

CRITERIA FOR EVALUATION (4-6 Questions asked to see if you have solved the design brief problem)

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- 2.....
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YOUR GROUPS TASK:

To work harmoniously in a group to plan, develop, deliver/teach and evaluate the Monash International Safe food handling and basic cooking skills program.

ASPECTS OF THE PROGRAM TO CONSIDER

- **What is Safe food handling and how will you teach this?**
- **What Nationality are the students and do they have any special food needs?**
- **How will you decide on a menu?**
- **How will you develop the recipe book? What type of recipes will be included? (Joanne will make and print the completed book)**
- **How do you cook rice and pasta, how will you demonstrate this?**
- **How do you fry safely? How will you demonstrate this?**
- **How will you organise the class so that food is served hygienically and safely to the table and hot food are timed to be served hot to the table?**

STUDENT EXPECTATIONS

- Each student in the group must keep a logbook.
- The steps taken to plan your project and the timeframe that these activities require must be clearly identified.
- All group members must have a leadership role whether small or large.
- The responsibilities of each group member must be clearly identified.
- A method of evaluation must be developed to determine if your group project goal(s) have been met.

You have been provided with a package including: A guide to planning Group projects and a Logbook proforma to help you with your planning and record keeping

ASSESSMENT:

Students will be assessed using the Competency based checklist attached.

TEACHER CHECKLIST

ASSESSMENT TASK: ORGANISING A BASIC FOOD HYGIENE AND COOKING ACTIVITY FOR MONASH UNIVERSITY INTERNATIONAL STUDENTS

NAME

COMPONENTS OF PARTICIPATION	YES OR NO
Plan and run a basic food hygiene and cooking session for Monash university students taking into account their level of cooking knowledge and experience, religious and cultural needs.	
Set goals to be met in a limited time span	
Identify the planning and organisational skills for management of the food hygiene theory session and practical cooking session.	
Present and communicate ideas and information to group, foods staff members and international students	
Demonstrate leadership skills	
Demonstrate self management skills for goal achievement	
Contribute to discussions	
<i>Contribute to group decision making</i>	
Make informed decisions based on the international students needs.	
Work as an effective team member	
<i>Evaluate activity</i>	

STUDENT IS COMPETENT

STUDENT IS NOT YET
COMPETENT

COMMENTS:

