

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"> • Skill development, including food presentation skills • Cooperation and collaboration • Digital portfolio • Log book, including self evaluation 	Weeks 1-7	<ul style="list-style-type: none"> - Digestion - Nutrients in food - Adolescent food needs 	<ul style="list-style-type: none"> - Logbook (recipes, notes from production work, glossary, self-evaluation, feedback etc) - Production work (eg dressed baked potatoes, fried rice, rice paper rolls, chicken and vegetable stir fry)
	Weeks 8-14	<ul style="list-style-type: none"> - The Australian Dietary Guidelines - The Australian Guide to Healthy Eating 	<ul style="list-style-type: none"> - Analysis of your own dietary habits - Production work (eg crustless quiche, pizza with a cauliflower crust, pancakes, DIY muesli) - Logbook
	Weeks 15 -20	<ul style="list-style-type: none"> - Influences on food choice - Food marketing - Eating for good health 	<ul style="list-style-type: none"> - Creation of a healthy eating recipe booklet - Production work (eg pesto pasta, pumpkin and chickpea hotpot, red bean cottage pie, rice pudding, banana and raisin won tons with caramel sauce)

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