

OTUMOETAI COLLEGE
NCEA TECHNOLOGY FOOD LEVEL 1 (L1TEFT) 2019

TECHNOLOGY FOOD – L1TEFT						(TIC: Mrs May)
<i>Course Relationship to the National Vocational Pathways</i>						
Construction & Infrastructure	Manufacturing & Technology	Primary Industries	Services Industries	Social & Community Services	Creative Industries	
20	24	24	0	0	20	
Course Entry	Proven performance in Year 10 Technology Food <u>and</u> at the discretion of the HOD.					
Course Overview	Students will study a selection of Technology Achievement Standards in a pathway towards Level 3 university approved credits, Scholarship or a career that involves knowledge of food processing. Students will engage in the development of new food based products using the technological processes of planning, conceptual design, testing and trialling, prototyping and evaluation to explore the formulation of processed food based products. Students will learn problem solving, utilise their own creativity and develop practical skills enabling them to communicate ideas and formulate solutions to identified issues in a given context.					
Assessment	Students can gain up to 24 credits. Students will be assessed to Level 1 Technology Achievement Standards. Assessment is a combination of both internally and externally assessed standards. Technology is an approved domain subject and is appropriate for students intending to study at university.					
Cost Materials	Food Supplies that may be consumed or taken home					\$180.00

Aim

Students will study a selection of Technology Achievement Standards in a pathway towards Level 3 university approved credits, Scholarship or a career that involves knowledge of food processing.

Assessment Programme	
Term One	1.60 AS91082 v4 Implement basic procedures to process a specified product <i>4 Credits</i>
Term Two	1.1 AS91044 v3 Undertake brief development to address a need or opportunity <i>4 Credits</i> 1.3 AS91046 v3 Use design ideas to produce a conceptual design for an outcome to address a brief <i>6 Credits</i> 1.4 AS91047 v3 Undertake development to make a prototype to address a brief <i>6 Credits</i>
Term Three	1.5 AS91048 v3 Demonstrate understanding of how technological modelling supports decision-making <i>4 Credits</i> <i>(Assessed by an official NZQA marker)</i>
Term Four	1.62 AS91084 v4 <i>(If time allows)</i> Demonstrate understanding of basic concepts used in preservation and packaging techniques for product storage <i>4 Credits</i>

Assessment Opportunity

Students are expected to complete assessment activities on or before the date they are due. A further assessment opportunity will only be offered to classes where practicable. The final decision for this rests with the Head of Faculty. In some instances, the on-going collection of evidence by the teacher of the students' knowledge or skills may provide sufficient evidence. Such evidence, for example, may be collected by the teacher in conferencing with individual students.

Derived Grades

As the external assessment for Technology is a written report that is produced throughout the year, a derived grade application will not be relevant.

Work Deadlines and Lateness

Teachers will set a date by which all internally assessed qualification tasks must be completed and handed to the teacher. Late work will not be accepted. Any extension must be negotiated 48 hours before the due date for the completion of the work. You will require evidence to support your request for extra time. The classroom teacher will only grant an extension in the case of genuine illness or other exceptional circumstances.

How to Appeal a Grade

Appeals against internally assessed grades awarded should be made following the procedure outlined in the school policy on appeals. Students wishing to appeal a grade must do so within 48 hours of receiving notification of their assessed grade.

Storage of Student Work

The Technology Department will retain all student assessment material until it is no longer required by NZQA for moderation purposes.

Authenticity

Except where specified for some group tasks, all work is to be your own work and all assessment tasks will require a signed statement of authenticity from students.

Marking and Moderation

Students' work will be marked by their subject teacher following NCEA assessment schedules. For marking consistency, some assessment tasks may be marked by the same teacher for all classes, or two or more teachers may be given a different section of the assessment to mark for all students. Moderation will take place at the beginning and end of each assessment as per Otumoetai College specification.

Resources and Texts

Generally, all text resources, and practical equipment will be supplied by the Technology/Hospitality Department. If students wish to use additional texts, resources or equipment, this is permissible.

Codes of practice and OSH requirements

- Codes of Practice for students working in the Food Technology/Hospitality Room are posted in the room.
Codes of Practice include:
 - Personal Hygiene
 - Cross Contamination
 - Time Temperature Controls
 - Handling Knives
 - Chemicals
 - Wet Floors
 - Running in the Room
- Students must understand and sign Codes of Practice before starting practical work.