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| **Year 9 Food Technology**  **2018 Assessment Schedule** | | | | | |
|  | | | | | |
| **Task** | **Description &Type** | **Outcomes Assessed** | **Due Date**  **Term / Week** | | **Weighting** |
| **1** | Recipe Analysis and Practical Examination | 5.1.1, 5.1.2, 5.2.2, 5.2.3, 5.3.2, 5.5.1, 5.5.2 | 1 | 8 | 40% |
| **2** | Dietary Analysis | 5.2.3, 5.3.1, 5.4.1, 5.4.2, 5.5.2 | 3 | 6 | 30% |
| **3** | Cake Decorating | 5.1.1, 5.2.2, 5.3.2, 5.5.1, 5.6.1 | 4 | 2 | 30% |
|  |  |  |  | **TOTAL** | **100%** |

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| **Year 10 Food Technology**  **2018 Assessment Schedule** | | | | | |
|  | | | | | |
| **Task** | **Description &Type** | **Outcomes Assessed** | **Due Date**  **Term / Week** | | **Weighting** |
| **1** | Restaurant Design | 5.1.2, 5.2.3, 5.3.2, 5.4.1, 5.4.2, 5.5.2 | 1 | 7 | 25% |
| **2** | Practical Examination | 5.1.1, 5.5.1 | 1 | 8 | 25% |
| **3** | Processing and Preservation Essay | 5.2.1, 5.2.3, 5.3.1, 5.4.1, 5.4.2, 5.6.1 | 3 | 6 | 25% |
| **4** | Practical Examination | 5.1.1, 5.1.2, 5.2.2, 5.5.1, 5.5.2 | 3 | 8 | 25% |
|  |  |  |  | **TOTAL** | **100%** |