



Home Economics

HC1301 Assessment Statement 2017

Year : 13

Course : Hospitality and Catering

Mrs M Green

Total Credits : 17

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	168	6	3	4		Demonstrate knowledge of food contamination hazards, and control methods used in a food business	Test	2	Term 3		
2	13343	5	3	5		Demonstrate knowledge of basic nutrition in commercial catering	Portfolio	2	Term 2		
3	18497	5	3	8		Demonstrate knowledge of culinary products and terms	Portfolio	2	Term 1		

School Assessment Procedures - You can view your rights and obligations under the school's assessment procedures on the schools intranet.

Qualifications - You can see what qualifications the school offers and what qualification(s) this course leads towards on the schools Intranet. Also you can see the courses, pathways, requirements for certificate endorsement, exclusion list of standards, and details on credit inclusion.

NZQA - For a range of information on the National Certificate of Educational Achievement, University Entrance, and Scholarship go to <http://www.nzqa.govt.nz/ncea/index.html>

Assessment Opportunities Offered - In addition to what is listed above, other authentic standard specific evidence may be used instead of a formal assessment event. See your teacher for details.

Record your internal grades on this sheet and ask your teacher to sign it off as correct. You can then use this as evidence of your achievement.