Year 10 Food Technology Assessment task

Name: ____________________________

Due: Week 8 16-18<sup>th</sup> March, 2015
Weighting: 20%

It must be handed to Mrs Kish or Miss DiPrinzio Paper Copy,
No electronic copies allowed

Outcomes
5.3.1 Evaluates the relationship between food consumption and the health of individuals and communities
5.6.1 Examines the relationship between food, technology and society

Scenario
You are an Events Manager and your job is to organise the catering for a Year 10 School Formal.

Task Details

There are 4 sections to this task.

1. School Formal - Summary Table
2. Types of Menus
3. Design and Justify a Function Menu and include 3 Recipes
4. Design an Invitation to the Formal (optional)
**Part 1 - Summary Table**  
*Worth 10 marks*

Complete this table to give a summary of the details about the event. An example has been provided for you.

<table>
<thead>
<tr>
<th></th>
<th>Example - A 50th Wedding Anniversary</th>
<th>Year 10 School Formal</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Time of Year</strong></td>
<td>Winter - June 30th, 2015</td>
<td></td>
</tr>
<tr>
<td><strong>Time of Day</strong></td>
<td>Lunch 11.30am</td>
<td></td>
</tr>
<tr>
<td><strong>Venue</strong></td>
<td>Newcastle Jockey Club</td>
<td></td>
</tr>
<tr>
<td><strong>Kitchen Staff required</strong></td>
<td>1 Head Chef, 2 Cooks, 1 Kitchen Hand</td>
<td></td>
</tr>
<tr>
<td><strong>Service Staff Required</strong></td>
<td>1 Supervisor, 3 Wait Staff</td>
<td></td>
</tr>
</tbody>
</table>

**Part 2 - Types of Menus**  
*Worth 10 marks*

How is a FUNCTION menu different from an AL A CARTE menu?

In the space provided in the table below, write a description of these different types of menus. These links may help - BUT do not copy and paste the information - put it in your OWN WORDS!


<table>
<thead>
<tr>
<th>Function Menu</th>
<th>a la Carte Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Part 3 - Design and Justify a Function Menu  

As the Event Manager you are in charge of designing the menu for the school formal. Complete the following table by listing your choice of foods to offer the guests. You need to provide a VEGETARIAN option for each course in the menu.

You will need to also provide 3 recipes, one from each course in menu options provided.

<table>
<thead>
<tr>
<th>Choice 1</th>
<th>Choice 2</th>
<th>Vegetarian Option</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Appetisers</strong></td>
<td><strong>Entree</strong></td>
<td><strong>Main Course</strong></td>
</tr>
<tr>
<td>Justify - State why you chose this food item. *</td>
<td>Justify - State why you chose this food item.</td>
<td>Justify - State why you chose this food item.</td>
</tr>
</tbody>
</table>

* Justifying your choices
There are many reasons why certain foods are included on menus. Some reasons may include:

- cost - inexpensive
- nutrition - a healthy option
- popularity - some foods are liked by most people
- ease of preparation - consider a large number of people need to be fed quickly
- availability - the food might be in season and in plentiful supply
• on trend - some foods are “special / trendy” and they might impress people

Part 4 - Design an Invitation  Worth 10 marks

This is an OPTION - Some students COULD design an invitation.

Use a computer software package of your choice to create and design a professional and memorable invitation to mark this special event.

Your invitation should include the following information:

• Name of the event
• Date
• Time - Start and Finish
• Venue - Address
• How to RSVP
• Cost
• How to pay - when to pay
• Dress Code