

# Year 9/10 Food Technology

## Assessment Task 4

Outcomes to be assessed:

5.2.1 describes the physical and chemical properties of a variety of foods.

5.2.2 accounts for changes to the properties of food which occur during food processing.

5.2.3 applies appropriate methods of food processing, preparation and storage.

**Due Week 3 Term 4 – DUE 23<sup>RD</sup> OCTOBER 2017.**

**NB** If you intend to enter the Recipe Challenge you must submit your work by 11<sup>th</sup> October to reach Melbourne.

### Design Brief:

You are to design an original recipe as per the McCormicks Student Recipe Challenge.

This original recipe must be from one of the four McCormick flavour trends.

All recipes that you trial in class or at home must be photographed through the production stages as evidence of your work.

### Criteria for Success:

1. The recipe must be original. All elements of a recipe must be included. See Tips for writing a recipe attached.
2. TWO supporting images of the dish taken from different angles must be submitted.
3. A costing breakdown for the recipe excluding the set ingredients. Recipe to be portioned for 2 people only.
4. A justification of the resolution to the recipe challenge 300 words maximum.  
Include 2-3 images of work-in-progress. These must be appropriately annotated to highlight the design and production journey.
5. A brief reflection (150 word maximum).

Include:

- Inspiration for the recipe
- What did you enjoy the most?
- What did you learn?
- What was most challenging?
- What would you do differently next time?