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|  | **2024** |
|  | HC Logo (Colour) |

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| **Stage 1 - Food and hospitality** |
| Practical Activity 1 (25% of total assessment) |

**Gourmet Pizza**

**Stage 1 – Food and Hospitality**

**Assessment Type:** Practical Activity 1 (25% of total assessment)

**Area of Study 3:** Trends in Food and Culture

**Learning Requirements Addressed:**Apply knowledge and problem-solving skills to practical activities in food and hospitality and to reflect on processes and outcomes.

Develop and implement practical skills, including management skills, in an individual or a collaborative context.

Select and use appropriate technology to prepare and serve food, applying safe food-handling practices

**Task:**

**Research Task – 400 words**

Investigate and critically analyse how the diversity of culture in Australia has impacted Australian foods, in particular, pizza. Research the following question and present your findings:

**Pizza has evolved throughout the years in Australia. To what extent does this reflect Australia’s multiculturalism?**

Research Task Outline:

* Introduction
* Possible Body Paragraphs:

+ Immigration to Australia throughout the years and how this has affected food in Australia

+ History of Pizza

+ Pizza menu changes throughout the years (link to immigration)

+ Identifying cultures which are reflected through ingredients we have here in Australia. This includes processes and identifying blended ingredients. (flavours, where these flavours and processes come from)

* Conclusion (answer the question based on what you have researched)

The research task may be presented in written, oral or multimodal form. It should be a maximum of 400 words if written or a maximum of 3 minutes for an oral presentation, or the equivalent in multimodal form.

**\*Remember to reference you research appropriately\***

**Practical Application**

As an ***individual*** you will need to plan, prepare and present a single serve gourmet pizza, for a trendy and upmarket pizza bar, using ingredients that demonstrate the impact of cultural diversity on our society.

**Evaluation** **– 400 words**

An individual evaluation must be completed at the end of the practical. You will need to evaluate:

* your own performance
* decision-making processes including reflecting on contemporary trends/issues related to the food and hospitality industry.
* management skills, including use of appropriate technology
* conclusions about possible improvements.

Your evaluation report should have a maximum word count of 400 words if written or 3 minutes if oral or multimodal.

**Performance Standards for Stage 1 Food and Hospitality**

|  | **Investigation** | **Problem-solving** | **Practical Application** | **Collaboration** | **Reflection** |
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| **A** | Productive, well-planned, and well-organised investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.  Focused and discerning identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.  Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology. | Astute identification and discussion of a range of factors involved in problem-solving.  Astute and very appropriate decision-making about problem-solving and implementation strategies.  Clear and very relevant justification of decisions about problem-solving strategies. | Astute use of initiative in the development and implementation of safe management practices.  Logical selection and use of appropriate technology for practical activities.  Constructive and sustained application of knowledge and practical skills. | Inclusive response to other group members, and responsible and sustained sharing in decision-making.  Proactive and perceptive involvement in group activities and discussions to support healthy eating practices. | Insightful reflection on the processes and outcomes of practical and group activities, including their own performance.  Astute reflection on the impact of technology on food and hospitality.  Insightful reflection on contemporary issues related to food and hospitality. |
| **B** | Mostly productive, planned, and organised investigation of contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.  Mostly focused and logical identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.  Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology. | Well-informed identification and discussion of a range of factors involved in problem-solving.  Well-considered and appropriate decision-making about problem-solving and implementation strategies.  Mostly clear and relevant justification of decisions about problem-solving strategies. | Thoughtful development and implementation of safe management practices.  Mostly logical selection and use of appropriate technology for practical activities.  Logical and well-considered application of knowledge and practical skills. | Thoughtful response to other group members, and responsible sharing in decision-making.  Active and thoughtful involvement in group activities and discussions to support healthy eating practices. | Thoughtful reflection on the processes and outcomes of practical and group activities, including their own performance.  Well-informed reflection on the impact of technology on food and hospitality.  Well-informed reflection on contemporary issues related to food and hospitality. |
| **C** | 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.  Competent identification and use of different primary and/or secondary sources, with generally appropriate acknowledgment.  Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology. | Informed identification and discussion of some factors involved in solving mostly familiar problems.  Generally appropriate decision-making about problem-solving and implementation strategies.  Generally relevant justification of decisions about problem-solving strategies, with some clarity. | Competent development and implementation of safe management practices.  Appropriate selection and use of technology for practical activities.  Considered application of knowledge and practical skills. | Generally thoughtful response to other group members, and some responsible sharing in decision-making.  Appropriate involvement in group activities and discussions to support healthy eating practices. | Considered reflection on the processes and outcomes of practical and group activities, including their own performance.  Informed reflection on the impact of technology on food and hospitality.  Informed reflection on contemporary issues related to food and hospitality. |
| **D** | 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.  Superficial identification and use of one or more primary or secondary sources, with some inconsistent acknowledgment.  Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate. | Identification and discussion of one or more factors involved in solving familiar problems.  Some basic and inconsistent decision-making about problem-solving and/or implementation strategies.  Some description and partial justification of one or more problem-solving strategies. | Some development and implementation of basic safe management practices.  Identification and some use of technology for practical activities.  Some application of basic knowledge and practical skills. | Basic response to other group members some of the time, and some sharing in simple decision-making.  Some basic involvement in group activities or discussions to support healthy eating practices. | Basic consideration of the processes and/or outcomes of practical and group activities, which may include their own performance.  Some superficial reflection on the impact of technology on food and hospitality.  Superficial reflection on one or more contemporary issues related to food and hospitality, tending towards basic description. |
| **E** | Attempted investigation of an aspect of the food and hospitality industry or of food and hospitality in family and community settings.  Limited identification, use, or acknowledgment of primary or secondary sources.  Attempted application of literacy and numeracy skills, with attempted use of terminology that may be appropriate. | Identification of one or more factors involved in solving a familiar problem.  Attempted decision-making about a problem-solving or implementation strategy.  Attempted description of one or more problem-solving strategies. | Attempted development or implementation of basic safe management practices.  Limited use of technology in practical activities.  Limited application of basic knowledge or practical skills. | Limited response to other group members, with limited involvement in any decision-making.  Attempted involvement in one or more aspects of group activities or discussions to support healthy eating practices. | Attempted consideration of one or more processes or outcomes of a practical or group activity, which may include their own performance.  Identification of one or more impacts of technology on food and hospitality.  Limited description of one or more contemporary issues related to food and hospitality. |