

VCAL PERSONAL DEVELOPMENT FOODS CATERING.

FUN WITH FOOD

Purpose of the task:

To improve your Food handling skills and confidence in the kitchen you are required to work with a small group to choose a Food Theme and put together a Recipe Portfolio. Food will be photographed at the end of each practical session for the Portfolio, to show case your food skills.

Each member of the group will demonstrate to the class one of their favourite recipes from the Recipe Portfolio. During each demonstration members of the group will take photos, so that a photo story of your groups demonstration work can be developed. This photo story will be used as promotion material for the VCAL Foods/Catering program.

The group's task is to work harmoniously to

- Research recipes for your theme
- Trial the recipes for their acceptability (you will need to order the food and decide on a method of evaluation for the dishes made)
- Photograph the dishes cooked
- Complete a Food Folder of recipes from your theme
- Determine which recipes will be demonstrated to the class (each group member must organise a demonstration.)
- Photograph the demonstration
- Develop a Photo story of your demonstration work
- Complete your Logbook and Group planning guide.

TEACHER CHECKLIST

ASSESSMENT TASK: FUN WITH FOOD

NAME

COMPONENTS OF PARTICIPATION	YES OR NO
Identify the planning and organisational skills relevant to completing a recipe portfolio, food demonstration and photo story or PowerPoint presentation.	
Set goals to complete recipe portfolio and presentations a within a limited time frame	
Share knowledge and skills	
<i>Use decision making skills</i>	
Communicate effectively	
Cooperate with group members	
Demonstrate leadership skills for group or teamwork	
Demonstrate cooking skills to class	
<i>Develop a recipe portfolio and PowerPoint or photo story</i>	

**STUDENT IS COMPETENT
COMPETENT**

STUDENT IS NOT YET

COMMENTS:

