

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 cooking quality • Skill development\ • Cooperation and team work • Quality of recipes measuring following methods • Digital portfolio 	<p>Weeks 1~7</p> <p>1 Class work Portfolio</p> <p>2 Design project</p>	<p>*Research Australian Cuisine</p> <p>Design Task :</p> <p>Practical use of ingredients from Australia</p> <p>Case Study: SAKG at Mortlake College</p> <p>To use locally sourced ingredients.</p> <p>Exploration of Australian Bush Foods</p>	<p>Project :Research and grow one ingredient to be used in the production of your own dish</p> <p>Ability to understand and read a recipe and complete production work safely and hygienically</p> <p>Digital portfolio(log book) Rubrics based</p> <p>Test on skills and methods and techniques</p> <p>Assignment on development of food production and food styles in Australia.</p> <p>Excursion Investigate Local Cuisine, The Timboon food Trail</p>
<ul style="list-style-type: none"> • Log book 	<p>Weeks 8~14</p>	<p>Set prac sessions based on techniques and /or recipes eg Australian baking, (Pies cakes and breads)</p> <p>Design project :</p> <p>Sustainable farming practices in Australia</p> <p>Eg video resource “Landline” ABC.</p>	<p>Internet research : Foods available a Warrnambool restaurant</p> <p>The use of menus as a model for your own menu.</p> <p>Assignment on how food ideas are incorporated into local food business</p> <p>Digital portfolio(log book)</p> <p>Class test on skills and methods</p>

	Weeks 15 ~20	Set recipes Design project : Stephanie Alexander; Research and grow a vegie Find recipes Produce a recipe using that particular Vegetable	Completion of logbook Class test Skill development and rubrics evaluation Completion of class recipes
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