

YEAR 8-10 Food and Technology: Best Baking Semester 1 ASSESSMENT GUIDE 2018

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	Possible assessment Tasks
<ul style="list-style-type: none"> • Skill development, including food presentation skills • Cooperation and collaboration • Digital portfolio • Log book, including self evaluation • Knowledge of baking methodology 	Weeks 1-7	How baking works <ul style="list-style-type: none"> - chocolate hot cross buns - ‘10 in 1’ bread - pastry 	<ul style="list-style-type: none"> - Log book (recipes, notes from production work, glossary, self-evaluation, feedback etc) - Design brief task using pastry (pie or tart) - Digital portfolio - Design a range of muffins for sale in the school canteen
	Weeks 8-14	Sweet baking <ul style="list-style-type: none"> - macarons - cupcakes - biscuits - sponges 	<ul style="list-style-type: none"> - Design and presentation of a celebration cake (eg birthday cake) - Log book - Digital portfolio
	Weeks 15 -20	Savoury baking <ul style="list-style-type: none"> - vegetable lasagne - pizza - baked meatballs - shepherds pie - quiche 	<ul style="list-style-type: none"> - Log book - High tea/pizza restaurant excursion report and design brief task - Digital portfolio

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