

Stage 2 Food and Hospitality

Assessment Type 1: Practical Activity

Area of Study 5 - Technological Influences

Purpose

To demonstrate your ability to:

- research current trends in Technology
- apply management, organisational, and problem solving skills that demonstrate an understanding of contemporary issues in the food and hospitality industry.
- work individually to present a dish using appropriate technology, implement appropriate techniques and generate and maintain quality control in preparing and serving food.

Description of assessment

This task has two parts:

1. Research

“While basic chef skills are still important, technological advances in availability of equipment, storage, preparation and presentation has reduced time and cost without having an impact on the final product.”

Critically respond to this statement. Ensure you make a stance about whether you agree or disagree with this statement and give supporting evidence through referencing and footnoting.

2. Practical Application

Individually, plan, prepare and present a dish that demonstrates the use of advanced technological equipment to reflect the impact technological advances have had on today's Food and Hospitality Industry. Implement appropriate techniques and maintain quality control.

The research task may be presented in written, oral or multimodal form, and should be a maximum of 500 words if written or a maximum of 3 minutes for an oral presentation, or the equivalent in multimodal form.

Area of Study 5 -Technological Influences:

Contemporary technological developments in food supply and distribution, and the impact of these on food availability, storage, preparation, and presentation.

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>

	Investigation and Critical Analysis	Problem-solving	Practical Application	Collaboration	Evaluation
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>
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>

Stage 2 Food and Hospitality Technological Influences

“While basic chef skills are still important, technological advances in availability of equipment, storage, preparation and presentation has reduced time and cost without having an impact on the final product”

The increase of different types of equipment, storage, preparation and presentation it is shown that these different types of technological advances are successfully creating a different type of easy cooking. I believe that technologies have helped impact restaurants as many different ways of cooking and prepping are emerging the stresses of this are fading away due to the advancements taking less time and cost for the chefs. Due to the advances the chefs of today can create a dish with different tools to create a meal that takes less time than it has in the past.

Many of the upcoming and new technological influences have dramatically diminished the time it takes to create the dishes that are being made. In the 1940s, Australians spent around six hours per day purchasing and preparing food. By the 1970s, this had dropped to two hours as the appliances used got bigger and better. By the end of the 1990s, many Australians ate a large proportion of take-away or supermarket convenience meals due to the advances in technology, and spent just 30 minutes in the kitchen each day¹. The easier these dishes are being made make it easier for the chefs to give the customers what they expect.

The cost of equipment within establishment has all begun to shrink in price. This is because the fridges and other appliances that were all praised for their uses in the previous decades are now everyday house hold items. From fridges to microwaves these appliances were once used by the rich are now more common. The equipment used in restaurants and establishments have begun to decrease because of the ever growing number of these different types of equipment. As newer equipment has begun to appear every so often in large amounts the previous equipment beforehand is making its way down the price scale. This is because everyone wants bigger and better machines to use in cooking. The most useful piece of equipment is without doubt, the Thermomix. This is not because I am a Thermomix junkie, but because it is practical, saves time - we are always short staffed - and is reliable. We cook our anglaise, chicken liver parfait, and even our chocolate tart in the Thermomix. It makes all these products perfectly cooked and controlled². As said by Paul Cooper that his favourite machine is the Thermomix. This is because he finds that he can do more with one machine than he could previously with 5 machines.

With so many easy, healthier and quicker options now available within establishments it is clear that the amount of time it takes to complete meals have shrunk drastically. These advancements are shaping our future and providing safe and tasty looking food. I believe that it is because of the advancements within the kitchen within restaurants in time and cost that establishments have become more successful in the kitchen to create the final product that has been made.

¹ Resistant to the inevitable: How technology is changing the restaurant industry, viewed 6-6-2015
<http://thenextweb.com/insider/2012/09/22/how-technology-changing-restaurant-industry/>

² What kitchen equipment do chefs love the most?, viewed 6-6-2015
<http://www.hospitalitymagazine.com.au/management/what-kitchen-equipment-do-chefs-love-the-most>

Word Count: 502

**Stage 2 Food and Hospitality
Technological Influences**

“While basic chef skills are still important, technological advances in availability of equipment, storage, preparation and presentation has reduced time and cost without having an impact on the final product”

References

Hospitality, (2014). *What kitchen equipment do chefs love the most?*. [online] Available at: <http://www.hospitalitymagazine.com.au/management/what-kitchen-equipment-do-chefs-love-the-most> [Accessed 6 Sep. 2015].

Vardy, M. (2012). *How Technology is Changing the Restaurant Industry*. [online] The Next Web. Available at: <http://thenextweb.com/insider/2012/09/22/how-technology-changing-restaurant-industry/> [Accessed 6 Sep. 2015].

Word Count: 502

Stage 2: Food and Hospitality

Assessment Type 2: Practical Activity Student Evidence

Complete this pro forma to document your Practical Activity using dot points and/or photographs with captions.

(Do not exceed this double sided page.)

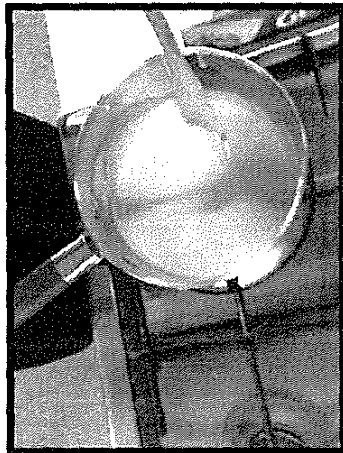
Practical Application	Student Response
<input type="checkbox"/> Implement appropriate techniques	<p>> Slowly stirring the vanilla bean and the cream together made it thicken slowly so it did not burn. This technique was used to prevent the dish from becoming thick. Having the mixture thick would have ruined the crème brulee in terms of look and taste.</p> <p>> Crisped off the top of the crème brulee with the blow torch added an extra effect to the end product. This was an important technique as the main feature to a crème brulee is the crisped layer on the top. This can only be successfully done with the use of a blowtorch and some sugar.</p>
<input type="checkbox"/> Generate and maintain quality control in preparing and serving food	<p>> Constantly checked on the crème brulee mixture to make sure that the mixture didn't stick to the bottom.</p> <p>> Adding a line of both brown and white sugar and then adding strawberries added the extra effect of different colours and shades to my plate. This was used because it was more appealing and exciting to look at other than just the final crème brulee that was made.</p> <p>> As I entered the home economics room I decided to wash my hands. I chose to do this as I knew that this was required before starting any cooking task. This is to help prevent the spread of germs. This was a good use of quality control as I made sure that the spread of germs was not evident throughout the practical.</p> <p>> The benches that were used were also cleaned in the spare times in which I had. This was to keep everything cleaned and to make sure there were no dangerous areas in which slips or falls that could occur.</p>
<input type="checkbox"/> Select and apply appropriate technology to prepare and serve food	<p>> An important feature to ever presented dish is to apply different types of technologies and techniques to create different styles on a dish. This is used due to the dishes needing to be presentable enough for sale or acquired taste.</p> <p>> I used a proper crème brulee set also which helped to get the right consistency through the mixture when it was cooking.</p> <p>> were also cleaned in the spare times in which I had. This was to keep everything cleaned and to make sure there were no dangerous areas in which slips or falls could occur.</p>

Photographic Evidence

Show photos that reflect PA1, PA2, PA3 and PA4 and write a short descriptor.



Implement appropriate techniques – This photo shows that the crème brulee was placed in an oven proof dish along with a tea towel and hot water. This was done to prevent the mixture from burning when it was being cooked in the oven.



Logical selection and thorough application of the most appropriate technology to prepare and serve food – As the equipment used was new to me and my understanding of how to use them. I made sure that the operation menu was thoroughly read to prevent any mistakes from happening. The recipe was also read to make sure that I did not burn the mixture.



Implement appropriate techniques – As the dish was created the use of different techniques used made the dish successful. The use of the blow torch crisped off the top of the crème brulee nicely which in the end presented the dish well.

This response show evidence at the C+ grade level.

Evidence of the following standards were evident in the Research Task

Investigation and Critical Analysis 1:

Some investigation and basic description of the contemporary issue is evident in the response. .Many statements throughout the research are vague, not addressing the issue precisely in the research task. Broad statements have been made about advancements in technology. Some basic description of the relevance of technological advances in relation to the time required for food preparation and its impact on the food and hospitality industry have been made towards the end of the response. (D grade)

Investigation and Critical Analysis 2:

Some consideration of information for relevance or appropriateness is apparent in the reference to the Thermomix. However there is evidence of some inconsistent acknowledgment of sources throughout the response. The student has summarised up advancements in the final paragraph, but advancements in technology to reduce time and cost in the kitchen have not been successfully addressed or linked to the food and hospitality industry. (D grade)

Investigation and Critical Analysis 3:

Inconsistent application of literacy skills is evident in the response, with use of some appropriate terminology. There is some use of terminology and discussion of issues that are not appropriate to the task presented. (D grade)

Evidence of the following standards were evident in the Practical Activity

Note: evidence of the Practical Activity is not available for exemplification.

Practical Application 1:

Mostly productive implementation of appropriate techniques, and well-considered generation and maintenance of quality control in preparing and serving food. (B grade)

Practical Application 2:

Mostly productive organisation and management of time and resources. (B grade)

Practical Application 3:

Mostly logical selection and application of appropriate technology to prepare and serve food. (B grade)

Practical Application 4:

Capable application of safe food handling and management practices (B grade)