

**STAGE 2 FOOD AND HOSPITALITY
ASSESSMENT TYPE 2: GROUP ACTIVITY
STUDENT RESPONSE
(A STANDARD)**

6

FOOD & HOSPITALITY

Assessment Type: **GROUP ACTIVITY**
Group Decision-making, Group practical application,
individual evaluation report

Area of Study 3: **Political & Legal Influences**
"Contemporary workplace practices, conditions, legislation
related to the food and hospitality industry, including food
hygiene legislation"

Learning Requirements: 1, 2, 3, 4, 6, 7

Purpose: The purpose of the Group Activity is for all students to work collaboratively to plan, organize and implement a contemporary healthy menu for a catering function, and to share responsibilities in decision-making and then reflect and evaluate your performance and the group's performance.

Description of Assessment of the *Group Activity* consists of the following three parts:

Group decision-making: The group identifies and discusses political and legal issues relating to a contemporary 'healthy' menu for a catering function incorporating **safe work practices, conditions and legislation**. In groups students constructively and responsibly make decisions, and allocate tasks to group members, plans and issues discussed must be recorded by the group.

Food & Hospitality contemporary trends and/or issues need to be linked to the practical application.

Practical Application: As a catering group you are to demonstrate your ability to participate effectively in a team and to implement a **catering function** that incorporates a **contemporary menu with a 'healthy' focus**.

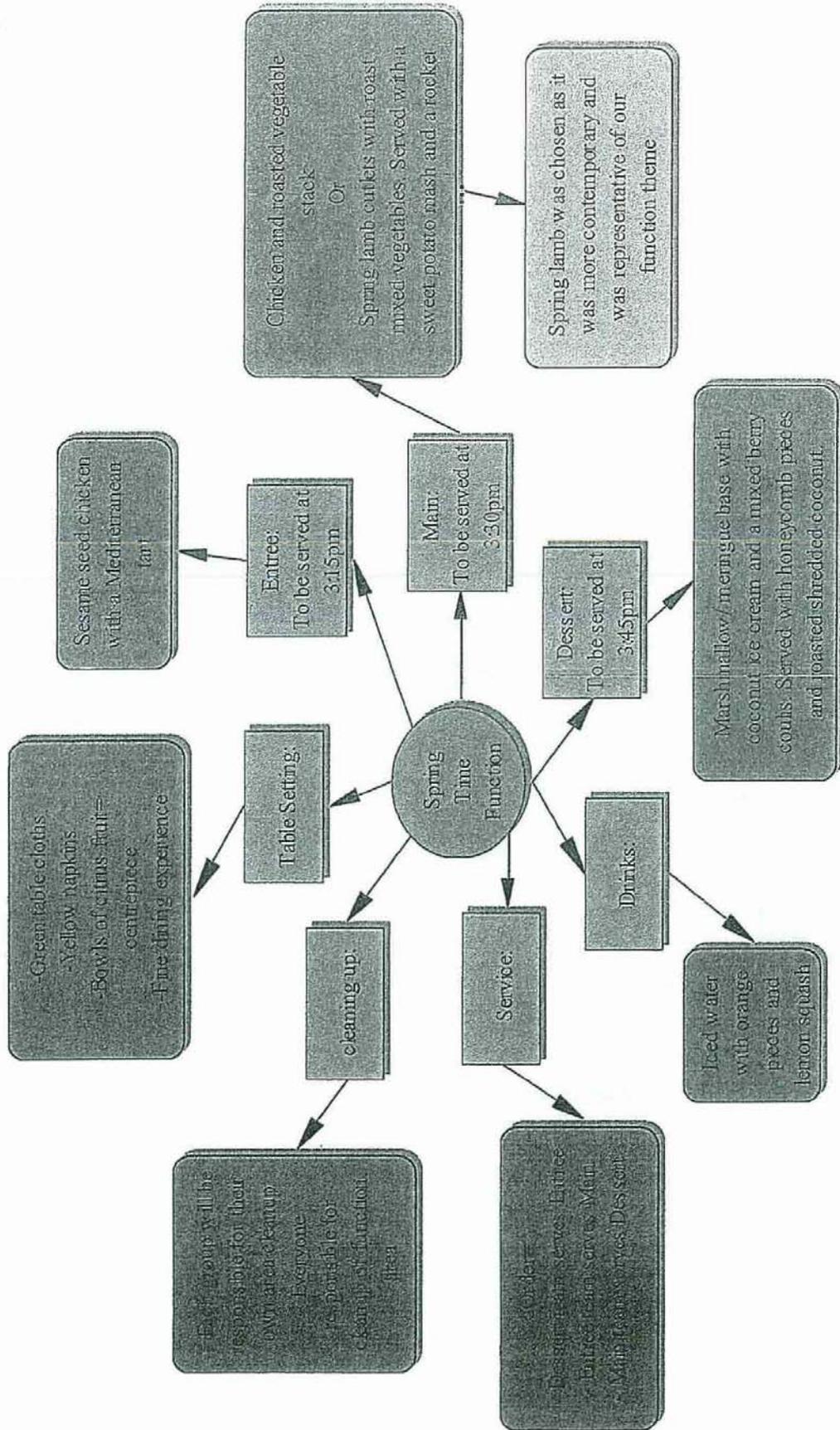
You are to address the following issues in preparing and serving food:

- Healthy eating practices
- Demonstrate safe management practices
- Quality control
- Follow instructions
- Apply appropriate techniques
- Manage time and resources effectively
- Organisation and problem-solving skills
- Use initiative and creativity.

Individual Evaluation Report: At the end of the group activity prepare an individual evaluation report in which you evaluate the effectiveness with which the group members worked, evaluate the outcome and your own performance in the practical application, the processes involved in the practical and the outcome. Formulate conclusions and recommend possible improvements.

Assessment conditions: Trial food practical applications occur prior to the decision-making task over two weeks. The group decision-making task is completed under supervision in weeks prior to the date of the group practical. One week to complete the evaluation report. The group record and the individual evaluation report may be written, oral, or multimodal form, and should be maximum of 500 words if written or a maximum of three minutes for an oral presentation or the equivalent in multimodal form.

DUE DATE: _____ NAME: _____



Action Plan: Spring Function

Purpose:

To plan and execute the catering for a function of 40 people. The planning of the function must take into consideration the size of the function guests, the overall theme of the function and the legal and political aspects that need to be considered when planning a function.

Factors/ Issues:

- Organise, prepare and present a function for 40 people
- Healthy aspects need to be considered within the dishes of the function menu
- Quality control needs to be a high priority in order to ensure a quality final product
- Portion control needs to be thought about to ensure consistency and overall quality
- Plating of the dish needs to be complementary of the contemporary function
- Organisation is paramount to ensure that the time constraints are met
- Political and legal factors need to be considered (see support materials). Such as;
 - Occupational Health and Safety Regulations
 - The Food Act
 - Liquor licensing act
 - HACCP guidelines

Decision:

Spring Season ResarauntMenu:

Entrée:

Sesame seed chicken with a Mediterranean tart

Main:

Spring lamb cutlets with roast mixed vegetables. Served with a sweet potato mash and a rocket salad.

Dessert:

Meringue base with coconut ice cream and a mixed berry coulis. Served with honeycomb pieces and roasted shredded coconut.

Reason:

The decision made is to plan a spring time function as this would allow us to utilize the fresh seasonal produce in the local area. This would not only allow the function to be of a better overall quality is also allowed for a more cost effective function.

A three course meal plan has been decided on to keep with a formal dining experience that was desired. The three courses consisted of an entrée, mains and dessert that all were complementary to the theme of spring time. The entrée used vegetables that are currently in season and this allowed for fresh quality ingredients to be used. The main dish utilized seasonal lamb cutlets that signify the

Word count: 498

new life created in spring and the dessert used many of the berries that are currently coming into season.

Implementation:

Due to the time constraints of a function of this size it was important that a time plan was followed. This time plan covered everything from pre-preparation right through to the serving times of the three dishes. This time plan also consisted of information on what teams would be going what tasks are each stage. It was essential to stay organised over the function. Trials were completed on each of the dishes to ensure that minimal problems would be faced on the day of the function. This allowed much of the problem solving to occur. Feedback sheets will be provided on the day of the function to gauge how successful the function menu was so that improvements can be made. To meet the healthy choice aspect of the function all dishes include a variety of fresh seasonal produce and each dish is low in fat. To maximise the healthy aspects of the function elements were cooked in a contemporary healthy way.

(see Support Material provided).

Group Activity Assessment Feedback

Political & Legal Influences - "Contemporary workplace practices, conditions, legislation related to the food and hospitality industry, including food hygiene legislation"

Name: ** Group plan & overview outlined for group*

Menu Item: A Contemporary Menu - Spring Season Restaurant

outstanding in roles Leadership of Brainstorm & Function Event Manager. Assisted well groups. effective planning & knowledge.

	H	S	L	Comment
How effectively does the student manage time and resources?				
Mise en Place - equipment and ingredients organised	/			<i>Rarely to organize mise en place of ingredients & table layout for Restaurant. trialed dessert aspects at home for group. particular marshmallow. Aware of the high standards required to serve invited guests. Aware of the skill level & quality outcomes required. Certainly made sure groups challenged. Assisted students with understanding technology use, especially Dessert prep. Made uber gastronomy. great menu choice & variety of skills involved. Contemp. trends applied. Menu & Restaurant decor. Effective & successful.</i>
Effective use of time	/			
Use of equipment and tools	/			
Ability to negotiate and use resources effectively	/			
Ability to plan ahead and trials	/			
Does the student demonstrate safe working practices?				
Follows occupational health and safety procedures	/			<i>Confident & Capable leadership - made sure the event ran smoothly.</i>
Demonstrated safe food handling practices	/			
Uses equipment and tools safely	/			
To what extent are appropriate techniques used				
Practical skills are successfully applied	/			
Used appropriate construction methods	/			
Range of techniques used	/			
How appropriate is the student's use of technology				
Used appropriate equipment and technology to enhance practical	/			
How well does the student generate and maintain quality control?				
Appropriate choice of recipe created	/			
Confidently interprets and follows instructions	/			
Quality control of end product	/			
To what extent does the student display initiative and creativity?				
Originality of ideas	/			
Plating - suitability and creativity	/			
Garnishing - visual appeal - contemporary presentation	/			

H = High level of competency
S = Satisfactory level of competency
L = Low level of competency

Comment:

Creative aspects due to your visual insight!

Confident & Capable leadership - made sure the event ran smoothly.

Political and Legal Influences: Evaluation

Task:

To plan, organise and implement a function to cater for 40 guests. The planning stages must consider the many legal and political requirements (see appendix 2) that are utilized when planning a function and the preparation and service stage must reflect these requirements. The function guests will then hand back feedback on the success of the function. ✓

Evaluation of Decision:

- Three course meal was decided because a fine dining experience was the overall aim for the function and a three course meal is often utilized within a fine dining experience to showcase what the function has to offer. ✓
- Ingredients of the dish reflected the theme of spring time and seasonal ingredients were utilized ✓
- Dish was healthy and included a vegetarian option for the health and ethical conscious ✓
- Elements of the dishes were able to be easily recreated within the time constraints when pre-preparation time was effectively utilized ✓

Evaluation of personal performance:

- Due to leadership role, aim was to ensure that all groups were preparing to the industry standards and time needed for the function to be successful ✓
- Time constraints met due to time plan being followed (see appendix 1) ✓
- This involved ensuring that all elements of the dish were created and that no element of the dish was forgotten before plating ✓
- When problems arose during the prac, the leaders' role was to use initiative and creativity to fix these problems and to ensure that it didn't ruin the functions timing or quality. ✓
- As a leader it was important to know about each dish and to be evolved in every part of trialling and planning. This ensured that if a problem arose it could be managed effectively ✓
- political and legal requirements of the function needed to be met and it was the leaders role, due to it being a duty of care role, to ensure that all members of the function team met these requirements ✓
- Presentation was checked before service to ensure consistency and quality. A production line was set up to ensure that each plate was equal in portion size and the overall quality and look of the dish ✓

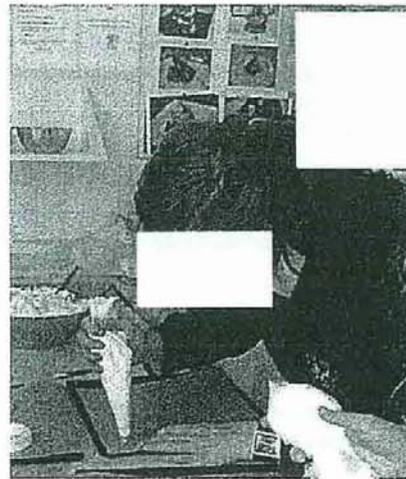


Figure 1: Meringue preparation

Improvement:

- More organisation and planning needs to go into the plating of the main dish. The aim was to serve each dish on a warm plate to ensure that the dish was to be enjoyed to the grates ability. This was difficult to complete and many plates went out cold.
- Meringue base (see figure 1) needed to be trialled as it was more of a marshmallow consistency then a meringue and this could have been due to an imbalance with the egg whites to sugar ratio. ✓



Figure 2: Plating of entrée

Conclusion:

Over the function was a success with the feedback received from the guests being very positive. All elements were close to perfection and this was achieved with portion control being utilized and by using the idea of a production line during the plating up of the dishes (see figure 2). Legal and political aspects and regulations were met to ensure the safety of staff and guest at the function. These political and legal regulations (as seen in appendix 2) needed to be complied with by law to ensure that safety within the function is paramount and this is the case with all hospitality functions. The duty of care as a function leader is to ensure that the safety within the function venue is paramount.

*Cause
of great
Support material*

Name _____

	Student Responses
Safe management practices	<p>Food safety and HACCP regulations were followed to ensure the safety of others and ourselves.</p> <ul style="list-style-type: none"> • Hair tied back • Aprons worn • Keeping a clutter free workspace so prevent accidents by cleaning as we went • Gloves worn when handling foods.
Quality control practices	<p>Quality control is used to ensure that the food provided at this function is produced at an industry standard</p> <ul style="list-style-type: none"> • High quality, seasonal and local ingredients were used to ensure quality • Precise cooking times and methods were used to ensure consistency
Follow instructions accurately	<ul style="list-style-type: none"> • Recipes were followed precisely, particularly in the dessert elements, to ensure a quality product • Instructions were followed on how to plan an successful function, and to ensure that everything was thought of
Apply appropriate techniques and relevant technology in serving food	<p>Technology and techniques were utilized to ensure that the function was successful</p> <ul style="list-style-type: none"> • Many techniques were applied in the dessert section of the menu. For example getting the sugar, golden syrup to the right temperate and the piping of the meringues • Minimal technology was used within this assignment however the simple technology that was used was used in multiple elements of the dish and therefore had to be used efficiently
Manage time and resources	<p>A time plan was followed closely to ensure that the time constraints were met. This time plan included information on the preparation of the food and well and information on the service times for the function to ensure that the function didn't run late.</p>
Show initiative and creativity	<p>Initiative and creativity were demonstrated in many aspects of this function.</p> <ul style="list-style-type: none"> • A production line method was used in the plating element of all three courses. This ensured that the all plates included every element of the dish and that plating consistency was paramount. • Creativity was showcased by the means of problem solving on the day. the day consisted of many minor problems that needed to be overcome to ensure the

Area of Study:

Practical Activity:

Name _____

	<p>success of the function. On minor problem faced was that the honeycomb was not working during trialling so the recipe needed to be reassessed on the day.</p>
<p>Sustained and thorough application of safe food handling</p>	<p>Many political and legal elements were involved in the production of the function and to ensure the safety of the process.</p> <ul style="list-style-type: none"> • Safe work practices such as Occupational Health and Safety guidelines needed to be met • Food Safety Guidelines and HACCP regulations were met to ensure that the safety of the staff and customers was considered • No alcohol was served due to not obtaining a liquor licence as well as no alcohol can be served at a school function • The dishes contained many healthy aspects and the dish as a whole would be considered a example of a healthy varied menu

PHOTOGRAPHIC EVIDENCE OF LEARNING: (describe the learning depicted in the photo/s)



Prep for dessert
Meringue base needed
to be piped to
ensure that consistency
in size and quality
was met.

Name _____



- Working as a leader involved me working with many instead of just one specific role.

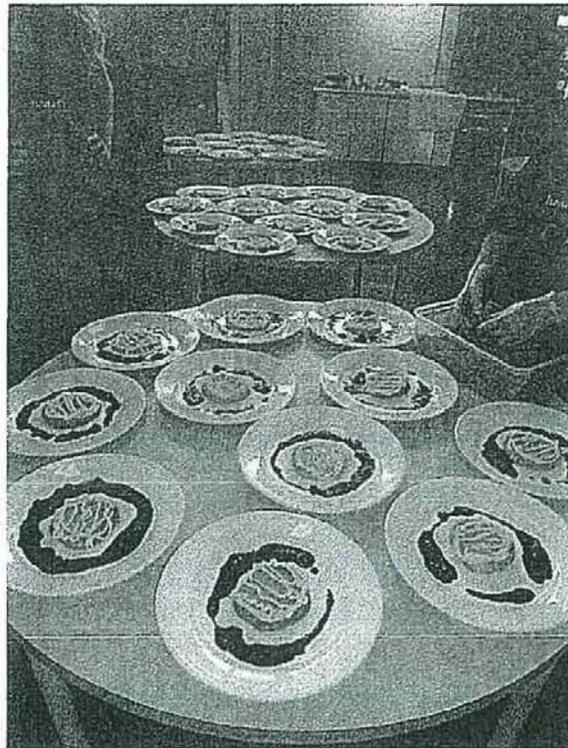


-- Production line Set up used to make quick time on the plating of dishes. effective plating.

- Hair up.

- Apron on

Name _____



-Plating done in stages to ensure that every dish contains every element

-gloves worn to comply with food safety standards.



-Cleaning up as we go ensures clutter free benches/work spaces. ensured a safe workspace.

Additional Comments

Assessment Type 2: Group Activity (A)

Task Design:

- Task is clearly set out, addresses the Area of Study selected.
- Very thorough and clear description of expectations.
- Assessment conditions are clearly identified.

Problem-solving (GROUP PLAN):

- Concise, very relevant outline of factors.
- PS3 not included in the group task, but in this exemplar, the teacher used it.
- 'Mind map' supports good practice for students to brainstorm issues and make decisions.
- The healthy choice aspect of the food served was addressed in the implementation.

Student Evidence and Teacher Feedback on Practical Application:

- Practical pro forma supports the issues identified in the teacher task, and reflects the performance standards.
- Teacher feedback and student evidence is consistent.
- Evidence presented for the practical has assisted in writing the individual evaluation.
- Photo evidence can assist students identifying their demonstration of key features of the performance standards.

Evaluation of personal performance:

- Examples could be more specific relating to safe work practices, conditions and legislation - including food hygiene.
- Minimal details as to how the task addressed healthy eating practices.
- Greater insight into the success of the group collaboration should be shown to support EI.
- Some repetition of points.
- Appendices not necessary.

Performance Standards for Stage 2 Food and Hospitality

	Investigation and Critical Analysis	Problem-solving	Practical Application	Collaboration	Evaluation
A	<p>In-depth investigation and perceptive critical analysis of contemporary trends and/or issues related to the food and hospitality industry.</p> <p>Perceptive analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.</p> <p>Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology.</p>	<p>Astute identification and discussion of factors involved in problem-solving related to the food and hospitality industry.</p> <p>Sophisticated and well-informed decision-making about problem-solving and implementation strategies.</p> <p>Clear and very relevant justification of decisions about problem-solving and implementation strategies.</p>	<p>Ongoing and productive implementation of appropriate techniques, and sophisticated generation and maintenance of quality control in preparing and serving food.</p> <p>Productive and efficient organisation and management of time and resources.</p> <p>Logical selection and application of the most appropriate technology to prepare and serve food.</p> <p>Sustained and thorough application of safe food-handling and management practices.</p>	<p>Initiation of ideas and procedures, display of leadership within the group, and proactive and inclusive response to members of the group.</p> <p>Proactive and focused involvement in group activities and discussions to support healthy eating practices.</p>	<p>Insightful evaluation of the processes and outcomes of practical and group activities, including their own performance.</p> <p>Sophisticated appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.</p> <p>Insightful explanation of the connections between research and/or planning, and practical application.</p> <p>In-depth evaluation of contemporary trends and/or issues related to the food and hospitality industry in a variety of settings.</p>
B	<p>Detailed investigation and well-considered critical analysis of contemporary trends and/or issues related to the food and hospitality industry.</p> <p>Well-considered analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.</p> <p>Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology.</p>	<p>Well-considered identification and discussion of factors involved in problem-solving related to the food and hospitality industry.</p> <p>Well-informed decision-making about problem-solving and implementation strategies.</p> <p>Mostly clear and relevant justification of decisions about problem-solving and implementation strategies.</p>	<p>Mostly productive implementation of appropriate techniques, and well-considered generation and maintenance of quality control in preparing and serving food.</p> <p>Mostly productive organisation and management of time and resources.</p> <p>Mostly logical selection and application of appropriate technology to prepare and serve food.</p> <p>Capable application of safe food-handling and management practices.</p>	<p>Initiation of some ideas and procedures, some display of leadership within the group, and thoughtful and active response to members of the group.</p> <p>Active and thoughtful involvement in group activities and discussions to support healthy eating practices.</p>	<p>Thoughtful evaluation of the processes and outcomes of practical and group activities, including their own performance.</p> <p>Well-informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.</p> <p>Well-considered explanation of the connections between research and/or planning, and practical application.</p> <p>Well-informed evaluation of contemporary trends and/or issues related to the food and hospitality industry in different settings.</p>
C	<p>Competent investigation and some considered critical analysis of contemporary trends and/or issues related to the food and hospitality industry.</p> <p>Considered analysis of information for relevance and appropriateness, with generally appropriate acknowledgment of sources.</p> <p>Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology.</p>	<p>Considered identification and discussion of some factors involved in problem-solving related to the food and hospitality industry.</p> <p>Informed decision-making about problem-solving and implementation strategies.</p> <p>Generally relevant justification of decisions about problem-solving and implementation strategies, with some clarity.</p>	<p>Competent implementation of appropriate techniques, and considered generation and maintenance of quality control in preparing and serving food.</p> <p>Competent organisation and management of time and resources.</p> <p>Appropriate selection and application of technology to prepare and serve food.</p> <p>Competent application of safe food-handling and management practices most of the time.</p>	<p>Some initiative with ideas or procedures, occasional leadership within the group, and generally active response to members of the group.</p> <p>Active involvement in group activities and discussions to support healthy eating practices.</p>	<p>Considered evaluation of the processes and outcomes of practical and group activities, including their own performance.</p> <p>Informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.</p> <p>Considered explanation of the connections between research and/or planning, and practical application.</p> <p>Informed evaluation of contemporary trends and/or issues related to the food and hospitality industry in different settings.</p>
D	<p>Some investigation and basic description of one or more contemporary trends or issues related to the food and hospitality industry.</p> <p>Some consideration of information for relevance or appropriateness, with some inconsistent acknowledgment of sources.</p> <p>Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate.</p>	<p>Superficial identification and discussion of some factors involved in solving basic problems related to the food and hospitality industry.</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 and/or implementation strategies.</p>	<p>Basic implementation of one or more techniques, and some basic consideration of the generation and maintenance of quality control in preparing and serving food.</p> <p>Inconsistent organisation and management of time and resources.</p> <p>Identification and some application of technology that may be appropriate to prepare or serve food.</p> <p>Some endeavour to apply safe food-handling and management practices some of the time.</p>	<p>Some participation within the group, and some response to members of the group. Participation is often passive.</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>Superficial consideration of the impact of technology, sustainable practices, or globalisation on the food and hospitality industry.</p> <p>Some basic description of one or more connections between research and/or planning, and practical application.</p> <p>Superficial reflection on one or more contemporary trends or issues related to the food and hospitality industry, tending towards basic description.</p>

	Investigation and Critical Analysis	Problem-solving	Practical Application	Collaboration	Evaluation
E	<p>Limited investigation or basic description of one or more contemporary trends or issues related to the food and hospitality industry.</p> <p>Limited identification or acknowledgment of information that may have some relevance.</p> <p>Attempted application of literacy and numeracy skills, with attempted use of some basic terminology that may be appropriate.</p>	<p>Identification of one or more factors involved in solving basic problems related to the food and hospitality industry.</p> <p>Attempted decision-making about a problem-solving or implementation strategy.</p> <p>Attempted description of one or more problem-solving or implementation strategies.</p>	<p>Attempted development or implementation of a technique, and some awareness of the need for quality control in preparing or serving food.</p> <p>Limited organisation or management of time and resources.</p> <p>Limited identification or application of technology that may be appropriate to prepare or serve food.</p> <p>Emerging awareness of safe food-handling and management practices.</p>	<p>Some attempted participation in one or more aspects of group work, and occasional response to members of the group.</p> <p>Attempted involvement in one or more group activities or discussions to support healthy eating practices.</p>	<p>Attempted consideration of one or more processes or outcomes of a practical or group activity, which may include their own performance.</p> <p>Attempted description of an impact of technology, sustainable practices, or globalisation on the food and hospitality industry.</p> <p>Limited awareness of any connections between research and/or planning, and practical application.</p> <p>Some recognition of one or more contemporary trends or issues related to the food and hospitality industry.</p>