

YEAR 8, 9/10 Technology food: Global Goodies Semester 1 ASSESSMENT GUIDE 2017

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 cooking quality • Skill development\ • Cooperation and team work • Quality of recipes measuring following methods 	Weeks 1~7	<ul style="list-style-type: none"> *Set recipes, weekly *Research global foods *Demonstration of practical use of ingredients from another country 	Project quality including accuracy /measuring marking out Skill development Ability to understand and read a recipe Digital portfolio(log book) Class test on skills and methods Assignment on development of food production and food customs in Another country Seeking Feedback Joining in class Team Work Personal organisation punctuality
<ul style="list-style-type: none"> • Digital portfolio • Log book 	Weeks 8~14	Set recipes Demonstration of practical skills in relation to the preparation, cooking and presentation of food	recipe quality including accuracy /measuring marking out skill Assignment on how food ideas are incorporated into local food business Digital portfolio(log book) Class test on skills and methods

	Weeks 15 ~20	Set recipes Produce and evaluate a range of healthy lunches	Skill development evaluation Completion of digital portfolio log book Completion of class recipes
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