategies

Your teacher will use ways to check that the work you are assessed on is your own work.

- Your teacher will observe you completing work in class.
- Take part in interviews or consultations with your teacher as you develop your response.
- Submit a draft and respond to teacher feedback.
- Check you have not plagiarised any material, e.g. by using plagiarism-detection software or other school processes.
- Acknowledge all sources used.
- Your results may be cross-marked by a teacher from another class.

Stimulus

The teacher-provided stimulus should contain authentic information such as:

- a food truck proposal for the local area written on behalf of the council that includes
 - access to a local council zone/area map
 - council regulations
 - facilities required
 - transportation or parking required for events
- the hospitality context, target market, customer expectations, type of menu or service and resources available at food truck events.

The stimulus may include site visits and information from meetings with industry experts.

- Industry experts may include a member of council, chamber of commerce or tourism committee; or a local food truck owner who can provide information about the hospitality context and events using food trucks.
- Possible site visits could include a field trip to an event where food trucks operate such as a local sporting match or show.

The stimulus should allow students to interpret and analyse/examine ideas and information. While students may undertake some research, it is not the focus of the technique.

Instrument-specific standards matrix

	Standard A	Standard B	Standard C	Standard D	Standard E
Knowing and understanding	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> considered explanation of concepts and ideas from the food and beverage sector succinct description of procedures in hospitality contexts from the food and beverage sector. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> logical explanation of concepts and ideas from the food and beverage sector clear description of procedures in hospitality contexts from the food and beverage sector. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> explanation of concepts and ideas from the food and beverage sector description of procedures in hospitality contexts from the food and beverage sector. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> simple explanation of concepts and ideas from the food and beverage sector simple description of procedures in hospitality contexts from the food and beverage sector. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> minimal explanation of aspects of concepts and ideas from the food and beverage sector minimal description of aspects of procedures in hospitality contexts from the food and beverage sector.
Examining and applying	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> considered examination of concepts and ideas and procedures related to industry practices from the food and beverage sector skilful application of concepts and ideas and procedures when making considered decisions to produce products and perform services of quality coherent use of language conventions and features to fluently communicate ideas and information for specific purposes. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> logical examination of concepts and ideas and procedures related to industry practices from the food and beverage sector purposeful application of concepts and ideas and procedures when making logical decisions to produce products and perform services of quality logical use of language conventions and features to clearly communicate ideas and information for specific purposes. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> examination of concepts and ideas and procedures related to industry practices from the food and beverage sector application of concepts and ideas and procedures when making decisions to produce products and perform services for customers use of language conventions and features to communicate ideas and information for specific purposes. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> simple examination of concepts and ideas and procedures related to industry practices from the food and beverage sector variable application of concepts and ideas and procedures when making simple decisions to produce products and perform services variable use of language conventions and features to unevenly communicate ideas and information for specific purposes. 	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> partial examination of aspects of concepts and ideas and procedures related to industry practices from the food and beverage sector partial application of concepts and ideas and procedures when making superficial decisions to partially produce products and partially perform services partial use of language conventions or features to superficially communicate ideas or information.

	Standard A	Standard B	Standard C	Standard D	Standard E
Planning and evaluating	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:
	<ul style="list-style-type: none"> • thorough and informed critique of plans for, and implementation of, events in hospitality contexts • thorough and informed evaluation of industry practices from the food and beverage sector. 	<ul style="list-style-type: none"> • informed critique of plans for, and implementation of, events in hospitality contexts • informed evaluation of industry practices from the food and beverage sector. 	<ul style="list-style-type: none"> • critique of plans for, and implementation of, events in hospitality contexts • evaluation of industry practices from the food and beverage sector. 	<ul style="list-style-type: none"> • simple critique of plans for, and implementation of, events in hospitality contexts • simple evaluation of industry practices from the food and beverage sector. 	<ul style="list-style-type: none"> • statements of opinion about plans for, or implementation of, events in hospitality contexts • statements of opinion about aspects of industry practices from the food and beverage sector.