

# 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
<b>A</b>	<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>B</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>
<b>C</b>	<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>

	<b>Investigation and Critical Analysis</b>	<b>Problem-solving</b>	<b>Practical Application</b>	<b>Collaboration</b>	<b>Evaluation</b>
<b>D</b>	<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>
<b>E</b>	<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

### Assignment 4

#### Technological Influences

#### Weighing 10%

**'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.'**

Technological advancements have revolutionised the way food is stored, prepared and presented reducing time and cost. According to *Nextweb.com*, 'these advances have made an impact everywhere, and one of the places we're seeing more and more technology is in the food and restaurant industry.'<sup>1</sup> This statement is evidence technological advances are rapidly making their way into the food and hospitality industry.

Although I agree with the statement given I disagree with the implied assumption the final product remains unchanged. Technological advancements have reduced time needed to prepare and present, but I believe throughout this process quality of the dish does change. According to Jill Schild, 'there is nothing like a home cooked meal without the complicated technology. Preparing a meal that is done only with the skills of the person is far better than a meal that has been placed into advanced equipment.'<sup>2</sup> I agree with this as the quality of the taste remains the same when using less technology.

A piece of technology that has rapidly made its way into the food and hospitality industry is the *Thermomix*. 'The Thermomix is the most advanced kitchen appliance on the market today.'<sup>3</sup> Selling over '80,000 devices in Australia in 2014'<sup>4</sup> there is no doubt the Thermomix has made its way into our industry. Although there is high demand for this device within households according to Crystal Harris, mother of two and home chef states in her interview, 'the Thermomix was great to start. As a mother it was quick and easy, simply throw everything in and the device works its magic. But after using it to cook an Indian dish the spices are forever left behind even after scrubbing clean. This has changed the quality of the final product with every meal I prepare now.'<sup>5</sup> This statement is evidence that even though technological advances have reduced time preparing and presenting food it can impact on the final product of the dish.

We commonly see the use of technology in the food and hospitality industry with constant promotion on cooking shows, *My Kitchen Rules* and *Masterchef*. Contestants frequently use technology when preparing and presenting dishes. As viewers we are intrigued to use and buy these devices. We witness quick preparation and elegant presentations showcased making us want to purchase the equipment. What these shows do not provide us with is accurate comments on the quality of the food. They only provide us with information we all want to hear which is

<sup>1</sup> Mail Online, (2015). *Perth mum who turned Thermomix into Australian cult favourite*.

<<http://www.dailymail.co.uk/news/article-2948729/Perth-mum-Grace-Mazur-turned-Thermomix-Australian-cult-favourite-today-donated-1-million-Murdoch-Children-s-Research-Institute.html>> [Accessed 8 Oct. 2015].

<sup>2</sup> Schild, J. (2015). *Technology Interview*.

<sup>3</sup> Thermomix.com.au, (2014). *What is Thermomix - Thermomix Australia*. <<https://www.thermomix.com.au/thermomix/>> [Accessed 8 Oct. 2015].

<sup>4</sup> Vardy, M. (2012). *How Technology is Changing the Restaurant Industry*. <<http://thenextweb.com/insider/2012/09/22/how-technology-changing-restaurant-industry/>> [Accessed 8 Oct. 2015].

<sup>5</sup> Harris, C. (2015). *Thermomix Interview*.

SACE Number:

mostly positive. This suggests technological advances are efficient when wanting to prepare and present a dish but it does impact the overall quality of the product. ??

After conducting research it is evident technological advances have influenced the way food is prepared and presented but it has impacted the final product. ✓

**REFERENCE LIST**

Mail Online, (2015). *Perth mum who turned Thermomix into Australian cult favourite.*

<<http://www.dailymail.co.uk/news/article-2948729/Perth-mum-Grace-Mazur-turned-Thermomix-Australian-cult-favourite-today-donated-1-million-Murdoch-Children-s-Research-Institute.html>> [Accessed 8 Oct. 2015].

Thermomix.com.au, (2014). *What is Thermomix - Thermomix Australia.*

<<https://www.thermomix.com.au/thermomix/>> [Accessed 8 Oct. 2015].

Vardy, M. (2012). *How Technology is Changing the Restaurant Industry.*

<<http://thenextweb.com/insider/2012/09/22/how-technology-changing-restaurant-industry/>> [Accessed 8 Oct. 2015].

Schild, J. (2015). *Technology Interview.*

Harris, C. (2015). *Thermomix Interview.*



## Stage 2: Food and Hospitality

### Assessment Type 1: 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 checked="" type="checkbox"/> Implement appropriate techniques (PA1)	<ul style="list-style-type: none"> <li>-Ensuring the coconut was equally split for presentation</li> <li>-Removed rind of inside of coconut</li> <li>-Preparing the Ice Cream, Granita and Slurry</li> <li>-Continuously mixed the slurry to ensure it did not burn</li> <li>-Separating the egg white from the yolk without dropping shell into the mixture</li> <li>-Thinly sliced the orange rind to ensure it was even</li> </ul>
<input checked="" type="checkbox"/> Generate and maintain quality control in preparing and serving food (PA1)	<ul style="list-style-type: none"> <li>-Placed all the foods that needed refrigeration in the fridge to keep from the temperature danger zone.</li> <li>-Attention to detail when plating up our dish.</li> <li>-Keeping my benches and dishes clean after using them</li> <li>-Making sure that I used a different bowl for each element</li> <li>-Making sure I had enough of each element to serve</li> <li>-Make sure that the Granita was in the freezer</li> </ul>
<input type="checkbox"/> Organise and manage time (PA2) <i>Link to QC</i>	<ul style="list-style-type: none"> <li>-Prior to the practical it was important I completed a list of ingredients and equipment needed for the practical</li> <li>-Created a list of what was needed to be completed before the practical to ensure I was using my time wisely</li> <li>-Making sure I had read over the recipe numerous times to ensure I knew what and how to cook each element</li> </ul>
<input type="checkbox"/> Organise and manage resources (PA2)	<ul style="list-style-type: none"> <li>-Made sure that any equipment that was not available at school I bought from home</li> <li>-Shared equipment with other classmates</li> <li>-Made sure I bought a container to take home for any leftover</li> <li>-Organised specialty equipment and ingredients to be purchase by the school, (Ice-cream Maker and Chamomile flowers)</li> </ul>
<input checked="" type="checkbox"/> Select and apply appropriate technology to prepare and serve food (PA3)	<ul style="list-style-type: none"> <li>-Used a Stove to cook coconut shavings, caramel syrup for popcorn and heated the milk and chamomile flowers for the ice-cream.</li> <li>-Used scales to ensure I was using the correct amount of each ingredient for my elements</li> <li>-Used an Ice-cream machine</li> </ul>
<input type="checkbox"/> Apply safe food-handling and management practices (PA4)	<p>The safe food-handling practices that I used included</p> <ul style="list-style-type: none"> <li>-Cleaning my benches before and during practical</li> <li>-Equipment – made sure it was washed and clean before using</li> <li>-Wiping down the hotplates after use</li> <li>-Washing my hands initially regularly during practical</li> <li>-Wearing enclosed shoes</li> <li>-Wearing my hair up</li> <li>-Wearing an apron</li> </ul> <p>All these safe food-handling procedures ensured my food to be safe and preparation areas were very clean and hygienic.</p>

## Photographic Evidence

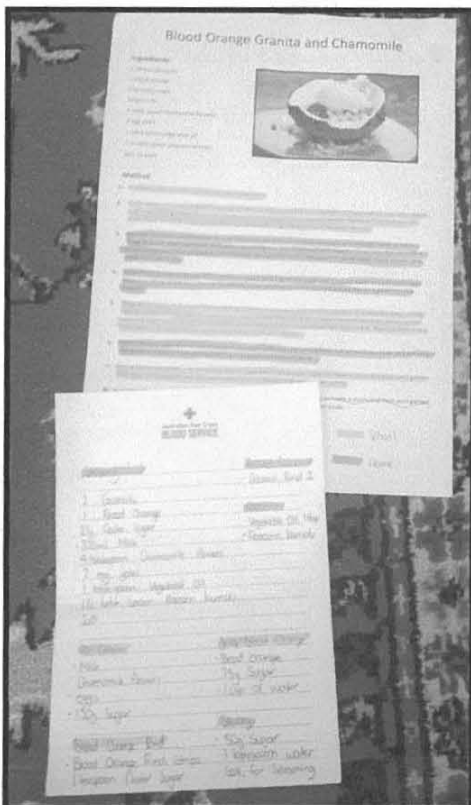
Show photos that reflect PA1, PA2, PA3 and PA4 and write a short descriptor.



**(PA1)**

**Image 1**

This image shows me quenelle my ice-cream. This showed me implementing appropriate techniques as I needed to make sure it was even.



**(PA2)**

**Image 2**

This image shows my recipe and my list of ingredients. In the image shown you can see that I have used a different coloured highlighter to highlight the elements I was completing at home and the elements I was completing within the practical. Creating a shopping list and highlighting the elements I was competing at home and within the practical ensured that I was well prepared and organized.

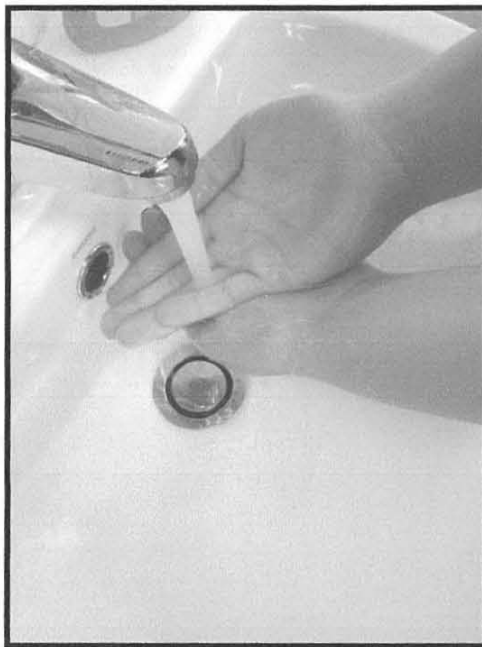




**(PA3)**

**Image 3**

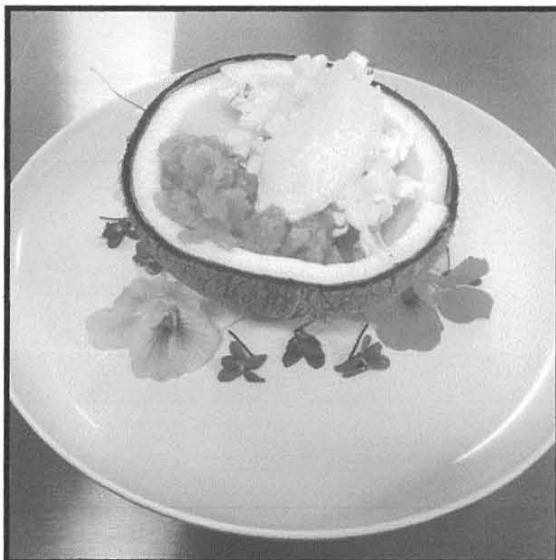
This image shows me applying appropriate technology to prepare and serve food as I used an Ice-cream machine.



**(PA4)**

**Image 4**

This image shows me washing my hands before completing the practical. It shows that I am applying safe food handling as I continued to wash them throughout the practical.



**Image 5**

This is an image of my overall presentation for my practical. I am extremely happy with the overall appearance of my dish as it is elegant, appealing and sophisticated.



**This response shows evidence at the A- grade level.**

**Evidence of the following standards were evident in the Research Task**

**Investigation and Critical Analysis 1:**

Some detailed investigation and some critical analysis of the Thermomix related to the Food and Hospitality industry. Connections were made to the Research Statement. Broad statements have been made about advancements in technology. The student has made a connection to the industry in the final paragraph and discussed the technologies' impact on home cooking. A stronger connection could be made to the food and hospitality industry. (B grade)

**Investigation and Critical Analysis 2:**

Well considered analysis of information for relevance and appropriateness is apparent in the reference to the Thermomix. There is appropriate acknowledge of sources throughout the response. All sources are recent supporting the contemporary issue identified. (B grade)

**Investigation and Critical Analysis 3:**

Highly effective application of literacy skills is evident in the response, including clear and consistent use of appropriate technology. Evidence of this specific feature is noted throughout the response. (A 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:**

Ongoing and productive implementation of appropriate techniques, and sophisticated generation and maintenance of quality control in preparing and serving food. (A grade)

**Practical Application 2:**

Productive and efficient organisation and management of time and resources. (A grade)

**Practical Application 3:**

Logical selection and application of the most appropriate technology to prepare and serve food. (A grade)

**Practical Application 4:**

Sustained and thorough application of safe food-handling and management practices. (A grade)