

JUDGING CRITERIA

Invitation /5	Students required to send one invitation per pair to one judge, requesting presence at ‘cook-off’ (original date 5 th week - some dates changed due to school events)				
	Basic invite, insufficient information		Competent invite with sufficient information		Excellent invite , extra information
Menu /20	Present unique recipes for two course meal: Entrée: Soup and bread/rolls; Main: Chicken and pasta dish/es; Dessert: Fruit based Main is compulsory dish, students may choose from starter or dessert(may do all three courses if feel able to)				
	All elements using existing recipes		Some elements using unique/ adapted recipe		All elements are unique/adapted recipe
Teamwork and Communication /10	Pair may have obvious leader and should work well together, sharing tasks, with positive exchanges and ongoing discussion about progress, issues and solutions				
	Minimal discussion, minimal teamwork, negative comments,		Some discussion, good teamwork, some positive talk		Lots of discussion, great teamwork, positive comments
Preparation /10	Including time plan with organisation of tasks, equipment and ingredients; Familiarity with recipes; preparing ingredients				
	No time plan, omitted ingredients, poor preparation and organisation		Basic time plan, mostly organised, good preparation		Excellent time plan, well organised, great preparation
Cooking /10	Correct use of cooking techniques and equipment, food cooked to appropriate level; food completed on time.				
	Late serve, and most food over/under cooked, poor cooking techniques		On time, one dish over/under cooked with some poor cooking techniques		On time, well cooked and appropriate cooking technique
Taste /10	Balanced meal with range of flavours, that compliment each other within the dish and across the whole meal.				
	All bland or too many different competing tastes		Some dishes compliment well, with clear flavours		All dishes compliment well with distinct flavours
Presentation /10	Teams to present food in appropriate manner relative to menu, with complimentary tableware, décor and /or theme. (Opportunity to bring materials from home)				
	No clear theme, not well presented		Themed or well presented		Themed and well presented
Bonus opportunities (Including carry over points from term)	Clean up /10 (Class teacher to complete)		Difficulty of meal /10 (Class teacher to complete)		Challenges /5 (Class teacher to complete)
Overall Comment					

Food Technology, Term 3, 2015

Planning, preparing and cooking a two course meal

Year 8 food technology is taking a slightly more student-led approach this term and students are being briefed in their first lesson back at Maramarua.

The overall aim is for students to learn how to plan, prepare and cook a two course meal (entrée and main/main and dessert) incorporating knowledge learnt from year 7: basic cooking techniques, balanced meals and safe food practice. There is a strong focus on experimenting with different ingredient combinations to produce their own unique recipes.

Students will cook soup and bread recipes in the first lesson; chicken recipes in the second lesson; pasta recipes in the third lesson; fruit based desserts in the fourth lesson; and bringing it all together in their final lesson of the term.

The students will be working with the same partner all term to develop a two course meal to be judged in the last lesson in the food technology room at Maramarua School (Three judges: Maramarua Principal & Head of Technology + own school representative/teacher).

The winning pair will earn their place in the cook-off final early in Term 4, to be held on an evening at Maramarua school with special guest judges.

Each lesson students will be given set homework which works towards presenting their two course meal and is also reflected in their end of term report. Students will also have a chance to earn Bonus points (that count towards their end result) by completing their clean-up routine efficiently.

Homework each fortnight:

- Lesson 1: Designing their invitation for a judge
- Lesson 2: Looking into unique table presentation. i.e.; serviette folding, table setting, garnishes and other ideas to make their meal look extra special.
- Lesson 3: Start the menu and the ingredient list, as students will have an idea of what they will be cooking and what they will need.
- Lesson 4: Complete writing up the menu and ingredient list as students will now know exactly what they're cooking.

Present their two course meal with all homework in the last lesson!

UDGES

If you have been selected as a judge for our inaugural Food Technology Challenge, I would like to thank you for agreeing to assist in this competition and welcome you to our panel of three.

Depending on your school's timetable, you will be required to judge the meal, presented at 12.30pm*. You are most welcome to attend the whole session if time constraints are not an issue. Judging will probably take about an hour. Please advise if you have any food allergies that require consideration by the group.

Teams of two have worked together throughout the term to develop teamwork and design a menu for their cook-off. They have used four sessions to explore new recipes and ingredients, building their knowledge and confidence to prepare, cook and present a unique meal. They have been given some criteria to work within:

present at least a two-course meal that includes a compulsory main dish using chicken and pasta,
plus entrée of soup and bread/rolls
and /or dessert with a fruit base.

(Students may cook three courses if they feel able to do so within the time constraints and criteria)

Students have also been encouraged to demonstrate the Key Competencies that have been the term's focus areas: team work, communication, risk-taking, self-motivation and time management.