



# Stage 1

## Food and Hospitality



# What is it?

Food and Hospitality is a 10-credit subject or a 20-credit subject at Stage 1.

In Stage 1 Food and Hospitality, you examine some of the factors that influence people's food choices and the health implications of those choices.

You will also gain an understanding of the diversity of the food and hospitality industry in meeting the needs of local people and visitors.



There are 5 areas  
of study



**Area of Study 1: Food  
the Individual, and the  
Family**



**Area of Study 2: Local  
and Global Issues in Food  
and Hospitality**



# Area of Study 3: Trends in Food and Culture



# Area of Study 4: Food and Safety



# Area of Study 5: Food and Hospitality Industry



# Assessments

**Assessment Type**

*Canva*  
**1**

**Practical Activity  
(50%)**

**Assessment Type**

*Canva*  
**2**

**Group Activity  
(25%)**

**Assessment Type**

*Canva*  
**3**

**Investigation  
(25%)**



# Semester Planner



# Performance Standards

This is what you are getting marked on

	Investigation	Problem-solving	Practical Application	Collaboration	Reflection
A	<p><b>Productive, well-planned</b>, and well-organised investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Focused and discerning identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.</p> <p>Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology.</p>	<p><u>Astute identification and discussion of a range of factors involved in problem-solving.</u></p> <p>Astute and very appropriate decision-making about problem-solving and implementation strategies.</p> <p>Clear and very relevant justification of decisions about problem-solving strategies.</p>	<p>Astute use of initiative in the development and implementation of safe management practices.</p> <p>Logical selection and use of appropriate technology for practical activities.</p> <p>Constructive and sustained application of knowledge and practical skills.</p>	<p>Inclusive response to other group members, and responsible and sustained sharing in decision-making.</p> <p>Proactive and perceptive involvement in group activities and discussions to support healthy eating practices.</p>	<p>Insightful reflection on the processes and outcomes of practical and group activities, including their own performance.</p> <p>Astute reflection on the impact of technology on food and hospitality.</p> <p>Insightful reflection on contemporary issues related to food and hospitality.</p>
B	<p><b>Mostly productive, planned</b>, and organised investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Mostly focused and logical identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.</p> <p>Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology.</p>	<p><u>Well-informed identification and discussion of a range of factors involved in problem-solving.</u></p> <p>Well-considered and appropriate decision-making about problem-solving and implementation strategies.</p> <p>Mostly clear and relevant justification of decisions about problem-solving strategies.</p>	<p>Thoughtful development and implementation of safe management practices.</p> <p>Mostly logical selection and use of appropriate technology for practical activities.</p> <p>Logical and well-considered application of knowledge and practical skills.</p>	<p>Thoughtful response to other group members, and responsible sharing in decision-making.</p> <p>Active and thoughtful involvement in group activities and discussions to support healthy eating practices.</p>	<p>Thoughtful reflection on the processes and outcomes of practical and group activities, including their own performance.</p> <p>Well-informed reflection on the impact of technology on food and hospitality.</p> <p>Well-informed reflection on contemporary issues related to food and hospitality.</p>

<p><b>C</b></p>	<p>Competent and generally organised investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Competent identification and use of different primary and/or secondary sources, with generally appropriate acknowledgment.</p> <p>Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology.</p>	<p>Informed identification and discussion of some factors involved in solving mostly familiar problems.</p> <p>Generally appropriate decision-making about problem-solving and implementation strategies.</p> <p>Generally relevant justification of decisions about problem-solving strategies, with some clarity.</p>	<p>Competent development and implementation of safe management practices.</p> <p>Appropriate selection and use of technology for practical activities.</p> <p>Considered application of knowledge and practical skills.</p>	<p>Generally thoughtful response to other group members, and some responsible sharing in decision-making.</p> <p>Appropriate involvement in group activities and discussions to support healthy eating practices.</p>	<p>Considered reflection on the processes and outcomes of practical and group activities, including their own performance.</p> <p>Informed reflection on the impact of technology on food and hospitality.</p> <p>Informed reflection on contemporary issues related to food and hospitality.</p>
<p><b>D</b></p>	<p>Some basic investigation of one or more aspects of a contemporary issue related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Superficial identification and use of one or more primary or secondary sources, with some inconsistent acknowledgment.</p> <p>Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate.</p>	<p>Identification and discussion of one or more factors involved in solving familiar problems.</p> <p>Some basic and inconsistent decision-making about problem-solving and/or implementation strategies.</p> <p>Some description and partial justification of one or more problem-solving strategies.</p>	<p>Some development and implementation of basic safe management practices.</p> <p>Identification and some use of technology for practical activities.</p> <p>Some application of basic knowledge and practical skills.</p>	<p>Basic response to other group members some of the time, and some sharing in simple decision-making.</p> <p>Some basic involvement in group activities or discussions to support healthy eating practices.</p>	<p>Basic consideration of the processes and/or outcomes of practical and group activities, which may include their own performance.</p> <p>Some superficial reflection on the impact of technology on food and hospitality.</p> <p>Superficial reflection on one or more contemporary issues related to food and hospitality, tending towards basic description.</p>



# What does this look like?

In pairs you are going to describe what you think a certain performance standard will look like, this can be completed in dot point form.