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

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| **Stage 1 - Food and hospitality** |
|  Practical Activity 2 (25% of total assessment) |

**Popsicles**

**Stage 1 – Food and Hospitality**

**Assessment Type:** Practical Activity 2 (25% of total assessment)

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

* Focusing on legal aspects of food production and marketing.

**Learning Requirements Addressed:**

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.

PA2 Selection and use of appropriate technology for practical activities.

PA3 Application of knowledge and practical skills.

R2 Reflection on the impact of technology on food and hospitality.

**Topic:** Popsicles

The popsicle, a beloved frozen treat was first discovered in 1905 when 11-year-old Frank Epperson accidentally left a mixture of powdered soda, water, and a stirring stick outside on a cold night. The mixture froze, creating the first popsicle. Over the years, various flavours and variations emerged, catering to different tastes and preferences. Today, popsicles come in countless flavours, shapes, and sizes, delighting people of all ages around the world.

**Task:** The task is to create a popsicle, showcasing a contemporary flavour trend. You are to package and label your popsicle according to current legislation for food packaging in Australia. The task must utilise 2 double lessons.

**Assessment Parts:**

**1. Action Plan**

Your Action Plan should:

* State what is required of the task ie The task is to…
* Identify and discuss a variety of factors that need to be considered (showcase contemporary flavour trends/ packaging/labelling/food safety and storage)
* State your decision which should be a suitable popsicle option
* Justify how your decision solves all the factors you stated earlier (you may find it useful to use research to justify why you made the decisions you did)
* Outline implementation strategies

The action plan 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 your research appropriately\***

**2. Practical Application:**

Apply your knowledge and skills to the practical application related to your action plan.

* You are required to make 1 popsicle presented in a professional format.
* Packaged Appropriately
* Appropriate labelling
	+ Name and/or description of the food
	+ Name and Australian or New Zealand street address of the supplier of food
	+ List of ingredients
	+ Used by date
	+ Nutrition information panel (NIP) <http://www.foodstandards.gov.au/industry/npc/pages/nutrition-panel-calculator-introduction.aspx>
	+ Country of origin of the food
	+ Warning and advisory statements

**3. Evaluation:**

Following the practical application, you need to prepare an individual evaluation report, this needs to reflect on the impact of technology on food and hospitality.

* your own performance
* decision-making processes
* 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.

|  | **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. |

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