



## **Teacher Help - Assessment Preparation....**

The Assessment asks you to evaluate how you and your group got on and evaluate how your outcome (food/ event/ communication) ended up - did it meet what you planned at the beginning and was it fit for purpose.

Here are the parts you would have filled in already before starting cooking - now we need to comment on your version.....

(copy paste over your answers from the assessment journal- Tucker for our Teachers Challenge )

### Design Brief

A Design Brief is a statement stating what you are going to do - 5 W /H.

I /We am/are going to make \_\_\_\_\_(recipe) (what)

For \_\_\_\_\_(number of teachers) (who)

Date \_\_\_\_\_Time \_\_\_\_\_ (when)

I/We will make this on \_\_\_\_\_(date) (when)

I/ we will need to store this appropriately ....freeze it or store in a container till the next day. (you need to look at the roster for W7 use).

How ? \_\_\_\_\_

I / we will serve this \_\_\_\_\_( where ? ) serving plate - serviettes etc)

I/ we will need to serve / present the food \_\_\_\_\_(when)

I/ we are doing this to show our \_\_\_\_\_ to our teachers for a great term (why?) \_\_\_\_\_

### Specifications

Your food & event must meet the following criteria:

- Must be able to be made in the Food Tech room using a trialed recipe

- Must be made following safe food handling practices
- Must be stored following safe food handling practices
- Must be served /presented to the teachers
- Must have a message of appreciation - card or someone speaks
- Must be made to a high standard (a quality product)

**Use the 3 docs on GC - 6a & 6b and Hygiene Tips for Catering events to help you fill in the the explain bits. This should help you do your assessment. Good luck.**

DESIGN BRIEF	Did your food/event meet this? Yes /No	Explain why.....
I /We am/are going to make _____(recipe) (what)		
For _____(number of teachers) (who)  Date _____Time _____ (when)  I/We will make this on _____ (date) (when)		
I/ we will need to store this appropriately .....freeze it or store in a container till the next day. (you need to look at the roster for W7 use). How ? _____		
I / we will serve this _____( where ? ) serving plate - serviettes etc)		
I/ we are doing this to show our _____ to our teachers for a great term (why?)		

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<b>SPECIFICATIONS</b>	<b>Did your food/event meet this? Yes /No</b>	<b>Explain why.....</b>
<ul style="list-style-type: none"> <li>• Must be able to be made in the Food Tech room using a trialed recipe</li> </ul>		
<ul style="list-style-type: none"> <li>• Must be made following safe food handling practices</li> </ul>		
<ul style="list-style-type: none"> <li>• Must be stored following safe food handling practices</li> </ul>		
<ul style="list-style-type: none"> <li>• Must be served /presented to the teachers</li> </ul>		
<ul style="list-style-type: none"> <li>• Must have a message of appreciation - card or someone speaks</li> </ul>		
<ul style="list-style-type: none"> <li>• Must be made to a high standard (a quality product)</li> </ul>		