**What am I getting assessed on?**

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| Assessment Criteria | What does it mean? |
| **Investigation** |  |
| I1    Investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings. | Research about modern issues in the food and hospitality industry |
| I2    Identification and use of different primary and/or secondary sources, with appropriate acknowledgment. | Need to reference properly using in text references and a reference list.  Appropriate Information |
| l3    Application of literacy and numeracy skills, and use of appropriate terminology. |  |
| **Problem-solving** |  |
| P1   Identification and discussion of factors involved in problem-solving. |  |
| P2   Decision-making about problem-solving and implementation strategies. |  |
| P3   Justification of decisions about problem-solving strategies. |  |
| **Practical Application** |  |
| PA1   Development and implementation of safe management practices. |  |
| PA2   Selection and use of appropriate technology for practical activities. |  |
| PA3   Application of knowledge and practical skills. |  |
| **Collaboration** |  |
| C1   Response to other group members, and sharing in decision-making. |  |
| C2   Involvement in group activities and discussions to support healthy eating practices. |  |
| **Reflection** |  |
| R1   Reflection on the processes and outcomes of practical and group activities, including their own performance. |  |
| R2   Reflection on the impact of technology on food and hospitality. |  |
| R3   Reflection on contemporary issues related to food and hospitality. |  |