

Hospitality Practices 2024 v1.2

B1: Practical demonstration

Sample assessment instrument

This sample has been compiled by the QCAA to assist 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 syllabus.

Student name

Student number

Teacher

Issued

Due date

Overall result

Result					Comment
A	B	C	D	E	

Conditions

Technique	Practical demonstration
Unit	Unit option B: Bar and barista basics
Response requirements	Up to 5 minutes, 8 A4 pages, or equivalent digital media Practical demonstration of a menu item (mocktail)
Individual/group	Individual
Other	The table of contents and reference list are not included in the page count. Schools should implement authentication strategies that reflect QCAA guidelines.
Resources	Kitchen facilities, bar equipment, camera and internet

Context

In this unit you have learnt about bar service roles, types of bars, types of alcoholic and non-alcoholic beverages and bar style menus. You have also investigated current industry trends in bar style menus and beverages. The school musical is scheduled for this term and the school is to launch opening night with a pre-show mocktail event for special guests. A signature mocktail must be developed for the pre-show event that:

- reflects the style of the event, including the musical theme
- is gluten free and can be prepared with non-dairy milks (if required)
- costs up to \$2 per serve, including garnishes.

Task

This task includes two components:

- Develop a multimodal response that presents your investigation of bar contexts, and the production and presentation of a mocktail.
- Produce and present a mocktail to meet the brief requirements. Include a recipe card and costing.

To complete this task you must:

- interpret the brief to identify relevant information, skills and procedures
- investigate bar contexts, including
 - various types of bars and their features, such as beverage and food style, atmosphere, service style and presentation
 - bar opening and closing procedures
 - common sequence of service
 - set-up for the bar back and well
 - procedure for preparing drink orders
 - drink service and delivery procedures
- produce and present a signature mocktail (include annotated photographs of trial and final products) by
 - selecting industry practices, skills and procedures during the trial and production of the mocktail
 - demonstrating production skills and procedures using relevant equipment and consumables
- document the process by
 - annotating photographs and/or production plans to capture their decision-making related to improvements
 - reflecting on the quality of their planning processes, production skills and procedures to produce a menu item, including effective use of time, ingredients, equipment and safety.

Checkpoints

- ☐ Term 3 Week 3: Planning notes submitted.
- ☐ Term 3 Week 4: Draft multimodal response, including proposed mocktail, submitted.

Authentication strategies

- Your teacher will provide class time for task completion.
- You will produce sections of the final response under supervised conditions.
- You will provide documentation of your progress at indicated checkpoints.
- Your teacher will collect and annotate drafts.
- Your teacher will conduct interviews or consultations with you as you develop the response.
- You will use plagiarism-detection software at submission of the response.
- You must acknowledge all sources.
- You must submit a declaration of authenticity.
- Your teacher will ensure class cross-marking occurs.

Instrument-specific standards (B1): Practical demonstration

Demonstrate	Interpret	Select	Evaluate	Grade
The student response has the following characteristics:				
proficient demonstration of practices, skills and processes	insightful and justified interpretation of the brief	discerning selection of practices, skills and procedures	insightful and justified evaluation of skills, procedures and products	A
efficient demonstration of practices, skills and processes	detailed and supported interpretation of the brief	thorough selection of practices, skills and procedures	detailed and supported evaluation of skills, procedures and products	B
demonstration of practices, skills and processes	interpretation of the brief	selection of practices, skills and procedures	evaluation of skills, procedures and products	C
rudimentary demonstration of practices, skills and processes.	narrow and unsupported interpretation of the brief.	inconsistent selection of practices, skills and procedures.	narrow and unsupported evaluation of skills, procedures and products.	D
The student response does not match any of the descriptors above.	The student response does not match any of the descriptors above.	The student response does not match any of the descriptors above.	The student response does not match any of the descriptors above.	E



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