

For Student Progress Report teachers will make an “on-balance’ judgement about each student’s achievement in this subject. They will draw on VEL’s assessment standards, classroom observation, student’s contribution to work in class, as well as from a range of assessment task outlined in this assessment guide.

Areas of assessment	Assessment period	Topics and/or Concepts	Assessment Tasks
<ul style="list-style-type: none"> • Attendance rate 80% • Achieving personal bests/goals or improving kitchen skills • Skill development • Cooperation and team work 	Weeks 1~7	`recipes # of 5 Basic cooking skills Quality of completed recipes Digital portfolio Class test	Completed dishes Basic skills of measurement and reading understanding recipes Class test Class work book Seeking feedback Joining in class Team work Personal organisation Punctuality
<ul style="list-style-type: none"> • Quality of foods measuring ingredients out and accuracy 	Weeks 8~14	Project #2 & 3	Second and third projects rubrics evaluation Skill development evaluation. Completion of digital portfolio log book
<ul style="list-style-type: none"> • Digital portfolio • Log book 	Weeks 15 ~20	Project 4/5	Projects 4and 5 rubrics evaluation Skill development evaluation Completion of digital portfolio log book

--	--	--	--

For Student Progress Report teachers will make an “on-balance’ judgement about each student’s achievement in this subject. They will draw on VEL’s assessment standards, classroom observation, student’s contribution to work in class, as well as from a range of assessment task outlined in this assessment guide.