

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"> • Achieving personal bests/goals or improving kitchen skills • Skill development • Cooperation and team work • Digital portfolio • Log book 	Weeks 1~6 1 Classwork & Portfolio 2 Design	Selection of recipes base on Australian Guide to Healthy Eating Project #1 “Safety and Hygiene” Basic cooking skills Digital portfolio Class test Rubrics Evaluation	Completed dishes/ records of production (Digital portfolios) Basic cooking skills of measurement and reading understanding recipes Class test Class work portfolio
	Weeks 8~14	Stated recipes based on The Australian Guide to Healthy Eating Project # 2 “Design task challenge using particular ingredients such as 5 in season vegetables (cooking Techniques) Rubrics evaluation	Completion of digital portfolio log book Assessment on three cooked recipes (Rubrics)
	Weeks 15 ~20	Project #3 Research task. Cost of ingredients , source of ingredients (Environmental sustainability)	Skill development evaluation Completion of digital portfolio log book End of semester class test Analysis of meals produced according to “AGHE”

--	--	--	--

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.