

Possible assessment tasks	Assessment period	Topics and/or Concepts	The achievement grade includes assessment from the following tasks:
<p>Production work will continue to focus on functional properties of food, components and cooking processes. Production work in Unit 4 will also provide students with opportunities to apply their responses to environmental and ethical food issues, and to extend their food production repertoire reflecting the Australian Dietary Guidelines and the Australian Guide to Healthy Eating. Possible recipes include:</p> <ul style="list-style-type: none"> <li>- Chicken Noodle Salad</li> <li>- Spinach and pine nut cannelloni</li> <li>- Teriyaki pork cutlets and spicy slaw</li> <li>- Chocolate eclairs</li> <li>- Middle eastern chicken</li> <li>- Lentil soup</li> <li>- Dhal</li> <li>- Lemon and ricotta steamed puddings</li> <li>- Wholemeal chocolate biscuits</li> <li>- Japanese style curry</li> </ul>	<p>Assessment Cycle 3 (To end Term 2)</p>	<p>UNIT 3: FOOD ISSUES, CHALLENGES AND FUTURES Area of Study 1 – ENVIRONMENT AND ETHICS</p> <ul style="list-style-type: none"> <li>- Global food security</li> <li>- Ethical food production</li> <li>- Food production and the environment</li> <li>- Developments in sustainable farming</li> <li>- Environmental sustainability in food processing</li> </ul>	<p>Classwork Portfolio (incorporating records of production and using Food Solutions Chapters 10-14; along with a range of media and internet resources)</p> <p>SAC 1 – Environment and Ethics A range of practical activities and records of two practical activities related to sustainable and/or ethical food choices</p> <p>AND</p> <ul style="list-style-type: none"> <li>- A written report that includes a selected food related topic, explanation of concerns related to environment, ethics and/or equity, analysis of work being done to solve problems and support solutions, and a conclusion outlining major findings and suggested set of practical guidelines for food consumers</li> </ul>
<p>Possible recipes include:</p> <ul style="list-style-type: none"> <li>- Chicken Noodle Salad</li> <li>- Spinach and pine nut cannelloni</li> <li>- Teriyaki pork cutlets and spicy slaw</li> <li>- Chocolate eclairs</li> <li>- Middle eastern chicken</li> <li>- Lentil soup</li> <li>- Dhal</li> <li>- Lemon and ricotta steamed puddings</li> <li>- Wholemeal chocolate biscuits</li> <li>- Japanese style curry</li> </ul>	<p>Assessment Cycle 4 (Term 3 – end Week 6)</p>	<p>Complete Area of Study 1; begin Area of Study 2 – Navigating food information</p> <ul style="list-style-type: none"> <li>- Becoming an informed food consumer</li> <li>- Food labelling</li> </ul>	<p>Classwork Portfolio (Chapter 15/16 Food Solutions)</p> <p>SAC 2 – Navigating food information A range of practical activities and records of two practical activities related to healthy food choices based on the Australian Guide to Healthy Eating</p> <p>AND</p> <p>One or a combination of the following:</p> <ul style="list-style-type: none"> <li>- a short written report: media analysis, research inquiry, structured question, case study analysis</li> </ul>

<ul style="list-style-type: none"> <li>- Pumpkin tart with olive oil pastry</li> </ul>			<ul style="list-style-type: none"> <li>- an annotated visual report</li> <li>- an oral presentation or a practical demonstration</li> <li>- a video or podcast</li> </ul>
	<p>Week 7 (Term 3) – End of VCE semester (Assessment Cycle 5)</p>	<p>Complete Unit 4, Area of Study 2</p> <p>Preparation for end of year exams</p>	<p>Classwork Portfolio and Practical Skills assessment (incorporating preparation for end of year exams)</p> <p>VCAA/Year 11 exams</p>