

Hospitality Practices 2019 v1.0

Sample assessment instrument

April 2019

Project — Food trends

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 project

This technique assesses a response to a single task, situation or scenario in a module of work that provides students with authentic and/or real-world opportunities to demonstrate their learning. The student response will consist of a collection of at least two assessable components, demonstrated in different circumstances, places and times, and may be presented to different audiences, and through differing modes. In Hospitality Practices, a project must include a product and performance component.

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.

In Hospitality Practices, all objectives from each dimension must be assessed in each Project.

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

Conditions	Units 3–4
Written component	500–900 words
Product and performance component	25–30 portions per team
Further information	
Duration (including class time)	5 weeks
Individual/group	Component 1: Written — completed individually Component 2: Product and performance — completed in teams of four with results awarded individually
Resources available	Internet access Camera Kitchen facilities
Other	Actual event

Context

In this unit, you have been developing skills for working in kitchen and service sectors, working safely and effectively with others to produce and present food, and serving food and beverages to customers. A school market day is planned to celebrate Harmony Day this term. Your class will be contributing to the international food options available for sale at lunchtime on the day.

Task

In teams of four, plan, produce and present for sale five different street food-style dishes (including at least one beverage) from an international cuisine of your choice, for 25–30 customers. The task includes two components.

- **Component 1: Written**
Develop a folio of documents that demonstrates evidence of your planning, implementation, critique and evaluation of your team's street-food dishes/beverage and food stall event.
- **Component 2: Product and performance**
Apply concepts, ideas and procedures from your planning documents to implement your team's Harmony Day street-food stall.

To complete this task, you must:

- Plan and document your team's street-food stall event, ensuring you
- explain the features of the event brief — describe the hospitality context, customer expectations, type of menu or service, resources available, promotion and marketing and skills such as technical, interpersonal and teamwork
 - examine the city council's advice about market food stalls — evaluate the context of the event to determine if the event will require a council licence to operate
 - trial, make and justify decisions for production and service by applying concepts, ideas and procedures — include annotated photographs of trials

- sequence tasks (e.g. tasks to be completed prior, during and after the event) and outcomes of trialling recipes.

Implement your team's street-food stall strategy, and carry out the actual event, ensuring you

- identify and solve problems by monitoring and adjusting plans where necessary, documenting these decisions for your folio
- create and innovate through production and service of food and/or beverages
- observe hygiene and safety regulations and sustainable practices
- use cleaning and closing down procedures.

Critique and review the sequence of tasks and event outcomes, documenting these for your folio and ensuring you

- examine and evaluate plans and justify decisions made
- examine and evaluate the implementation and event outcomes, as well as customer feedback
- include a self-evaluation.

Checkpoints

- Term [X] Week [X]/[Date]: Discuss progress (including documentation) with your teacher
- Term [X] Week [X]/[X]: Discuss draft written folio (including planning of team roles and menu item/s) with your teacher
- [Due date]: Implement Harmony Day street-food stall
- [Due date]: Submit written folio

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 drafts and respond to teacher feedback.
- Acknowledge all sources used.
- Your teacher will compare the responses of students who have worked together in groups.
- Your results may be cross-marked by a teacher from another class.

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.

	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"> • efficient and effective planning, implementation and thorough and informed justification of decisions for events in hospitality contexts • 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"> • effective planning, implementation and informed justification of decisions for events in hospitality contexts • 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"> • planning, implementation and justification of decisions for events in hospitality contexts • 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 planning, implementation and vague justification of decisions for events in hospitality contexts • 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"> • minimal planning, implementation and superficial justification of decisions for events in hospitality contexts • 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.